
















The Plant *cafe organic* grew from the desire to make healthy and delicious organic food. Our menu is made fresh daily using exclusively 100% organic and local ingredients. **Fresh. Local. 100% Organic.**

APPETIZERS

- Shiitake Spring Rolls** shiitake mushrooms, marinated tofu, cucumber, cabbage, lettuce, carrots, basil, mint, cilantro in rice paper wrapper, served with roasted onion peanut sauce 8.5  
- Hummus Plate** garlic lemon hummus, basil hummus, mixed greens, olives, flatbread 14.5 
- Avocado Toast** toasted Pain au Levain, arugula, shaved radish, sesame seeds, toasted garlic, sliced lemon 6.75 
- Crab Cake** crab meat, tomato-avocado salsa, avocado crème fraîche 14.5

SOUP & SALADS served with freshly sliced Acme bread

- Soup of the Day** served with pain au levain ( without bread) cup 5.75 / bowl 7.5
- Roasted Beet** mixed greens, shaved fennel, feta, toasted walnuts, balsamic vinaigrette 13.5 
- Avocado & Grapefruit** wild arugula, shaved fennel, macadamia nuts, black pepper macadamia nut dressing 13.5  
- Cobb** romaine, cherry tomatoes, avocado, roasted chicken, bacon, hard boiled egg, Point Reyes blue cheese, herbs, champagne vinaigrette 15 
- Roasted Chicken & Arugula** arugula, roasted chicken, apple, radish, toasted almonds, feta, balsamic vinaigrette 15.75 
- Dino Kale** dino kale, arugula, red quinoa, cherry tomatoes, avocado, carrots, cucumbers, toasted almonds, lemon cumin vinaigrette 15  
- Full Belly** mixed greens, dino kale, Napa cabbage, carrots, cucumber, cherry tomato, roasted beets, pea shoots, quinoa, avocado, hummus, pickled onions, sunflower seeds, ginger miso dressing 15.25  
- Ahi** ahi tuna, spring mix, tomato, radish, onion, sesame seed, avocado, grapefruit, citrus ponzu dressing, hoisin-sriracha sauce 18 
- Add to any salad:** + avocado 2.25 + fried egg 2.5 + tofu 3.5 + bacon 3.75 + chicken 5 + shrimp 5.5 + wild salmon fillet 10.5







SANDWICHES Sandwiches are served with a side of mixed greens & house-made pickles. *Substitute gluten-free bread 2*

- California Vegetable** avocado, cucumber, roasted pepper, lettuce, tomato, red onion, white cheddar, basil pesto, aioli on sliced bread 12.5
- Roasted Chicken & Avocado** roasted chicken, greens, avocado, tomato, honey mustard on sliced bread 14
- Avocado BLT** bacon, avocado mash, sliced tomatoes, leaf lettuce, tomato aioli on toasted sourdough 15



BURGERS Served with side salad and house-made pickles.

- Plant Burger™** vegetarian patty made in-house from lentils, mushrooms, beets, cashews & bulgur wheat. Topped with grilled onions, lettuce, tomato, vegan aioli on an Acme bun 12.5
- Turkey Burger** patty made in-house from ground turkey & vegetables. With grilled onions, lettuce, tomato, dijonaise on an Acme bun 13.75
- Buttermilk Crispy Chicken Breast** seasoned breaded chicken breast, spicy slaw, tomato, shaved carrot on a pain de mie roll 13.75
- Add bacon + 3.75**
- Add to any burger + 2.5:**
 - + **California Style** avocado, white cheddar
 - + **Cheddar & Mushroom Style** sautéed mushrooms, cheddar cheese
 - + roasted rosemary potatoes

BOWLS

- Substitute cauliflower couscous for grain 1.5*
- Power Bowl** poached egg, brown rice, kale pesto, pickled & raw radish, sautéed mushrooms & spinach, side of sriracha 13.25 
- Miso Quinoa** quinoa, sautéed vegetables, ginger miso sauce 14  
- Yellow Curry** sautéed seasonal vegetables, lemon grass, cumin, coriander, turmeric, ginger, lime, served over jasmine rice 14  
- Wild Salmon** pan seared wild salmon, broccoli, ginger lime scallion sauce, served over soba noodles 18 
- Add to any bowl:** + avocado 2.25 + fried egg 2.5 + tofu 3.5 + bacon 3.75 + chicken 5 + shrimp 5.5 + wild salmon fillet 10.

SIDES 5  

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|---------------------------|----------|----------------------|
| Sautéed Vegetables | Broccoli | Cauliflower Couscous |
| Roasted Rosemary Potatoes | Slaw | |
-  **vegan**  **gluten-free**