

LUNCH MENU

fern
FLAVORS FROM THE GARDEN



FERN IS PROUD TO HAVE A 100% VEGAN KITCHEN.

MAINS

Chorizo Breakfast Burrito 🌱🥚 **\$18**

GF option available

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 side salad or herb potatoes

Scrambled cheddar tofu or Just egg, onions, peppers, spinach

HANDHELD

Burger 🥚

GF bread or bed of lettuce available

Choice of side salad or herb potatoes

Add Just Egg \$2

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

Zo Boy 🥚

Choice of side salad or herb potatoes

GF bread or bed of lettuce available

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

Korean Chicken Sandwich 🥚

Choice of side salad or herb potatoes

GF bread or bed of lettuce available

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

SATURDAY & SUNDAY ONLY

Chicken & Waffles 🌱 **\$18**

Fried oyster mushrooms, maple sriracha syrup, scallions

Cinnamon Rolls 🥚 **\$10**

Cream cheese icing

Brioche French Toast **\$16**

Blueberry compote, lemon curd, aquafaba meringue

FOR THE TABLE

Pan Seared Gyoza 🥚 **\$15**

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

Nachos 🌱🥚 **\$20**

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

Winter Roll 🌱🥚 **\$13**

Tofu, radicchio, kim chi, cucumber, rice noodles carrots, radish, basil, peanut sauce

Mac n Cheese 🌱 **\$15**

GF option available

Cashew mornay, garlic crispies, parsley

Seasonal Hummus **\$13**

Raw veggies available upon request

Served with grilled baguette

Cauliflower Wings 🌱 **\$15**

Buffalo - crumbled blue cheese, celery, carrots, ranch

Thai Chili - spiced nuts, basil microgreens, ginger aioli 🌱🥚

SOUP & SALADS

Caesar 🌱 **\$17**

Choice of fried oyster mushrooms or marinated tofu

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

Cobb Salad 🌱🥚 **\$19**

Avocado, blue cheese, grilled corn, cucumber, shiitake bacon, marinated tomatoes, Just egg, butter lettuce, ranch dressing

Winter Salad 🌱 **\$19**

Choice of fried oyster mushrooms or marinated tofu

Kale, radicchio, butternut squash, pecans, feta, yellow raisins, cucumber, onion, roasted vegetable vinaigrette

Soup of the day **\$10**

SIDES

Herb Potatoes	\$6	Papas Bravas	\$7
Side Salad	\$6	Crispy Brussels Sprouts	\$10

Ask your server about desserts!



GLUTEN FREE



CONTAINS SOY



CONTAINS NUTS

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 food allergies.

20% auto gratuity for parties 6 or more

Executive Chef: Alex Camargo General Manager: Margaret Lemise

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DINNER MENU



fern
FLAVORS FROM THE GARDEN

FOR THE TABLE

Pan Seared Gyoza 🌱	\$15
Mushrooms, Napa cabbage, plant based beef, tamari dipping sauce, chili oil	
Nachos 🌱🌱🌱	\$20
Queso, frijoles, guacamole, pico, pickled onions, cilantro crema	
Winter Roll 🌱🌱	\$13
Tofu, radicchio, kimchi, basil, rice noodles, carrots, radish, cucumber, peanut sauce	
Mac n Cheese 🌱	\$15
GF option available Cashew mornay, garlic crispies, parsley	
Seasonal Hummus	\$13
Served with grilled baguette Raw veggies available upon request	
Cauliflower Wings 🌱	\$15
Buffalo - crumbled blue cheese, celery, carrots, ranch	
Thai Chili - spiced nuts, basil microgreens, ginger aioli 🌱🌱	

SOUP & SALADS

Caesar 🌱	\$17
Choice of fried oyster mushrooms or marinated tofu Local mixed greens, croutons, grape tomatoes, shaved local radish, parmesan	
Cobb Salad 🌱🌱	\$19
Avocado, blue cheese, grilled corn, cucumber, shiitake bacon, marinated tomatoes, Just egg, butter lettuce, ranch dressing	
Winter Salad 🌱	\$19
Choice of fried oyster mushrooms or marinated tofu Kale, radicchio, butternut squash, pecans, feta, golden raisins, cucumber, red onion, roasted vegetable vinaigrette	
Soup of the day	\$10

SIDES

Herb Potatoes	\$6	Papas Bravas	\$7
Side Salad	\$6	Crispy Brussels Sprouts	\$10

Ask your server about desserts!



ENTREES

Gumbo Chili	\$24
Onions, peppers, celery, okra, plant based sausage, tomatoes, kidney beans, garlic, beer, jasmine rice, scallions	
Buddha Bowl 🌱🌱	\$25
Choice of fried oyster mushrooms or marinated tofu Sautéed rice, carrot spirals, red cabbage, kimchi, tomato, cucumber, sliced avocado, scallions, dashi, gochujang/miso sauce	
Dan Dan Noodles 🌱🌱🔥	\$24
Rice vermicelli noodles, grilled scallions, grilled broccolini, seasoned plant based beef, peanuts, charred lime, cilantro, radish, spicy peanut chili sauce	
Stuffed Poblano Peppers 🌱	\$25
Spanish rice, potatoes, peas, corn, mole ranchero, cilantro, sour cream, feta, avocado, jalapeno slaw	
Eggplant Parmesan 🌱🌱🌱	\$26
Herb crusted eggplant, zucchini noodles, basil aioli, cashew ricotta, kalamata tapenade	

HANDHELDS

Burger 🌱	\$20
Choice of side salad or herb potatoes GF bread or bed of lettuce available Add Just Egg \$2 Plant based beef and shiitake patty, sun dried tomato aioli, local lettuce, bacon, cheddar, balsamic glaze, caramelized mushrooms and onions	
Korean Chicken Sandwich 🌱	\$20
Choice of side salad or herb potatoes GF bread or bed of lettuce available Fried oyster mushrooms, sweet & spicy gochujang sauce, kimchi slaw, ginger aioli, cucumber, scallions, sesame seeds on Texas toast	
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	

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BEVERAGE MENU



COCKTAILS

MOCHA MARTINI Tito's vodka, Kahlua, oat milk, espresso, chocolate	\$15
BEE'S KNEES OLD FASHIONED Bourbon, lemon juice, agave, bitters	\$15
BEET BERRY GIMLET Gin, Chambord, beet juice, lime	\$15
WINTER SANGRIA Glass/Pitcher pomegranate juice, spiced syrup, malbec, Pama liqueur	\$10/\$28
HIBISCUS GRAPEFRUIT MARGARITA Tequila, hibiscus tea, lime juice, grapefruit juice, triple sec	\$15
CINNAMON IRISH COFFEE Jameson's, Goldschlager, cinnamon syrup, coffee, coconut whip	\$15
HOT TODDY Fig infused cognac, lemon ginger tea, spiced syrup, orange	\$15
BIG APPLE MANHATTAN Rye, Calvados, maple syrup, bitters	\$15
CRANBERRY JUNIPER FRENCH 75 Cava, gin, lemon juice, juniper syrup, cranberry	\$14
PEAR MIMOSA Pear juice, cinnamon syrup, cava	\$10

KOMBUCHA

CUCUMBER MELON Walker Brothers	\$7
BLUEBERRY JASMINE Walker Brothers	\$7
GINGER Walker Brothers	\$7
MASALA CHAI 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

NON-ALCOHOLIC

COFFEE Mozza Roasters	\$4
GINGER BEER	\$5
TONIC	\$5
SPARKLING MINERAL WATER	\$4
SOUTHERN TEA	\$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	\$7
FAUX 75 Hibiscus syrup, lemon juice, yuzu lime soda	\$9
NO MOSA Pear Juice, cinnamon syrup, sparkling mineral water	\$8
DREAMSICLE Almond orgeat, lime juice, orange juice	\$9
POMEGRANATE MULE Pomegranate juice, lime, ginger beer	\$7

WINE

2021 INSCRIPTION / PINOT NOIR Willamette Valley, Oregon	\$14/\$54
2020 JUGGERNAUT HILLSIDE / CABERNET SAUVIGNON California	\$14/\$52
2021 SAURUS SELECT / MALBEC Argentina	\$11/\$42
2021 TWIN ISLANDS / SAUVIGNON BLANC New Zealand	\$11/\$42
2018 LA GALOPE / CHARDONNAY France	\$9/\$34
2022 MEYER-FONNE/EDELZWICKER / WHITE BLEND France 1 liter bottle	\$12/\$58
2021 PROA CAVA Spain	\$9/\$34
MOMOKAWA DIAMOND JUMAI GINJO SAKE Oregon 300ml	\$18
MOONSTONE COCONUT LEMONGRASS NIGORI SAKE Oregon 300ml	\$18

BEER

SEASONAL IPA DEVIL'S LOGIC	\$8
OATMEAL COFFEE STOUT Devil's Logic ABV 5.4%	\$8
REWIND LAGER Birdsong ABV 4%	\$7
LAZY BIRD BROWN ALE Birdsong ABV 5.5%	\$7
FEST BEER Devil's Logic ABV 5.7%	\$8
WAKE UP PORTER Birdsong ABV 5.8%	\$8