

CURE LOUNGE & PATIO

meatless monday

5:30 - 9:30 pm

vegan three courses 39

ask your server about wine pairings 29

starters

**warming bowl of smoked tomato soup
niçoise olive tapenade crouton, extra virgin olive 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 pickled pear salad**

or

**roasted harissa cauliflower gf
olive oil confit potato salad, oven-dried tomatoes,
toasted pine nuts, romesco sauce**

dessert

**coconut mango 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.