

front porch food

MARCH 28th MENU

Chickpea Cauliflower Korma
cooked in a homemade curry sauce
served with brown rice
vegan, gluten-free
\$12 16-oz*

Cream of Broccoli Soup
made with homemade veggie broth & cashew sauce
vegan, gluten-free
\$11 16-oz*

Teff Crepes with Roasted Asparagus, Fennel, Salad Greens & Dill
served with raw apple cider vinaigrette
vegetarian, gluten-free
\$15 each

Bundle of Energy
walnut date truffles (2), banana oat balls (2)
vegan, gluten-free
\$6 per bag

GUEST CHEF - MARLOE VERWEIJ

Herbed Falafel with Salad Greens & Cashew Sauce
vegan, gluten-free
\$13

Spelt Berry, Fennel & Arugula salad
vegan
\$12

Cinnamon Oat Cookies
vegan, gluten-free
\$6 for 4

Includes \$1 deposit for mason jar.
See order form for a list of ingredients.