

CURE LOUNGE & PATIO

MEATLESS MONDAY

3-COURSE | \$33 | 5PM-9PM

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GRILLED KALE (Vg) (GF)

pumpkin seeds, dried cranberries, nutritional yeast dressing

- OR -

NORTH ARM FARM BEET TARTARE (Vg) (GF)

fresh horseradish, crispy rosemary, squash + green peppercorn jus

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ROASTED ROOT VEGETABLE KOFTA (Vg) (GF)

potato pavé, tabbouleh, garlic emulsion, torn herbs

- OR -

QUINOA AND SPINACH BURGER (Vg)

cucumber, tomato, pickled onions, lettuce, lemon dill aioli, focaccia

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COCONUT "AFFOGATO" LAVA CAKE (Vg) (GF)

chocolate lava cake, chocolate crumble, coconut sorbet, espresso

- OR -

APPLE-RHUBARB CRUMBLE (V) (GF)

crème fraîche ice cream

(Vg) = VEGAN

(V) = VEGETARIAN

(GF) = GLUTEN-FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Groups of six or more may be subject to an 18% auto gratuity.