

# Blacksmith

## Vegetarian-Vegan and Plant Based Dinner Menu

(V)=Vegetarian (VV) Vegan Option

### Salad, Soups, Small Plates

**Our Chefs Soup** Offering of the Day

**French Lentil Salad:** Beluga Lentils, Organic Greens, Vegetable Crudit , Chevre Goat Cheese, Honey Basil Vinaigrette, Fresh Herbs, Micro Greens \$16.75 (V) (VV)

**Blue Cheese Salad:** Salty-Sweet Almonds, Seasonal Fruit, Honey-Basil Vinaigrette \$16.75 (V) (VV)

**Crispy Asian Seitan Bao Buns:** Soy-Ginger Glaze, Soft Bao Buns (3) (VV) \$13.75

**Stacked Eggplant:** Herb Boursin Cheese, Slow Cooked Tomato Sauce, Parmesan \$13.75 (V)

**Vegetable Samosa:** Indian Spiced Potatoes and Peas, Crisp Samosa Wrapper, House Made Chutney, Cucumber Raita \$12.75 (V) (VV)

**Cheese Platter:** Warm Brie, Crispy Goat Cheese, Maytag Blue Cheese, Eggplant Relish, Black Olives, Local Sourdough \$29.75 (V)

**Vegan Crab Cake:** Artichoke Based Cake, Dressed Organic Greens, Vegan Tarter \$17.75 (VV)

**Spicy Nashville Seitan:** White Bread, Spicy Nashville Sauce, House Made Pickle \$13.75 (VV)

### Best Ever Double Veggie Burger

2 Vegetable Based Patties, Local Brioche, Melted Cheddar, Home Made Pickles, House Burger Sauce, Chips, Dressed Organic Greens, Onion and Tomato (on side) Hand Cut Fries \$15.75 (VV)  
(vegan option, sourdough roll, no cheese or sauce, sub vegan mayo)

### Large Plates

**Vegetable and Black Lentil Thai Curry:** Seasonal Vegetables, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$23 (VV)

**Lemon and Basil Risotto with Crispy Artichokes:**  
Parmesan Cream and Fresh Herbs \$26  
(V) (VV)

**BBQ Seitan and Grits:** Stone Ground-Creamy Polenta, House Made Seitan, Pickled Vegetables (V) \$ 21