Search...

Fresh Plant-Based Dining

Experience the finest vegan cuisine crafted with locally sourced ingredients and sustainable practices

Reserve Now | Order Food

Our Signature Dishes

Handcrafted with love

Rainbow Buddha Bowl

Quinoa, roasted vegetables, tahini dressing

Garden Burger

House-made patty with seasonal greens

Mushroom Risotto

Creamy arborio with wild mushrooms

Green Goddess Bowl

Superfood smoothie with fresh toppings

Our Story

At Verdance, we believe that plant-based dining should be an extraordinary experience. Our chefs craft each dish with passion, using only the finest organic ingredients sourced from local farms and sustainable suppliers.

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Ready to Experience Plant-Based Excellence?

Join us for an unforgettable dining experience that celebrates the beauty of sustainable, delicious cuisine.

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Verdance

Sustainable dining that nourishes both body and planet. Experience the future of food with every bite.

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Our Menu

Fresh Starters

Avocado Toast Deluxe

Sourdough topped with smashed avocado, hemp seeds, and microgreens.

$12

Rainbow Hummus Trio

Medley of beet, turmeric, and classic hummus served with warm pita wedges.

$14

Buffalo Cauliflower

Crispy cauliflower bites tossed in spicy buffalo sauce, served with vegan ranch.

$13

Garden Spring Rolls

Veggies and herbs wrapped in rice paper, served with a tangy peanut dipping sauce.

$12

Stuffed Portobello

Baked portobello mushroom, herbed quinoa, sun-dried tomatoes, and cashew cream.

$13

Beet Carpaccio

Thinly sliced roasted beets drizzled with balsamic glaze and topped with arugula and crushed pistachios.

$13

Chickpea Fritters

Crispy spiced chickpea patties served with a zesty tahini yogurt dip.

$13

Heirloom Bruschetta

Toasted baguette topped with marinated heirloom tomatoes, garlic, fresh basil.

$12

View All

Amazing Salads

Citrus Kale Salad

Shredded kale tossed with orange segments, avocado, toasted almonds vinaigrette.

$22

Mediterranean Quinoa Salad

A refreshing mix of quinoa, cucumber, cherry tomatoes, olives, and mint.

$22

Thai Peanut Slaw

Crunchy cabbage and carrots tossed in a creamy peanut-lime sauce with crushed peanuts.

$19

Roasted Beet & Arugula Salad

Earthy roasted beets with peppery arugula, vegan feta, maple-balsamic drizzle.

$25

Mango Avocado Salad

Juicy mango, creamy avocado, mixed greens dressed, chililime vinaigrette.

$24

Warm Lentil & Spinach Salad

Tender green lentils, wilted spinach, caramelized onions, Dijon dressing.

$26

Superfood Power Bowl

Blend of greens, quinoa, chickpeas, sweet potato, pumpkin seeds, tahini sauce.

$22

Zucchini Ribbon Salad

Thin zucchini ribbons, cherry tomatoes, basil, pine nuts in a lemon-olive oil dressing.

$23

View All

Juicy Burgers

Classic Veggie Stack

Grilled veggie patty layered, lettuce, tomato, red onion, house-made vegan mayo.

$12

BBQ Jackfruit Burger

Pulled jackfruit smothered in smoky BBQ sauce, topped with creamy slaw & pickles.

$14

Spicy Black Bean Burger

Hearty black bean patty with avocado, jalapeños, chipotle aioli, and crispy tortilla strips.

$13

Portobello Smash

Marinated portobello cap grilled to perfection, with caramelized onions, vegan cheese, and arugula.

$12

Green Goddess Burger

Chickpea and spinach patty stacked, cucumber, sprouts, herbed cashew cream.

$13

Sweet Potato Crunch Burger

Thinly sliced roasted beets drizzled, balsamic glaze, topped, arugula, pistachios.

$13

Mediterranean Burger

Lentil-olive patty topped with sun-dried tomatoes, arugula, and vegan tzatziki.

$13

Kimchi Tempeh Burger

Grilled tempeh strips with spicy kimchi, scallions, and a gochujang-lime aioli.

$12

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