

DINNER

FERN IS PROUD TO HAVE A 100% VEGAN KITCHEN.

FOR THE TABLE

- Tempura Fried Eggplant Calamari** 15
tempura fried eggplant calamari, lightly tossed with fresh lemon and sea salt, served with arrabiata sauce
- Nachos** 🌱🌱🌱 20
queso, frijoles, guacamole, pico, pickled onion, poblano crema
- Pan Seared Gyoza** 🌱 15
mushrooms, napa cabbage, plant based beef, tamari dipping sauce, chili oil
- Roasted Red Pepper Hummus** 13
GF crackers available
served with grilled baguette
- Mac n Cheese** 🌱 15
cashew mornay, panko crispies, parmesan
- Cauliflower Wings** 🌱 15
Buffalo - crumbled blue cheese, celery microgreens, ranch
Thai chili - spiced nuts, basil microgreens 🌱

SOUPS & SALADS

- Caesar** 🌱 17
local mixed greens, croutons, grape tomatoes, shaved local radish, parmesan
choice of fried oyster mushrooms or marinated tofu
- Mediterranean Salad** 🌱🌱🌱 19
quinoa, marinated grape tomatoes, kalamata olives, mint, cucumber, red onion, black kale, feta, herbs, lemon vinaigrette
choice of fried oyster mushrooms or marinated tofu
- Cobb Salad** 🌱🌱🌱 19
avocado, blue cheese, grilled corn, cucumber, shiitake bacon, marinated tomatoes, just egg, butter lettuce, ranch dressing
- Soup of the Day** 10

MAINS

- Burger** 🌱 20
add just egg \$2
choice of side salad or herb potatoes
GF bread or bed of lettuce available
plant based beef and shiitake patty, sundried tomato aioli, local lettuce, bacon, cheddar, balsamic glaze, mushroom onion gravy

- Zo Boy** 18
choice of side salad or herb potatoes
GF bread or bed of lettuce available
fried oyster mushrooms, remoulade, lettuce, tomato, cocktail sauce
- Local Heirloom Tomato Sandwich** 18
grilled Sourdough from Duke's Bread, local heirloom tomatoes, local sorrel, herbed boursin, seasonal microgreens, Oreno olive oil, and balsamic glaze

ENTREES

- Green Thai Coconut Curry** 🌱🌱 24
cauliflower stalk, mushroom medley, jasmine rice, chili oil, micro basil
- Buddha Bowl** 🌱 25
sautéed rice, carrot spirals, red cabbage, pickled shiitakes, sliced avocado, white kimchi, scallions, dashi, gochujang/miso sauce
choice of fried oyster mushrooms or marinated tofu

- Bucatini** 25
locally made, organic Bucatini from Mano Bella Artisan Foods with local roasted mushroom, broccolini, marinated tomatoes, in a creamy garlic arrabiata sauce
- Truffle Udon** 🌱 33
mushroom medley, oat cream, calabrian chilis, fresh truffle
- Eggplant Parm** 🌱🌱🌱 25
herb crusted eggplant, zucchini noodles, basil aioli, cashew ricotta, kalamata tapenade

INDULGENCES

- Carrot Cake** 12
- Seasonal Cheesecake** 🌱🌱 12
- Seasonal Specialty Dessert** 14
ask your server for details

SIDES

- Herb Potatoes** 6
- Side Salad** 6
- Papas Bravas** 7
chipotle aioli, scallions
- Crispy Brussels Sprouts** 🌱 10
soy ginger glaze, chili flakes

Allergy Key

While Fern is a 100% vegan kitchen, we identify menu items that are prepared without gluten as well as items that contain nuts and soy to help you better navigate our menu. If you have a serious allergy, you should be aware that there are trace amounts of gluten, nuts, and soy in our small kitchen as we are not a gluten, soy, or nut-free facility. Please alert your server to any other food allergies.

🌱 Gluten Free 🌱 Contains Soy 🌱 Contains Nuts

Fern is a vegan oasis, where nature inspires our menu, our ambiance, and our philosophy of eating well. We believe that food should nourish bodies, respect Earth, protect animals, and delight palettes. We are vegan and gluten free friendly.

Executive Chef Alex Camargo **General Manager** Margaret Lemise

20% gratuity added to parties of 6 or more.

www.fernflavors.com | @fernflavors

FERN

DINNER BEVERAGES

KOMBUCHA

Cucumber Melon Walker Brothers	7
Blueberry Jasmine Walker Brothers	7
Ginger Walker Brothers	7
High Gravity Ginger Walker Brothers ABV 5%	8
High Gravity Watermelon Walker Brothers ABV 5%	8
High Gravity Blueberry Juniper Walker Brothers ABV 5%	8
Botanical hard Seltzer Flying Embers ABV 5%	8
High Gravity Guava Hibiscus Walker Brothers ABV 5%	8
High Gravity Strawberry Rhubarb Walker Brothers ABV 5%	

NON-ALCOHOLIC

Coffee	4
Ginger Beer	5
Tonic	5
Sparkling Mineral Water	4
Southern Tea	3
Organic Juice <i>Pomegranate, Orange, Pear</i>	5
Hot Tea <i>Green Lemon Ginger Chamomile Mint English Breakfast</i>	4

MOCKTAILS

Cosmic Lemonade lemon, simple syrup, butterfly pea tea	7
Faux 75 hibiscus syrup, lemon juice, Yuzu lime soda	9
No Mosa apricot nectar, cinnamon syrup, sparkling mineral water	8
Lychee Fizz lychee puree, lime simple syrup, sparkling mineral water	9
Pomegranate Mule pomegranate juice, lime, ginger beer	7

COCKTAILS

Happy Lemonade lemonade, vodka, chambord, melon balls	15	Lavender French 75 Indigo gin, lavender syrup, lemon juice, Cava	14
Bee's Knees Old Fashioned bourbon, lemon juice, agave, bitters	14	Blueberry G&T Hendrick's gin, blueberry syrup, tonic, lime	15
Tart Cherry Elderflower Gimlet gin, St. Germaine, tart cherry juice	15	Strawberry Fresno Julep bourbon, fresno chili syrup, mint, strawberries, soda water	15
Summer Stone Fruit Sangria <i>glass/pitcher</i> peach/apricot puree, cinnamon syrup, Cava, mint	10/28	Classic Mojito white rum, lime juice, simple syrup, mint, soda	14
Raspberry Lime Margarita tequila, raspberry puree, Chambord, lime, agave	15	Coconut Lemongrass Mimosa Cava, Moonstone Coconut Lemongrass Sake, pineapple juice	10

BEER

Seasonal IPA Birdsong	8	Local Seasonal Sour Birdsong ABV 6.2%	8
Seasonal IPA Devil's Logic	8	All Knight Long Blonde Ale Birdsong ABV 4.5%	7
Rewind Lager Birdsong ABV 4%	7	Crushing Pils Devil's Logic ABV 5.0%	8
Lazy Bird Brown Ale Birdsong ABV 5.5%	7	Komunity Kolsch Devil's Logic ABV 4.7%	8
Lemon Glow Saison Birdsong ABV 5.5%	8		

WINE LIST

NV Marietta / Red Blend <i>California</i>	12/46
2021 Inscription / Pinot Noir <i>Willamette Valley, Oregon</i>	14/54
2021 Saurus Select Malbec <i>Argentina</i>	11/42
2020 Juggernaut Hillside / Cabernet Sauvignon <i>California</i>	14/52
NV Avaline Rosé / Rosé <i>France</i>	12/46
2018 La Galope / Chardonnay <i>France</i>	9/34
2021 Twin Islands / Sauvignon Blanc <i>New Zealand</i>	11/42
2020 Proa Cava <i>Spain</i>	9/34
Momokawa Diamond Jumai Ginjo Sake <i>Oregon</i>	18 300ml
Moonstone Coconut Lemongrass Nigori Sake <i>Oregon</i>	18 300ml

Our Suppliers

Urban Gourmet Farms, Tega Hill, Harmony Ridge Farm, Bush-n-vine, Sugar Hill Farm, Mai's Farm, Lucky Leaf Gardens, Barbee Farms, Mozza Roasters, Duke's Bread