



SMALL PLATES

**Fern Bruschetta 8 -
Warm Vegetable Ragu over Hearty Slices of
Charred Garlic Bread**

**Goat Cheese Cannelloni 12 -
Freshly-Made Whole Wheat Pasta Stuffed
with House-Made Goat's Milk Ricotta
Butternut Squash Purée with Sage, Spiced
Almonds & Unfiltered Olive Oil**

**The Envious Artichoke 11 -
Braised Artichoke Stuffed with Spinach,
Lucques Olives & Roasted Garlic
White Wine-Lemon Broth
Crispy Shallots & Shaved Pecorino**

**Squash Blossom Hush Puppies 9 - (V)
Caramelized Onion "Butter"**

**Indian Tacos 10 -
Traditional Fry Bread Topped with Pinto Bean
& Squash Chili
Fresh Tomatoes, Onions, Crisp Lettuce &
Local Sharp Cheddar**

**Three Sisters Cake 9 - (V)
Sweet Carolina Corn, Black Beans & Squash
Topped with Red Chili Sauce & Smoked**

Tomatoes

Cheese Plate Single 6 - Trio 14 -
Selection of Artisanal Cheeses with House-
Made Jam
Pickled Vegetables & Crackers

Green Goddess Soup 6 -
Daily Blend

FULLY DRESSED

Siddhartha Spinach Salad 12 - (V)
Warm Smoked Tempeh, Roasted Mushrooms
& Red Onions
Local Apples, Spiced Walnuts & Balsamic-
Apple Vinaigrette

Warm Kale Salad 11 -
Wilted Kale, Carrot Ribbons, Roasted Beets,
Black Sesames & Beet Vinaigrette
Warm Herbed Chevre Cakes

Arugula Harvest Salad 10 - (V)
Warm Roasted Pumpkin, Lentils, Spiced
Pumpkin Seeds & Pomegranate Vinaigrette

BETWEEN THE SHEETS

Includes Choice of Side

Roasted Vegetable Panini 9 -
Sun-Dried Tomato Pesto & Fresh Mozzarella

OM Burger 10 - (V)
House-Made Crispy Burger with White Beans,
Tofu & Hemp Seed

**Finished with Pickled Fennel & Smoked
Tomato Chow Chow
Spicy Jalapeno Aioli on our Whole Grain Bun
Vegan Cheddar or Mozzarella 1 -
Bleu Cheese or Chevre 2 -
NC Hoop Cheddar or Mozzarella 1 -**

SIDES 4 - (V)

**Quinoa Salad
Spiced Root Vegetable Chips
Local Vegetables
Simple Salad
Roasted Potatoes**

ENTRÉES

**Laughing Buddha Bowl 13 - (V)
Our Unique Daily Balance of the Essentials:
Beans, Rice, Greens & Vegetables**

**Pot Pie 11 -
Zucchini, Cremini Mushrooms, Carrots &
Chickpeas
Bathed in a Rich Herbed Broth
House-Made Buttery Croissant**

**Mushroom Farro "Risotto" 14 - (V)
Wild Mushroom & Tofu Ragu
Caramelized Fennel & Fennel Pollen
Toasted Walnut & Lucques Olive Tapenade**

**Sweet Potato Gnocchi 14 - (V)
Spicy Tomato Curry
Roasted Vegetables & Toasted Cashew Nuts**

(V) Vegan Selection

Please ask your Server about Vegan Substitutions

Executive Chef Alyssa Gorelick

General Manager Lou-Anne Bohland