

sprig & vine

DINNER

S M A L L P L A T E S

DAILY SOUP	6
HOUSE-PICKLED VEGETABLES ^{GF/SF}	5
cauliflower, fennel, baby carrot & saffron	
MARINATED CASTELVETRANO OLIVES ^{GF/SF}	4
aged black garlic red chile mustard seeds	
EDAMAME FALAFEL	7
black sesame tahini pickled radish	
GRILLED OYSTER MUSHROOMS ^{GF/SF}	8
za'atar spice carrot-cabbage slaw	
GREEN ONION PANCAKE ROLL ^{SF*}	9
roasted maitake mushrooms sesame-tomato jam soy syrup	
ROASTED GOLD BEET CROSTINI	8
black beluga lentils smoked cashew ricotta	

S A L A D S

BUTTERHEAD LETTUCE ^{GF/SF}	10
watermelon radish candystripe beet grilled avocado pickled red onion fried quinoa citrus-almond dressing	
ARAME & SHREDDED CABBAGE ^{GF}	11
charred edamame radish spicy carrot pickle scallion & sesame miso, cranberry & kumquat dressing	
FRISÉE & PINK LADY APPLE ^{GF/SF}	10
kohlrabi shaved fennel radish pistachio grain mustard vinaigrette	

L A R G E P L A T E S

GRILLED BUTTERNUT SQUASH ^{GF*/SF*}	18
ancho-orange glaze wheatberry, jasmine & wild rice pumpkin seed pesto charred tomatillo-poblano sauce	
CORNMEAL-CRUSTED TEMPEH	18
smoked maple-mustard sauce grilled broccoli rutabaga, potato & sage mash	
BLACKENED TOFU ^{GF}	19
autumn squash stew coconut-mashed white sweet potato avocado & pickled red onion	
CURRY-FRIED CAULIFLOWER ^{SF}	18
potato pavé butternut & red lentils coconut-creamed chard ginger & onion-braised collards green tomato chutney roasted cashew	
PECAN & KABOCHA SQUASH RAVIOLI	19
hedgehog mushroom, apple, leek, brussels sprouts & autumn squash sage breadcrumbs cider pan sauce	

S I D E S

ROASTED BRUSSELS SPROUTS ^{GF/SF}	5
GRILLED BROCCOLI ^{GF/SF}	5
KENNEBEC POTATO WEDGES	5
grain mustard aioli	

B E V E R A G E S

ICED MINT ROOIBOS TEA , unsweetened.....	3
HOUSEMADE LEMONADE	3
NATURAL SODAS	3
root beer, china cola, ginger ale	
SPARKLING WATER	2
<i>small world</i> COFFEE , locally roasted.....	2.5
HOT TEA , brewed tableside.....	3
lemongrass black maghreb mint green white peony cinnamon plum* peppermint rooibos* chamomile blossom*	
* = caffeine free	

^{GF}= gluten free ^{SF}= soy free * = gluten or soy free upon request

menu is 100% **VEGAN** | we proudly support **LOCAL** farms & **SUSTAINABLE** farming
not all are ingredients listed | nuts are used in various dishes | please inform your server of any allergies
gratuity of 18% will be added to parties of six or more