

## Appetizers

Castelvetrano Green Olives, Turkish Pistachios, Local Crudité, Calabrese Salami (gluten free) \$12.00

Cashew Cream filled Belgian Endive leaves with Shitake Mushrooms and Chives (Vegan, Gluten Free) \$9.00

Eggplant & Parmesan Croquettes with Preserved Lemon and Saffron Yogurt Dip (vegetarian) \$12.00

Roasted Red Pepper & Feta Sigara Böreği “Turkish Cigars” with Cilantro Dip (vegetarian) \$14.00

Organic Whole wheat Sourdough Bread Basket, Compound Butter & Radishes \$5.00

Deviled Ham stuffed raw Turnip Greens, Cucumber & Pecan  
(Gluten free) \$12.00

Steamed Organic Potatoes with Herbaceous Quark & Smoked Flaxseed  
(vegetarian, gluten free) \$14.00

Local Green Salad of the Day \$11.00 (add Bucheron Chèvre) +\$7.00

Soup of the Day \$7.00

## Entrees

Pasta of the day \$16.00

Spiralized Zucchini Noodles with Orange, Coconut & Turmeric Sauce – topped with cilantro, red peppers, jalapeno, spiced Sesame (vegan, gluten free) \$18.00

Pork Schnitzel with Cucumber Salad & Bratkartoffel \$28.00

Poached Trout Filet with Lemon Butter & Parsley Potatoes (gluten free)  
\$30.00

Turkey Burger w/Feta on Brioche Bun with Lettuce, Tomato, Red Onion,  
Turmeric Yoghurt, Jalapeno (optional Bacon) \$14.00

### Dessert

Raw Chocolate & Maca "Silk" Pie with fruit (vegan, gluten free) \$9.00

Crème Brûlée with berries \$10.00

Cheese Plate 8.00 for one/ 14.00 for two

Sequatchie Cove Grütli: semi hard Tennessee mountain cheese with  
plums & rye crisps

Goat Lady Lindale: raw, aged North Carolina mountain cheese with  
Appalachian wildflower honeycomb & whole wheat crisps