

VEGETATION BRUNCH

JOIN THE FOOD REVOLUTION

STARTERS

SAVE THE TUNA \$10

mango, red pepper, green onion, cucumber, avocado sushi with black forbidden rice 

ELOTE TAMALES \$9

mash & sweet potato filling, sweet corn, salsa verde, parmesan cheese 

BUFFALO CAULIFLOWER WINGS \$11

spicy buffalo, BBQ or lemon pepper cauliflower florets served with ranch dressing

BAO WOW \$9

(2) steamed buns with crispy chicken, gochujang bbq sauce, slaw

MY LITTLE DUMPLING \$9

crispy gyoza with a shiitake mushroom & vegetable filling, served with sweet chili dipping sauce

MUSHROOM EMPANADAS \$11

(3) mushroom stuffed empanadas with green chili salsa

NACHOS VEGANO \$11

organic blue corn tortilla chips, nacho sauce, sausage crumbles, pickled jalapenos, guacamole, pico de gallo

BREAKFAST

STUFFED FRENCH TOAST \$13

french bread stuffed with berry cream cheese, fresh berries, whipped cream served with fresh fruit

TOFU SCRAMBLE \$13

roasted vegetables, spiced tofu, breakfast potatoes, corn tortilla

CHILAQUILES \$14

salsa verde tortilla chips, scrambled tofu, black beans, cashew sour cream, avocado, greens, 

THE BADASS VEGAN BURRITO \$14

breakfast sausage, potatoes, black beans, roasted vegetables, tofu, nacho cheese sauce served with fresh fruit

CHICKEN AND WAFFLES \$15

spiced cornflake crusted chicken on crispy waffles & secret sauce

BISCUITS AND GRAVY \$13

warm biscuits & sausage patties, topped with sausage mushroom gravy, side of collard greens

LUNCH

THE TORRE WASHINGTON \$14

burrito bowl salad made with organic greens, black beans, guacamole, quinoa & blue corn tortilla chips

CHICKY CHICKY BANG BANG \$15

nashville style crispy chicken sandwich with slaw, ranch and butter pickles

THE MAG DADDY BURGER \$15

topped with creamy mac-n-cheese, collard greens, BBQ sauce, secret sauce & cole slaw served with fresh-cut fries

TACO TIME \$14

carolina bbq braised seitan, pickled red onions, blue cheese

We're stoked to cook gluten-free dishes for ya **HOWEVERRR** we are not a gluten-free restaurant and cross-contamination is possible.

 = contains nuts (for nut allergy questions, please ask your server!)

 = gluten-free



DRINKS



JOIN THE FOOD REVOLUTION

HOT TEA

JASMINE GUNPOWDER
GREEN TEA \$4 

ROSALIND CHAI BLEND \$4 

LOCALLY SOURCED AT:
BLOOMIN' DESERT
HERB FARM

COFFEE

FAIR TRADE
ORGANIC PERU \$4 

GOLD BREW COFFEE \$4 

PERKY POTION \$7 
super food coffee blend with jasmine
green tea, cacao, hemp seeds and
coconut oil, sweetened with agave nectar

LOCALLY SOURCED AT:
FRANKLY GOOD
COFFEE

MORNING BUZZ

BLOOD ORANGE
MIMOSA \$9

LOADED BLOODY
MARY \$10

CHAMPAGNE \$8/24
francois montand, france

CHILLED REFRESHMENTS

MATCHA LAVENDER
SWEET TEA \$6 

topped with coconut
whipped cream

GHIA SEED LEMONADE \$4 

coconut water, chia seeds and
agave nectar

DRAFT KOMBUCHA TEA \$7 

ask about today's flavor!

JAMAICAN HIBISCUS
PUNCH \$4 

made with hibiscus and Jamaican
spices, sweetened with agave nectar

ZEVIA NATURAL COLA \$4 

MANGO CEYLON ICED TEA \$4 

PELLEGRINO SPARKLING
WATER \$4 

SMOOTHIES

GREEN MACHINE \$7 

kale, parsley, cucumber, avocado,
grapes, apple, coconut water

BERRY BLAST \$7 

blueberry, strawberry, raspberry,
mint, spinach, oat milk

ORANGE BURST \$7 

orange, carrot, ginger, turmeric,
pineapple, orange juice

CHOCOLATE THUNDER \$7 

cacao, peanut butter, chia seeds,
coconut milk

ADD A BOOST OF PROTEIN \$2 

we love @livevegansmart protein
(20 grams of protein per serving!!) this stuff is legit.



THANK YOU,
CHANGEMAKER!

HAVE ANY ALLERGIES?! LET US KNOW!!!

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