

Blacksmith

Vegetarian-Vegan and Plant Based Lunch 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 \$17 (VV)(vegan option sub Caponata for cheese)

Blue Cheese Salad: Salty-Sweet Almonds, Red Grapes, Honey-Basil Vinaigrette \$16.75 (VV) (vegan option sub Caponata for cheese)

Seitan Bao Buns: House made Soy Ginger Glazed Seitan on 3 Steamed Buns with Pickled Veg \$13.75

Vegetable Samosa: Indian Spiced Potatoes and Peas, Crisp Samosa Wrapper, House Made Chutney, Cucumber Raita \$10 (V) (VV)

Seasonal Cheese Plate French Brie, Candied Cashews, Dates, Fruit, Sultanas, Cranberries, Hot Honey (V)\$17

Grand Cheese Plate: Maytag Blue, French Brie, Feta, Crispy Goat Cheese Ball, Candied Nuts, Dates, Fruit, Sultanas, Cranberries, Hot Honey \$29

Home Style Mac and Cheese \$9.75 (V) (VV)

Killer Taco

Seitan Taco: Grilled Flour Tortilla, House Made Salsa, Herb Crema, Queso Fresco, Pickled Summer Vegetables \$9.75 (VV) Vegan sub Caponata for Crema and Queso

Eggplant Taco: Grilled Flour Tortilla, House Made Salsa, Herb Crema, Queso Fresco, Pickled Summer Vegetables \$9.75 (VV) Vegan sub Caponata for Crema and Queso

Best Ever Double Veggie Burger

2 Vegetable Based Patties, Melted Cheddar, Home Made Pickles, House Burger Sauce, Hand Cut Fries, Organic Greens, Onion and Tomato, Hand Cut Fries \$15.75 (VV) (vegan option: sourdough, no cheese, sub vegan mayo)

Sandwiches Served with Hand Cut Fries

Crispy Eggplant: Served with Eggplant Caponata, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$14.75 (V)

Vegan "Crab Cake" Sandwich: Local Sourdough, Artichoke Cake, Vegan Tarter (VV) \$17.75

Veggie Seitan "Cheesesteak": Roasted Mushrooms, Onion, Red Pepper, Melted Cheddar, Local Sourdough, Dressed Greens, Roasted Garlic Aioli \$13.75 (VV) (vegan version has no cheese, sub vegan mayo)