

MAINS & SIDES

VEGAN & VEGETARIAN

Mains

CHICKPEA FRITTATA

"FETA" RED PEPPER OLIVE TOPPED WITH COLLARD SLAW

VEGGIE CREOLE

ASSORTED SEASONAL VEGGIES TOMATO CREOLE SAUCE

COCONUT CURRY

CHICKPEA CROQUETTE EGGPLANT
SWEET POTATOES HARISSA

SMOKED RED BEANS & RICE

TEMPEH ANDOUILLE CREOLE SAUCE PAPRIKA OIL

CREAMY CAJUN PENNE PASTA

CAJUN SPICED ALMOND BECHAMEL SAUCE
OYSTER MUSHROOMS AND SPINACH

MAPLE GLAZED WINGZ & WAFFLES

CHICKPEA WINGZ FALAFEL WAFFLE

CURRY RICE & PEAS

NC FIELD PEAS FORBIDDEN RICE SPICY CURRY PLANTAINS

SOUTHERN FRIED PHISH

BANANA BLOSSUM CUCUMBER DILL TARTAR

DIRTY RICE STUFFED SQUASH

TEMPEH SAUSAGE CAJUN RICE MAPLE GLAZED ACORN SQUASH

CREOLE RISOTTO

CREAMY RISOTTO CREOLE SAUCE SAUTEED LACINATO

CREAMY CHEEZ GRITS & CRISPY MUSHROOMS

SOUTHERN GRITS CRISPY SHIITAKE BRAISED COLLARDS

Sides

CREAMED KALE

CASHEW CREMA ALMOND PARMESAN

CORN PUDDING

CINNAMON CREAMED CORN PUDDING

DATE GLAZED BRAISED GREENS

DATE GLAZED BRAISED COLLARDS & KALE

HERB ROASTED CIPOLLINI ONIONS

FRESH HERB MARINATED PAPRIKA OIL DRIZZLE

3 PEPPER PASTA SALAD

ASSORTED PEPPERS PENNE BASIL MAYO

BLACK EYE PEA SALAD

PEAS TOMATOES ONION MAPLE VINAIGRETTE

BROCCOLI CHEESE CASSEROLE

LEMON MINT VINAIGRETTE

MAC & CHEESE (VEGAN & VEGETARIAN)

CLASSIC MAC AND ASSORTED CHEESE

COLLARD SLAW

COLLARDS PEPPERS PICKLED ONION

SEASONAL ROASTED VEGETABLES

CHEF BLEND PEPPER OIL

ROASTED CHERMOULA CAULIFLOWER

HOUSE CHERMOULA SAUCE ROASTED CAULIFLOWER

A' LA CARTE PRICING - \$8/PERSON

ALL MAINS AVAILABLE INDIVIDUALLY OR
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

A' LA CARTE PRICING - \$4 PERSON

ALL SIDES AVAILABLE INDIVIDUALLY OR
A' LA CARTE FOR BUFFET OR PLATED PACKAGES