

Florida Room

Vegan Menu

[Grove + Garden]

White Gazpacho 11

almond, white grape, honey dew melon, virgin olive oil, chervil

Cucumber + Melon Salad 16

chilled summer melon, cucumber, aleppo pepper, citrus vinaigrette, mint, evoo

Grilled Mango & Sesame 16

local baby lettuce, grilled mango, toasted pecan, toy box tomatoes, sesame vinaigrette

Chilled Watermelon + Pickle Salad 9

celery ribbons, citrus vinaigrette

[Small Plates + Shareables]

Simple Meze 13

whipped garbanzo bean hummus, tahini, lemon, baby tomatoes, sourdough bread crisp, evoo

Grilled Peach on Toast 14

marinated and char-grilled peaches, balsamic, basil, extra virgin olive oil sourdough toast

Wood Grilled Artichokes 19

garlic crunch, lemon caper olive oil

Oven Roasted Sweet Plantains 9

chimichurri, garlic chili crunch, pickled chilies

Crispy Bok Choy + Soy Molassis 10

garlic crunch, pickle chilies

Grilled Asparagus 10

toasted panko crumbs, lemon butter

[Cheese-less Sourdough Flatbread]

Margherita 21

red sauce, heirloom tomato, extra virgin olive oil, basil

Black Truffle 28

black truffle, caramelized onion, aged balsamic vinegar, king trumpet shrooms, watercress

Lemon Artichoke Star 26

lemon poached artichoke, sweet pickled peppers, lemon zest



Sorbet for Dessert 5 per scoop

lemoncello sorbet, mango sorbet, coconut sorbet, raspberry sorbet

Vegan Menu Notice: Some dishes on this menu may resemble items from our main menu, but all have been specially modified to meet vegan standards. Please inform your server that you are ordering from the vegan menu to ensure your meal is prepared accordingly.