

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 \$21 (V) (VV)

Blue Cheese Salad: Salty-Sweet Almonds, Seasonal Fruit, Honey-Basil Vinaigrette \$20 (V) (VV)

Crispy Asian Seitan Bao Buns: Soy-Ginger Glaze, Soft Bao Buns (3) (VV) \$17

Stacked Eggplant: Herb Boursin Cheese, Slow Cooked Tomato Sauce, Parmesan \$17 (V)

Vegetable Samosa: Indian Spiced Potatoes and Peas, Crisp Samosa Wrapper, House Made Chutney, Cucumber Raita \$13 (VV)

Seasonal Cheese Plate French Brie, Candied Cashews, Dates, Fruit, Sultanas, Cranberries, Hot Honey (V)\$22

Grand Cheese Plate: Maytag Blue, French Brie, Feta, Crispy Goat Cheese Ball, Candied Nuts, Dates, Fruit, Sultanas, Cranberries, Hot Honey (V) \$37

Vegan Crab Cake Sandwich: Artichoke Based Cake, Dressed Organic Greens, Local Baguette, Vegan Tarter \$17.75 (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 \$16.75 (VV)
(vegan option, sourdough roll, no cheese or sauce, sub vegan mayo)

Veggie Seitan “Cheesesteak”: Roasted Mushrooms, Onion, Red Pepper, Melted Cheddar, Local Sourdough, Dressed Greens, Roasted Garlic Aioli \$15.75 (VV)
(vegan version has no cheese, sub vegan mayo)

Large Plates

Vegetable and Black Lentil Thai Curry: Seasonal Vegetables, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$26 (VV)

Lemon and Basil Risotto with Crispy Artichokes: Parmesan Cream and Fresh Herbs \$29 (V) (VV)

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