



LUNCH MENU

STARTERS

PAN - SEARED GYOZA — \$15

Mushrooms, napa cabbage, plant based beef, tamari dipping sauce, chili oil

NACHOS — \$20 GF

Queso, frijoles, guacamole, pico, pickled onions, cilantro crema

OYSTERS ROCKEFELLER — \$18

Marinated oyster mushrooms, cream spinach, parmesan, toasted breadcrumbs, grilled lemon

MAC N CHEESE — \$15 GF

Cashew mornay, garlic crispies, parsley

GRILLED ARTICHOKE — \$15 **GF**

Grilled artichoke, lemon dill aioli

CAULIFLOWER WINGS — \$16 GF

Buffalo — crumbled blue cheese, celery, carrots, ranch
Thai Chili — spiced nuts, basil, ginger aioli

SOUPS & SALADS

COBB SALAD — \$19

Avocado, blue cheese, grilled corn, cucumber, shiitake bacon, marinated tomatoes, just egg, butter lettuce

CAESAR SALAD — \$17

Choice of fried oyster mushrooms or marinated tofu
Local mixed greens, croutons, grape tomatoes, shaved local radish, parmesan

SPRING HARVEST SALAD — \$21

Choice of fried oyster mushrooms or marinated tofu
Asparagus, snap peas, radish, strawberries, blueberries, butter lettuce, lemon zest, spiced roasted sunflower seeds, mint, avocado

SOUP OF THE DAY — \$10

SIDES

CRISPY BRUSSELS SPROUTS \$10

HERB POTATOES \$6 GF

PAPAS BRAVAS \$7 GF

SIDE SALAD \$6 GF

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 & 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 & soy in our small kitchen as we are not a gluten, soy or nut-free facility. Please alert your server to any food allergies.

ENTREES

BURGER — \$20

Choice of side salad or herb potatoes
GF Option available Add Just Egg \$2
Plant based beef & shiitake patty, sun dried tomato aioli, local lettuce, bacon, cheddar, balsamic glaze, caramelized mushrooms & onions

KOREAN CHICKEN SANDWICH — \$20

Choice of side salad or herb potatoes
Fried oyster mushrooms, sweet & spicy gochujang sauce, kimchi slaw, ginger aioli, cucumber, scallions, sesame seeds, texas toast

ZO BOY — \$18

Choice of side salad or herb potatoes
Fried oyster mushrooms, remoulade, lettuce, tomato, cocktail sauce

CHORIZO BREAKFAST BURRITO — \$20

Choice of herb potatoes or side salad
Potatoes, onions, peppers, just egg, garlic, spinach, plant based chorizo, salsa verde, sour cream

CHEF SCRAMBLE — \$15

Choice of herb potatoes or side salad
Scrambled cheddar tofu or just egg, onions, peppers, spinach

AVOCADO TOAST — \$19

Choice of Just Egg or Tofu
Sourdough, sliced avocado, marinated grape tomatoes, peas, marinated feta, radish, microgreens, everything bagel seasoning

**SATURDAY & SUNDAY ONLY
CHICKEN & WAFFLES — \$18 GF**

Fried oyster mushrooms, maple siracha syrup, scallions

STRAWBERRY CHEESECAKE FRENCH TOAST — \$20

Brioche bread, lemon cheesecake filling, strawberries, oat crumble

CINNAMON ROLLS — \$10

Cream Cheese icing

GF

GLUTEN FREE



CONTAINS NUTS



CONTAINS SOY



DINNER MENU

— STARTERS —

PAN-SEARED GYOZA — \$15

Mushrooms, napa cabbage, plant based beef, tamari dipping sauce, chili oil

NACHOS — \$20 GF

Queso, frijoles, guacamole, pico, pickled onions, cilantro crema

OYSTERS ROCKEFELLER — \$18

Marinated oyster mushrooms, cream spinach, parmesan, toasted breadcrumbs, grilled lemon

MAC N CHEESE — \$15


Gluten Free Option Available

Cashew mornay, garlic crispies, parsley

GRILLED ARTICHOKE — \$15 GF

Grilled artichoke, lemon dill aioli

CAULIFLOWER WINGS — \$16 GF

Buffalo — crumbled blue cheese, celery, carrots, ranch
Thai Chili — spiced nuts, basil, ginger aioli 

— SOUPS & SALADS —

COBB SALAD — \$19

Avocado, blue cheese, grilled corn, cucumber, shiitake bacon, marinated tomatoes, just egg, butter lettuce

CAESAR SALAD — \$17

Choice of fried oyster mushrooms or marinated tofu

Local mixed greens, croutons, grape tomatoes, shaved local radish, parmesan

SPRING HARVEST SALAD — \$21 GF

Choice of fried oyster mushrooms or marinated tofu

Asparagus, snap peas, radish, oranges, strawberries, blueberries, butter lettuce, feta, lemon zest, spiced roasted sunflower seeds, mint, vinaigrette

SOUP OF THE DAY — \$10

SIDES

CRISPY BRUSSELS SPROUTS \$10

HERB POTATOES \$6 GF

PAPAS BRAVAS \$7 GF

SIDE SALAD \$6 GF

GF



GLUTEN FREE CONTAINS NUTS CONTAINS SOY

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— HANDHELDS —

BURGER — \$20

Choice of side salad or herb potatoes

GF Option available Add Just Egg \$2

Plant based beef & shiitake patty, sun dried tomato aioli, local lettuce, bacon, cheddar, balsamic glaze, caramelized mushrooms & onions

KOREAN CHICKEN SANDWICH — \$20

Choice of side salad or herb potatoes

Fried oyster mushrooms, sweet & spicy gochujang sauce, kimchi slaw, ginger aioli, cucumber, scallions, sesame seeds, texas toast

ZO BOY — \$18

Choice of side salad or herb potatoes

Fried oyster mushrooms, remoulade, lettuce, tomato, cocktail sauce

— ENTREES —

YELLOW THAI CURRY — \$27 GF

Coconut curry sauce, garlic, ginger, Thai basil, onions, red peppers, potatoes, soy curls, bok choy, jasmine rice

BUDDHA BOWL — \$25

Choice of fried oyster mushrooms or marinated tofu

Sauteed rice, carrot spirals, red cabbage, kimchi, tomato, cucumber, sliced avocado, scallions, dashi, gochujang/miso sauce

SPRING VEGETABLE RISOTTO — \$30 GF

Arborio rice, sauteed chestnut mushrooms, asparagus, green peas, celery, carrots, spinach, parmesan, basil oil

EGGPLANT PARMESAN — \$27 GF

Herb crusted eggplant, zucchini noodles, basil aioli, cashew ricotta, kalamata tapenade

DAN DAN NOODLES — \$27

Rice vermicelli noodles, grilled scallions & bok choy, seasoned plant based beef, peanuts, charred lime, cilantro, radish, spicy peanut chili sauce

BEVERAGE MENU

COCKTAILS

MANGO HABANERO MARGARITA Tequila, mango puree, lime, habanero syrup, triple sec	\$15
BEE'S KNEES OLD FASHIONED Bourbon, lemon juice, agave, bitters	\$15
GUAVA GIMLET Gin, Aperol, lime, guava juice, juniper syrup	\$15
SPRING SANGRIA Cava, strawberry, hibiscus, mint	\$12/\$32
COSMOPOLITAN Vodka, lime, cranberry, triple sec	\$15
PAINKILLER Rum, pineapple juice, coconut cream, orange juice, nutmeg	\$15
SPIKED POMEGRANATE MULE Choice of vodka, gin, rum or tequila Pomegranate juice, lime, ginger beer	\$14
EAST BOULEVARDIER Rye, Pama liqueur, Aperol	\$15
LAVENDER FRENCH 75 Cava, gin, lemon, lavender syrup	\$14
STRAWBERRY HIBISCUS MIMOSA Strawberry puree, hibiscus, lime, Cava	\$12

KOMBUCHA

CUCUMBER MELON Walker Brothers	\$7
BLUEBERRY JASMINE Walker Brothers	\$7
GINGER Walker Brothers	\$7
CBD INFUSED MANGO GINGER Walker Brothers Zen Blend / 15mg	\$10
HIGH GRAVITY GINGER Walker Brothers / ABV 5%	\$8
HIGH GRAVITY WATERMELON Walker Brothers / ABV 5%	\$8
HIGH GRAVITY BLUEBERRY JASMINE Walker Brothers / ABV 5%	\$8

NON-ALCOHOLIC

GINGER BEER	\$5
SPARKLING MINERAL WATER	\$4
SOUTHERN TEA	\$4
COFFEE Mozza Roasters	\$4
ORGANIC JUICE Pomegranate/Orange/Pear	\$5
HOT TEA Green/Lemon Ginger/Chamomile/Mint/English breakfast	\$4

MOCKTAILS

COSMIC LEMONADE Lemon, simple syrup, butterfly pea tea	\$8
FAUX 75 Hibiscus syrup, lemon juice, yuzu lime soda	\$9
CHERRY LIMEADE Lime juice, cherry syrup	\$8
DREAMSICLE Almond orgeat, lime juice, orange juice	\$9
POMEGRANATE MULE Pomegranate juice, lime, ginger beer	\$8
NOMOSA Strawberry puree, hibiscus syrup, lime juice, sparkling water	\$9

WINE

CABERNET SAUVIGNON California / 2021 Juggernaut Hillside	\$14/\$52
MALBEC Argentina / 2021 Saurus Select	\$11/\$42
SAUVIGNON BLANC New Zealand / 2022 Twin Islands	\$11/\$42
CHARDONNAY France / 2019 La Galope	\$10/\$38
WHITE BLEND France / 2022 Meyer-Fonne/Edelzwicker	\$12/\$58
PROA CAVA Spain / 2021	\$10/\$38
GINJO SAKE Momokawa Diamon Jumai / Oregon / 300ml	\$18
NIGORI SAKE Moonstone Coconut Lemongrass / Oregon / 300ml	\$18

BEER

FRUITED SOUR Birdsong / ABV 6.2%	\$8
SEASONAL IPA Birdsong / Devil's Logic	\$8
IRISH STOUT Devil's Logic / ABV 4.6%	\$8
REWIND LAGER Birdsong / ABV 4%	\$7
GOOD AS HELLES Birdsong / ABV 5.4%	\$7





DESSERT MENU

CARROT CAKE

Chai crumble, cream cheese frosting

\$12

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DOUBLE CHOCOLATE OREO CHEESECAKE

Chocolate sauce, oreo crumbles

\$14

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APPLE CRISP

Cinnamon star anise gelato, caramel sauce

\$14

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GELATO

Choice of two scoops

Cinnamon star anise, pink grapefruit, dark chocolate chili

\$8

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8 Inch Carrot Cake available with one week's notice \$80

