

STARTERS

HUMMUS	\$11
Middle Eastern Chickpea Pâté, served with Cumin Dusted Grilled Pita Wedges & Veggies. GF Bread add \$1	
GUACAMOLE	\$10
Authentic Avocado Pâté with hints of Lime and Cilantro. Served with Corn Tortilla Chips. GF	
COUNTRY NUGGETS	\$11
Plant Based "Chicken" Nuggets, Breaded in Panko Bread Crumbs and Fried Golden. Choice of BBQ, Agave Dijon or Buffalo Hot Sauce.	
TEMPEH BUFFALO WINGS	\$12
Crispy Battered Tempeh, Pan Fried with Buffalo Sauce. Creamy Cucumber Ranch & Fresh Celery Sticks. GF	
TOFU BUFFALO WINGS	\$11
Crispy Tofu, Pan Fried with Buffalo Sauce. Creamy Cucumber Ranch & Fresh Celery Sticks. GF	
BUFFALO CAULIFLOWER BITES	\$12
Crispy Battered Cauliflower, Pan Fried w/ Buffalo Sauce. Creamy Cucumber Ranch & Fresh Celery Sticks. GF	
BBQ SEITAN RIBS	\$12
Our Famous Southern Style Tender Seitan Strips, Smothered in our Home Made Tangy BBQ Sauce.	
MAC & CHEESE	\$10
Brown Rice Elbow Pasta in our Creamy Home Made Cheese Sauce. GF	
SEITAN SATAY KABOBS	\$13
Skewered Seitan Marinated in our Thai Peanut Sauce, Grilled to Perfection over Open Flame.	
KAYA'S COMBO	\$17
Sharing Size Sampler of Country Nuggets, Assorted Buffalo Wings, BBQ Seitan Ribs & Home made Potato Salad. Served with Ranch, BBQ & Agave Dijon Dipping Sauces.	
TURKISH DELIGHT	\$18
Sharing Size Sampler of Hummus, Crispy Falafel, Vegan Feta, Babaganouj, Tabouleh, Olives & Cumin Dusted Pita Wedges Drizzled with Creamy Tahini.	

Served 'till 2PM

BREAKFAST CORNER

Served 'till 2PM

THE JERSEY DEVIL	\$13
"Pork Roll", Tofu Scram, Cheese & Ketchup. Choice of Sprouted or Pretzel Bun, Served w/ Home Fries.	
SUNRISE SAUSAGE	\$13
Beyond Breakfast Sausage, Tofu Scram, Cheese & Ketchup. Choice Sprouted or Pretzel Bun, Served w/ Home Fries.	
BELLY BUSTER	\$14
"Pork Roll", Beyond Breakfast Sausage, Tofu Scram, Cheese & Ketchup. Choice of Sprouted or Pretzel Bun, Served w/ Home Fries.	
BREAKFAST BURRITO	\$14
Tofu Scram, Black Beans, Salsa, Home Fries & Cheese rolled in a flour tortilla.	
FRENCH TOAST	\$15
Thick Cut Texas Toast in our Vegan Batter with hints of Maple, Vanilla & Cinnamon, Griddled Golden. Served with Home Fries & Tofu Scram.	
THE SAUSAGE SCRAMBLER	\$14
Seasoned Tofu Scram, Beyond Breakfast Sausage & Home Fries. Choice Sprouted or GF Toast. GF	
RANCHEROS PLATTER	\$16
Chipotle Tofu Scram, Black Beans, Salsa & Cheddar. Served w/ Home Fries, Beyond Breakfast Sausage & choice of Flour Tortilla or Corn. GF	

SOUPS

FRENCH ONION	\$9
Simmered Onions in Homemade Vegetable Broth with hints of Dijon and Wine. Topped with Sprouted Bread & Mozzarella, Baked to Perfection. GF Bread add \$1	
CHILI	\$9
Our Famous Three Bean Recipe, Stewed for 3 hours with Beyond Beef, Peppers & Onions with just the right amount of heat. GF	
MISO	\$8
Mellow White Miso simmered with Wakame, Tofu & Scallions. GF	
SOUP DU JOUR	\$9
Ask about our Home Made Daily Selections!	

SALADS

Choice of Sesame Ginger, Tahini Vinaigrette, Agave Dijon, Creamy Cucumber Ranch, Thousand Island, Thai Peanut, or Balsamic Vinaigrette **ALL GF**

HOUSE SALAD	\$12
Mixed Field Greens, Red Cabbage, Cucumber, Grape Tomato, Chickpeas, Carrots, Alfalfa Sprouts, Hemp Seeds.	
MEDITERRANEAN SALAD	\$13
Mixed Field Greens w Diced Cucumber, Red Onion, Grape Tomato, Roasted Red Pepper, Tabouleh, & Vegan Feta.	
KALE CAESAR SALAD	\$14
Green Kale Tossed in Caesar Dressing with Grilled "Chicken", Croutons and Sprinkled Parmesan.	

Add Ripe Avocado to any Salad \$2

SANDWICHES

Choice of Pretzel Bun, Sprouted Bun, Flour Tortilla,
Gluten Free Bread add \$1
Choice of Fries, Potato Salad, or Side House Salad

MELLOW PORTOBELLO

Portobello Mushroom Cap Marinated and Grilled in Balsamic Reduction, stacked with Lettuce, Tomato, Onion & Roasted Red Peppers. GF

\$14

PESTO

Thin Breaded Eggplant, Fried Golden, Stacked with Roasted Red Peppers, Lettuce, Tomato, Onion & Basil Pesto.

\$14

TEMPEH REUBEN

Thin Sliced Tempeh with Sauerkraut and Russian Dressing. Baked with Vegan Provolone. Stacked with Lettuce, Tomato & Onion. GF

\$14

HUMBLE HIPPIE

Homemade Hummus, Ripe Avocado, Sprouts, Lettuce, Tomato, Onion & Cucumber with a Tahini Drizzle. GF

\$14

BLT

Homemade Maple Tempeh "Bacon" with Mayo, Lettuce, Tomato & Onion. Served on Sprouted Grain Bread.

\$14

"CHICKEN" SALAD

Our Famous Textured Veggie "Chicken" Salad, Stacked with Lettuce, Tomato & Onion.

\$14

VFC

Vegan Fried "Chicken" Patty, Stacked with Lettuce, Tomato, Onion, Mayo & Pickles.

\$14

THAI TOFU

Sliced Tofu Marinated and Grilled in our Thai Peanut Sauce, Stacked with Cucumber, Lettuce, Tomato & Onion. GF

\$14

PHILLY CHEESESTEAK

Slivered Seitan, Griddled with Peppers, Onions, & Mushrooms, with Melted Cheddar, Mayo & Ketchup. Served on a Toasted Hoagie Roll.

\$15

"CHICKEN" PARM

Breaded "Chicken" Cutlet Topped with Marinara & Mozzarella, Baked to Perfection. Sprinkled with Fresh Basil. Served on a Toasted Hoagie Roll.

\$15

Add Ripe Avocado to any Sandwich for \$2

Add Tempeh Bacon to any Sandwich for \$2

PIGA SANDWICHES

FALAFEL

Traditional Middle-Eastern Seasoned Chickpea Fritters with Lettuce, Tomato, Cucumber, Onions & Sprouts. Drizzled with Creamy Tahini.

\$13

GYRO

Slivered Seitan, Lettuce, Tomato, Onion, Cucumber with Creamy Tzatziki Sauce.

\$14

Add Vegan Feta for \$2

BURGERS

Choice of Black Bean or Beyond Burger Patty

Choice of Pretzel Bun, Sprouted Grain Bun or
Gluten Free Bread add \$1

Choice of Fries, Potato Salad, or Side House Salad

CLASSIC BURGER

Served with Lettuce, Tomato, Onion & Pickle.

\$14

Tempeh Bacon	\$2	Guacamole	\$2
Sautéed Mushrooms	\$1	Cheese	\$1
Sautéed Onions	\$1	Mayo	\$1
Sautéed Peppers	\$1	Avocado	\$2

PIZZAS

Dough Made Fresh Daily. Available 'till Sold Out

16" PIZZA

\$17

Seasoned Tomato Pie with Daiya Vegan Mozzarella.

Tempeh Bacon	\$2	Pineapple	\$1
Vegan Pepperoni	\$2	Extra Cheese	\$1
Mushrooms	\$1	Basil	\$1
Onions	\$1	Peppers	\$1

SOUTH OF THE BORDER

ENCHILADAS

\$18

Two Flour Tortillas Rolled with Ground Seasoned Tempeh, Sour Cream and Cheese. Baked with Chipotle Sauce. Served with Guacamole & Salsa.

Below, Choice of Spicy Seasoned Ground Tempeh GF, Cilantro Lime "Chicken" GF or Chipotle Portobello GF

TACOS (3)

\$16

Stuffed with Shredded Lettuce, Cheddar, Black Beans, Sour Cream, Salsa & Guacamole. Choice of Soft Flour or Soft Corn GF

QUESADILLAS

\$16

Large Flour Tortilla Layered with Black Beans & Cheese. Served with Sour Cream, Salsa & Guacamole.

BURRITOS

\$18

Large Flour Tortilla Rolled with Rice, Black Beans & Cheese. Topped and Baked with Salsa & Cheese. Served with Sour Cream & Guacamole.

Served After 2PM

HOUSE CLASSICS

Served After 2PM

House Classics Served with Lightly Seasoned Veggies, Mashed Potatoes & Gravy

LENTIL LOAF

Plant Based "Meat Loaf" made with Lentils and Baked to Perfection.

\$18

THE MAVERICK

Our Famous Southern Style BBQ Seitan Ribs.

\$18

GRILLED TOFU STEAK

BBQ Marinated Tofu Cutlets Grilled and Baked. GF

\$18

GRILLED SEITAN STEAK

Tender Seitan Cutlet, Marinated and Grilled in Our Smokey Steak Sauce,

\$19

BUFFALO SOLDIER

Tempeh Buffalo Wings & Tofu Buffalo Wings. GF

\$19

BBQ DRUMSTICKS

Plant Based "Chicken" Drumsticks, Marinated and Grilled in Tangy BBQ Sauce,

\$19

SOUL SEITAN

Tender Breaded Seitan Cutlets, Fried Golden and topped with Gravy.

\$18

Served After 2PM

CHEF'S SPECIALTIES

Served After 2PM

PIEROGIES

Potato & Spinach Pierogies Sautéed with Onions and Spinach in a Light Savory Herb Gravy Sauce.

\$18

LION OF JUDAH

Chunks of our Lentil Loaf Sautéed with Sweet Potatoes, Broccoli, Onions, Peppers, Kale, Garbanzo Beans & Black Beans in a Sweet and Spicy Jamaican Sauce. Served over Brown Rice.

\$23

PEPPER STEAK

Tender Sliced Seitan "Wok-Fried" with Peppers, Shiitake Mushrooms & Broccoli in a Sweet and Spicy Ginger Sauce. Served over Brown Rice.

\$22

SEITAN STROGANOFF

A Traditional Stew of Diced Onions, Broccoli, Spinach & Mushrooms with Slivered Seitan in a Russian White Gravy Sauce. Tossed with Pasta.

\$21

Add Tofu, Tempeh, "Chicken", Seitan or Lentil Loaf to any meal below for \$3

ROCKY MOUNTAIN STEW

A Hearty Stew of Carrots, Onions, Broccoli, Kale, Mushrooms & Cauliflower in a Seasoned Brown Gravy Sauce. Served over a Mountain of Mashed Potatoes. GF

\$19

BUDDHA'S DREAM

A Taste of the Northern Indian Himalayas brings Sweet Potatoes, Onions, Mushrooms, Eggplant, Broccoli, Cauliflower & Green Peas together in a Coconut Ginger Cilantro Sauce. Served over Brown Rice. GF

\$21

GOLDEN TEMPLE

A Melody of Broccoli, Cauliflower, Onions, Peppers, Mushrooms & Kale in a Delightful Thai Peanut-Coconut Sauce with Red Curry. Served over Brown Rice. GF

\$21

COCONUT PINEAPPLE CURRY

Sweet Potatoes, Onions, Broccoli, Chickpeas & Fresh Pineapple in a Tropical Pacific Coconut Yellow Curry Sauce. Served over Brown Rice. GF

\$21

GARLIC SESAME SENSATION

Shiitake Mushrooms, Onion Hearts, Broccoli & Cauliflower, Sautéed in a Classic Sesame Garlic Sauce. Served over Brown Rice. GF

\$20

JAMBALAYA

Flavor from the Deep Bayou blends Carrots, Peppers, Zucchini, Onions, Mushrooms, Potatoes & Tomatoes in a Spicy Seasoned Sauce. Served over Brown Rice. GF

\$20