

DAYTIME

FERN IS PROUD TO HAVE A 100% VEGAN KITCHEN.

FOR THE TABLE

- Gyoza** 🌱 15
pan fried
plant based beef, cabbage,
shiitake mushrooms, tamari
dipping sauce
- Nachos** 🌱🌱🌱 20
queso, frijoles, guacamole,
pico, pickled onion, poblano
crema
- Coconut Ceviche** 🌱 15
marinated coconut, lime,
pickled cucumber, chillies,
corn nut, date guajillo puree
- 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, parmesan
*choice of fried oyster mushrooms,
marinated tofu, falafel*
- Spring Salad** 🌱 18
local mixed greens, fennel,
golden raisins, toasted
chickpeas, strawberries, feta,
lemon tahini dressing
*choice of fried oyster mushrooms,
marinated tofu, falafel*
- Chicken Cobb Salad** 🌱 19
local greens, roasted chicken,
avocado, shiitake bacon, blue
cheese, corn, tomato, radish,
ranch
- 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,
arugula, bacon, swiss, balsamic
glaze, mushroom onion gravy
- BBQ Sandwich** 18
choice of side salad or herb potatoes
GF bread or bed of lettuce available
caramelized jackfruit, Carolina
gold BBQ sauce, jalapeño slaw,
pickles
- 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
- Avocado Toast** 14
sourdough, feta, pomegranate
arils, pepitas, cilantro micros
- Chef's Scramble** 🌱 15
scrambled cheddar tofu or just egg,
onions, peppers, arugula
- Breakfast Burrito** 🌱 18
scrambled cheddar tofu or just egg,
frijoles, pulled oat carnitas, pico,
guacamole, queso
- Black Bean Tostada** 🌱 18
corn tortilla, black bean patty,
grilled corn, pico de gallo, chipotle
aioli, cilantro lime crema, queso
fresca, guacamole, lettuce 20
- Cubano Sandwich**
choice of side salad or herb potatoes
applewood smoked ham, pulled oat
carnitas, mojo, swiss, pickles, mustard

SATURDAY & SUNDAY ONLY

- Chicken & Waffles** 🌱 18
fried oyster mushrooms,
maple sriracha, scallion
- Cinnamon Rolls** 🌱 10
cream cheese icing

INDULGENCES

- Carrot Cake** 12
- Seasonal Cheesecake** 🌱🌱 12
- Chocolate Hazelnut Torte** 🌱🌱 12

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 Mike Behrle **General Manager** Margaret Lemise

FERN

www.fernflavors.com
@fernflavors

DAYTIME 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 Seasonal Walker Brothers ABV 5%	8

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 pear juice, cinnamon syrup, sparkling mineral water	8
Lychee Lemongrass Fizz lychee puree, lime juice, lemongrass syrup, sparkling mineral water	9
Pomegranate Mule pomegranate juice, lime, ginger beer	7

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

COCKTAILS

Lychee Sake-tini vodka, lychee puree, Diamond sake	14	Hendricks's Refresher Hendricks gin, blood orange liqueur, tonic	14
Bee's Knees Old Fashioned bourbon, lemon juice, agave, bitters	14	Aperol Kumquat Spritz Aperol, kumquats, Cava, soda water	14
Grapefruit Elderflower Gimlet gin, elderflower, lime, grapefruit	14	Pear Mimosa pear juice, cinnamon syrup, Cava	9
Strawberry Hibiscus Sangria <i>glass/pitcher</i> Cava, strawberry puree, hibiscus syrup, mint	10/28	Coconut Lemongrass Mimosa Cava, Moonstone Coconut Lemongrass Sake, pineapple juice	10
Raspberry Lime Margarita tequila, raspberry puree, Chambord, lime, agave	15		
Violet French 75 gin, lemon juice, violet syrup, Cava	14		

BEER

IPA Birdsong ABV 5.3%	8	Imperial Stout Devil's Logic ABV 9.7%	10
This Is It IPA Birdsong ABV 6.3%	8	Local Seasonal Sour Birdsong ABV 6.2%	8
Rewind Lager Birdsong ABV 4%	7	Control ALT Altbier Devil's Logic ABV 5.4%	8
Lazy Bird Brown Ale Birdsong ABV 5.5%	7	Mexicali Stout Birdsong ABV 5.9%	7

WINE LIST

NV Marietta / Red Blend <i>California</i>	12/46
2021 Inscriptio / Pinot Noir <i>Willamette Valley, Oregon</i>	14/54
2021 Cuma Organic / Malbec <i>Argentina</i>	10/38
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
Meyer-Edelzwicker vin d'Alsace <i>France</i>	12/58
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