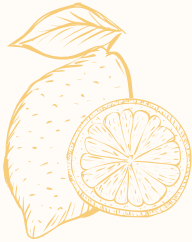
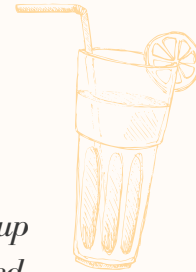


SUMMER MENU



APPETIZERS



Chilled Cucumber Soup - *Refreshing cucumber soup blended with mint, dill, and a splash of lime, topped with coconut cream.* - \$8

Tomato and Basil Bruschetta - *Grilled sourdough topped with ripe heirloom tomatoes, fresh basil, and a drizzle of balsamic glaze.* - \$9

Summer Corn Fritters - *Sweet corn fritters served with a smoky chipotle aioli.* - \$6

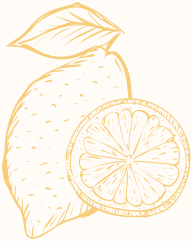


Zucchini Carpaccio - *Thinly sliced zucchini dressed with lemon, olive oil, and Parmesan (vegan option available), garnished with toasted pine nuts.* - \$9

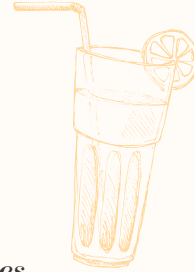
Grilled Peach Crostini - *Grilled peaches on crispy baguette slices with cashew ricotta and a drizzle of local honey.* - \$7



SUMMER MENU



ENTREES



Grilled Summer Vegetable Plate - *A medley of zucchini, eggplant, bell peppers, and cherry tomatoes, served with a tangy herb chimichurri.* - \$17

Sweet Corn Risotto - *Creamy risotto infused with fresh corn, leeks, and a touch of thyme, topped with vegan Parmesan.* - \$16

Stuffed Bell Peppers - *Bell peppers filled with quinoa, black beans, and roasted vegetables, topped with avocado crema.* - \$15



Summer Pesto Flatbread - *A crispy flatbread topped with zucchini ribbons, cherry tomatoes, and a bright basil pesto.* - \$15

Chilled Soba Noodle Salad - *Buckwheat noodles tossed with sesame-ginger dressing, edamame, cucumber, and shredded carrots.* - \$15



SUMMER MENU



SIDES



Grilled Corn on the Cob - *Corn grilled and brushed with vegan chili-lime butter, garnished with cilantro.* - \$6

Charred Summer Squash - *Smoky charred zucchini and yellow squash with a sprinkle of smoked sea salt.* - \$7

Green Bean Almondine - *Sautéed green beans with toasted almonds and a squeeze of lemon.* - \$7

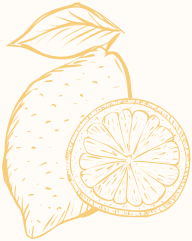


Creamy Potato Salad - *Baby potatoes tossed in a tangy dill and mustard dressing.* - \$6

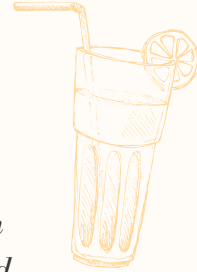
Peach and Arugula Salad - *Fresh peaches, arugula, candied pecans, and vegan feta with a balsamic vinaigrette.* - \$8



SUMMER MENU



DESSERTS



Berry Shortcake - *Flaky shortcakes layered with macerated strawberries, blueberries, and whipped coconut cream.* - \$9

Lemon Berry Tart - *A zesty lemon tart with a mixed berry topping.* - \$7

Peach Cobbler - *Warm peach cobbler with a crumbly oat topping, served with vanilla bean ice cream.* - \$10



Chocolate-Dipped Frozen Bananas - *Frozen banana halves dipped in dark chocolate and sprinkled with crushed nuts or coconut.* - \$7

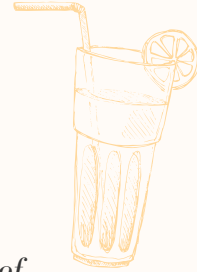
Watermelon Sorbet - *Light and refreshing watermelon sorbet with a hint of lime.* - \$8



SUMMER MENU



BEVERAGES



Cucumber Mint Cooler - *Fresh cucumber juice, muddled mint, and sparkling water with a splash of lime.* - \$6

Iced Hibiscus Tea - *A floral and tangy iced tea sweetened with agave and garnished with a lemon slice.* - \$6

Peach Iced Tea - *Brewed black tea infused with fresh peaches and lightly sweetened.* - \$6



Watermelon Lemonade - *A blend of watermelon and lemon juice, served over ice with a sprig of mint.* - \$7

Tropical Mango Smoothie - *A creamy blend of mango, coconut milk, and a hint of ginger.* - \$8

