



# Vegan And Vegetarian MENU

## **ARTICHOKE RAVIOLI 35**

olives, organic heirloom tomatoes, white wine sauce,  
white wine, e.v.o.o

## **BUTTERNUT SQUASH RISOTTO 29**

raisins, salsa verde

## **PENNE PORTOBELLO 29**

portobello mushrooms, peas, goat cheese, spicy vodka pink sauce

## **STUFFED GNOCCHI 38**

Ricotta, cream, parmesan, shaved black truffle

## **VEGAN GOODNESS 30**

Penne, mushroom, asparagus, carrots, corn, homemade pomodoro sauce

## FARM TO TABLE

### **SWEET CHILI CEASAR SALAD 15**

local sweet jam, homemade ceasar dressing, imported white anchovies,  
parmigiano reggiano, truffle herb croutons G.F. – no croutons or crostini

### **BLT WEDGE 14**

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes,  
red onion, roasted pork belly, bleu cheese dressing

### **GREYSTONE SALAD 15**

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms  
blue cheese stone ground lemon vinaigrette, truffle croutons, cucumber wrap  
G.F. – no croutons or crostini

### **STRAWBERRY CAPRESE G.F 14**

buffalo burrata, organic cherry tomato, strawberry gazpacho, purple basil,  
black olives, local herbs E.V.O.O

## SIDES & MORE

### **LOADED BAKED POTATO G.F 12**

### **PARMESAN TRUFFLE FRENCH FRIES G.F 14** +\$7 Shaved Truffle

### **CREAM OR SAUTÉED SPINACH G.F 13**

### **CREAM OR LOCAL STREET CORN G.F 13** bell pepper, Parmesan Reggiano

### **SAUTEED WILD MUSHROOMS G.F 13**

### **TRUFFLE MAC AND CHEESE 24**