

CURRENT AVAILABLE MENUS

updated 08/13/22

THE SUN KITCHEN ORGANIC, LOCAL, FARM FRESH ECO-GOURMET CUISINE

BREAKFAST

GOURMET SCRAMBLED EGG PLATE \$15 (ADD BACON \$3)
Eggs and Cream, Sautéed Veggies, Country Fries and Sourdough Toast
HEARTY VEGAN BREAKFAST PLATE \$13 (ADD TEMPEH \$3)
Black Beans, Sautéed Veggies, Country Fries and Sourdough Toast
GF BLUEBERRY PANCAKES \$12 (ADD BACON OR TEMPEH \$3)
Served with Maple Syrup and Yogurt

VANILLA CHIA PUDDING \$10

With Coconut CREAM, Calendula, Buckwheat Crunchies & Fresh Blueberries

DRINKS

OG COFFEE (ICED OR HOT) \$4
Fresh Squeezed Lavender Lemonade: \$5
Choco-Maca Love Hemp Shake \$9
Festival Faery Berry Smoothies \$8
Guayaki Yerba Mate \$4
Sparkling H2O \$2

DESSERTS

RAW VEGAN DREAM PIE \$7
Fresh peaches, berries, vanilla cashew cream, date-almond crust, flowers & chocolate
mint
FRESH FRUIT POPSICLES AND ICE CREAM BARS \$4

ENTREES

BLACK BEANS, QUINOA, SAUTEED VEGGIES AND YOUR CHOICE OF SAUCE \$13
FARM FRESH SALAD AND YOUR CHOOSE OF DRESSING \$12
Local Greens with cucumbers, tomatoes, beets, carrots & edible flowers
GF PESTO PASTA SALAD \$11
with tomatoes, olives and cucumbers

ADD A SIDE TO YOUR ENTREE \$3

SAUTED VEGGIES ~ BLACK BEANS ~ CARAMELIZED ONIONS
WILD TUNA ~ TEMPEH ~ CRISPY BACON

FRESH BAKED GF PIZZA \$15

9" CAULIFLOWER CRUST, SAUCE AND CHEESE

PIZZA ADD-ONS (\$3 EACH)

VEGAN CHEESE ~ SAUTEED VEGGIES ~ CARAMELIZED ONIONS
OLIVES ~ PEPPERS ~ PEPPERONI ~ BACON ~ TEMPEH ~ PESTO

JAMIE'S GREEN CUISINE *Tentative Menu*

Sesame Cabbage Slaw: Veggie slaw with Sesame ginger sauce, edamame, green onions and sesame seeds.

Heart Beet Bowl: Roasted beets and brussels sprouts on a bed of lentils, with toasted walnuts and a Balsamic Maple glaze

Potato Salad: Creamy vegan potato salad with fresh herbs & lemon juice

Mediterranean Grain Salad: Whole grains, cucumbers, tomatoes, with olive oil, lemon juice, and fresh mint and parsley

Jackfruit taco bowl: Chili lime marinated Jackfruit, black beans, sautéed veggies, brown rice

BBQ Chickpea Sweet potato wraps: BBQ roasted chickpeas, roasted sweet potatoes, corn, poblano peppers, red onion, on a flour tortilla

Spinach Artichoke dip: Spinach, artichokes, cashew cheese

Hummus: Variable flavors of homemade hummus

Coconut Curry wrap: Curried tofu, toasted coconut and slivered almonds, raisins, mixed greens

Texas Caviar: Bean salad with peppers in a sweet and sour vinegar marinade

Sweet potato date brownies: GF, vegan flourless brownies

Nirvana Bowl: Rice noodles with spicy peanut sauce and mixed vegetables

Rainbow fruit salad: Seasonal fruit with citrus glaze

Caesar salad: Classic Caesar Salad with homemade croutons and lemon Caesar dressing

Water infusions: Refreshing drink with fresh fruit and herbs

Power balls: Wholesome snack with nut butter, seeds, and grains.

Berry Oat Bars

Fruit Leather