

Salads

House* baby greens, romaine, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger	7.5
Caesar* romaine hearts, flax croutons, cashew parmesan, roasted garlic aioli	9.5
Chopped Kale Salad* local lacinato kale, fresh sweet peppers, cauliflower, broccoli, garbanzo beans topped with herb roasted pepitas tossed in a creamy avocado lemon dressing	11.5
Pear & Gorgonzola baby greens, arugula, lemon infused walnuts, Anjou pear, carrots, red onion, cashew gorgonzola, creamy lemon vinaigrette	11.5
South Florida Fall Salad boston bibb lettuce, frisee, raw goat cheese, carrots, candied pecans, maple miso dressing	11.5

Dressings: Caesar, ranch, carrot ginger, maple miso, creamy lemon vinaigrette

Brunch

Benedict english muffin, tofu eggs, tomato, arugula fennel salad, béarnaise, daiya mozzarella, home fries, tempeh bacon	13.5
Tofu Scramble pepper, onion, mushroom, daiya cheeze, tofu eggs, home fries, gimme lean sausage, toast	11.5
Pancakes blueberries, chocolate chips, maple syrup, gimme lean sausage, whipped cream	12.5
French Toast banana compote, banana battered challah, whipped cream, maple syrup, tempeh bacon	12.5
Burrito tempeh taco meat, tofu eggs, daiya cheeze, peppers, onion, guacamole, sour cream, béarnaise, pico de gallo, home fries	12.5

Sandwiches

BLT smoky marinated tempeh, lettuce, plum tomatoes, onion, avocado, veganaise, sprouts, toasted rye	12.5
Black & Bleu Burger blackened brown rice and lentil burger, tempeh bacon, caramelized onions, veganaise, balsamic ketchup, tofu bleu cheeze, challah bun	13.5
Tarragon Chicken Salad Wrap gardein chicken salad, grapes, walnuts, celery, creamy tarragon aoli, sundried tomato wrap	12.5
Buffalo Wrap marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5
all sandwiches come with home fries	
*add gluten free bread to any sandwich	1.5

Living Foods (Raw)

Wild Berry Pancakes banana & flax pancakes, eggplant bacon, walnut herb sausage, fresh fruit, agave nectar	14.5
Bacon Cheeze Burger herb burger, romaine, plum tomato, cashew cheeze and dill cashew mayo, eggplant bacon, flax bread, carrot ginger salad	15.5
Flax Tomato Sandwich* roma tomato, avocado, bell pepper, sprouts, lettuce, onion, flax bread, dill cashew mayo, carrot ginger salad	12.5

**Gluten Free Item*

Condiments & Straws Available Upon Request



Sides

Tempeh Bacon*	4.5	Sweet Potato Fries with Smoked Paprika Aioli*	5.5
Gimme Lean Sausage	3.5	Fruit*	4.5
French toast	4.5	Frites*	4.5
Pancake	4.5	Home Fries*	4.5
Toast	2.5	Palm Cake (1)	4.5
Side Muffin	3.5		

Drinks

Iced Tea (incl. refills)	3	Virgil's Root Beer, Real and Zero Cola	4
Coffee (incl. refills)	2.5	Lemonade / Orange Juice	3.5
Pellegrino or Acqua Panna 1 liter	6	Herbal Tea (Hot or Iced)	3.5
Outrageous Brew Ginger Ale	4	Locally Made Organic Kombucha	6
Arnold Palmer	3.5		

Dessert

Hummingbird Cake three layer banana, pineapple, pecan, cinnamon w/a touch of vanilla and a cream vanilla cream cheese icing	9.5
Brownie dark chocolate, semi sweet chocolate chips, berries, chocolate sauce	6.5
Brownie a la Mode	8.5
New York Style Cheesecake* chefs choice, orange, granola macadamia nut crust, berry compote	9.5
Raw Cheesecake* chefs choice seasonal offering	9.5
Raw Chocolate Mousse* avocado, raw cacao, dates, berries	9.5
Sundae* local gelato, berries, chocolate sauce, cream	7.5
Chocolate Ganache Cake chocolate cake, avocado mousse, chocolate ganache	7.5
Dessert Sampler try a portion of our New York style cheesecake, brownie a la mode, mousse, and chocolate ganache cake	18.5



*Gluten Free Item



Gratuity will be added to parties of 6 or more

Darbster is a 100% vegan restaurant; please see the insert card for a full explanation; feel free to take the card with you. We hope you enjoy our restaurant, the food, atmosphere and service. All profits from Darbster are donated to the Darbster Foundation which funds spay and neuter programs and assists with other animal issues and educational programs. Thanks for joining us and enjoying a cruelty free meal.

Ellen, Alan and the entire Darbster Team....

Due to the high amount of allergens used in our kitchen we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.