

CURE LOUNGE & PATIO

meatless monday

5:30 - 9:30 pm

vegan three courses 35

ask your server about wine pairings 29

starters

warming bowl of smoked tomato soup
niçoise olive tapenade crouton, basil oil

or

roasted beet salad
horseradish crème, dill vinaigrette,
sourdough crumbs

mains

butternut squash farro risotto
roasted butternut squash, leeks, spaghetti squash,
pine nuts frisée and apple salad

or

roasted cauliflower with indian spices gf
oven-dried tomatoes, crushed cashews and palak curry

dessert

vegan coconut vanilla rice pudding gf
house-made feature sorbet and vanilla syrup

or

spiced 'ice cream' sundae gf
caramelized bananas, candied pecans, toasted coconut

please inform your server of any allergies or dietary restrictions.

gf = gluten free, however our kitchen produces items that are not gluten free.

additional options may be available. groups of six or more may be subject to an 18% auto gratuity.