

CURE LOUNGE & PATIO

VEGAN MENU

SHARE PLATES

WARMED OLIVES chili and citrus marinade (GF)	8
HARISSA SPICED HUMMUS olive oil toasted flatbread	9
FRIES tossed with sea salt	8
STEAMED EDAMAME maldon sea salt, red chili, and sesame	8
SOBA NOODLE SALAD	12
soy mushrooms, edamame, peppers, shredded carrots, sesame, scallions, crispy tofu, ginger soy dressing	
KOREAN FRIED CAULIFLOWER FLORETS	16
soy, garlic, mirin, chilies (GF)	

LIGHT BITES

CURE SALAD baby kale, field greens, slivers of cucumbers, cherry tomatoes, spiced yams, avocado, pumpkin seeds, crispy chickpeas, oven-dried cranberries, apricot and lemon dressing (GF)	11/16
WARM ROASTED SQUASH SALAD arugula, butternut squash, brussels sprouts, hazelnuts, cranberry sherry vinaigrette, apple, cashew crema (GF)	18
ADD HOUSEMADE FALAFEL (3PCS) (GF)	9
SMOKED TOMATO SOUP 7oz/10oz fresh baguette	12/15

MAIN DISHES

RIGATONI BOLOGNAISE du puy lentils, smoked mushroom, cherry tomatoes, crispy kale, garlic, basil, pine nuts	22
FALAFEL WRAP flour tortilla, cucumber salad, banana peppers, marinated cabbage, spiced hummus	18

ALL PASTAS AVAILABLE WITH GLUTEN-FREE TAGLIATELLE UPON REQUEST

DESSERT

SEASONAL FRUIT TART almond oat crisp, seasonal fruit, fresh berries, tropical fruit gel (GF)	12
HOUSEMADE FEATURE SORBET with fresh berries (GF)	12

(GF) = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Additional options may be available.

Groups of six or more may be subject to an 18% auto gratuity.