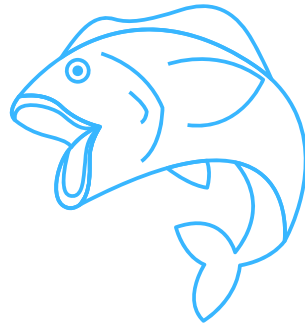




# menu



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## APPETIZERS

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### HOMEMADE PICKLES

Mixed vegetable pickles

### MISO MATZO BALL SOUP

Ginger miso soup with vegan matzo balls and mushrooms

### STRAWBERRY RHUBARB SALAD

Fresh strawberries with arugula, rhubarb, farro, toasted hazelnuts with lemon vinaigrette

### RAINBOW SLAW

Shredded carrots, cabbage, and beets in a creamy orange dressing

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## TOASTS

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### CLASSIC GOLDIELOX

Dill carrot lox, vegan cream cheese, cucumber, red onion, capers on toasted bagel

### VEGAN WHITEFISH SALAD

Plant-based whitefish salad served on a bagel with butter lettuce, watermelon radish, walnuts, and chives

### PASTRAMI GOLDIELOX

Pastrami carrot lox, vegan horseradish cream cheese, dijon, slaw on rye or a toasted bagel

### VEGAN CRAB CAKES

served with butter lettuce, homemade vegan pickle relish

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## DESSERT

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### MAGIC COOKIE DOUGH BITES

Plant-based chocolate chip cookies dipped in chocolate (vegan, gf, oil free)

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## DRINKS

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### DRAGON FRUIT LASSI

Dragon fruit, coconut yogurt, lucuma, mint leaves

### FLOWER POWER SODA

with ginger, hibiscus, lavender and lime