

# S&P OYSTER

*Restaurant and Bar*

## VEGAN MENU

served all day

|  |    |   |    |
|--|----|---|----|
| <b>Garden Salad</b><br><i>artisan greens, cucumbers, tomatoes, carrots, celery, red onion, honey balsamic vinaigrette</i>      | 9  | <b>Vegetable Polenta</b><br><i>roasted wild mushrooms, shallots, cherry tomatoes, asparagus, butternut squash, baby arugula</i> | 16 |
| <b>Rocket Salad</b><br><i>arugula, red grapes, jicama, avocado, toasted pecans, agave balsamic vinaigrette</i>                 | 12 | <b>Vegetable Tacos</b><br><i>eggplant, yellow squash, red pepper, onion, black beans, corn, guacamole, flour tortilla</i>       | 14 |
| <b>Roasted Butternut Squash</b><br><i>mizuna lettuce, olive oil, lemon, toasted almonds</i>                                    | 10 | <b>Sautéed Vegetables over Jasmine Rice</b><br><i>kale, broccoli, asparagus, red pepper, carrots, onion</i>                     | 15 |
| <b>Tri-colored Quinoa</b><br><i>lemon tarragon, shallots, sea coast mushrooms, kale, chickpeas, heirloom tomatoes, carrots</i> | 14 | <b>Wild Mushroom Bolognese</b><br><i>cremini &amp; portabella mushrooms, garganelli pasta, savory tomato herb broth</i>         | 21 |

### ADDITIONS

|                                    |   |
|------------------------------------|---|
| <b>Oven Roasted Asparagus</b>      | 8 |
| <b>Black Bean &amp; Corn Salsa</b> | 5 |
| <b>Vegetable Dujour</b>            | 6 |