

## Starters

<b>Palm Cakes</b> crispy hearts of palm cakes, caper remoulade, baby greens	8.5
<b>Caprese</b> crispy eggplant, heirloom tomato, cashew goat cheese, balsamic reduction, basil	12.5
<b>Spinach Artichoke Dip</b> fresh spinach and artichokes combined in a creamy mixture with herbs and spices served with toasted sourdough crostini	12.5
<b>Nachos*</b> blue corn tortilla chips, queso, black beans, guacamole, pico de gallo, sour cream	10.5
<b>add gardein chicken, gardein fish, gardein steak, or tempeh taco meat</b>	3.5
<b>Beet Tartare*</b> roasted beets, avocado, cucumber, jalapeno ponzu	10.5
<b>Wings</b> buffalo marinated gardein, cayenne pepper sauce, house ranch, celery	8.5
<b>Sausage Sliders</b> black bean Italian fennel sausage, sautéed onions, green peppers, spicy aioli	9.5
<b>Tofu Soba Noodle Salad</b> buckwheat soba noodles, red bell pepper, ginger, cabbage, green onions, panko and pistachio crusted tofu, black toasted sesame seeds	12.5
<b>Appetizer Sampler</b> 1 slider, 2 wings, spinach artichoke dip with blue chips, palm cake, 2 onion rings	19.5

## Organic Salads

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

## Living Foods (Raw)

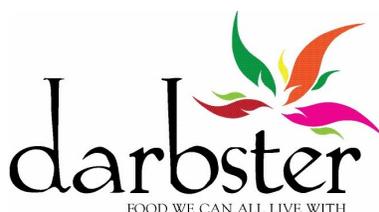
<b>Butternut Squash Ravioli</b> butternut squash medallions with cashew basil ricotta filling and chipotle red pepper cream sauce on a bed of house mixed greens	17.5
<b>Flax Tomato Sandwich*</b> flax bread, dill cashew mayo, tomato, bell pepper, avocado, sprouts, carrot ginger salad	12.5
<b>Bacon Cheeze Burger</b> herb burger, romaine, plum tomato, red onion, cashew cheese, dill cashew mayo, eggplant bacon, flax bread, carrot ginger salad	15.5
<b>Pesto Lasagna*</b> zucchini noodles, mushroom, onion, sundried tomato marinara, basil cashew cheese, cashew parmesan, kalamata olives, carrot ginger salad	15.5
<b>Seasonal Gazpacho*</b> ask your server for this weeks special cup or bowl	4.5/6.5

## Entrées

<b>Garden Truck Lasagna</b> layers of roasted vegetables, zucchini, sweet red peppers, yellow squash, spinach, kale, tofu and artichoke, marinara sauce, topped with cheese	17.5
<b>Tacos*</b> toasted cumin tempeh, jalapeno, romaine, tomato, red onion, avocado, daiya cheddar, black beans and cilantro rice, guacamole, pico de gallo, sour cream	13.5
<b>Eggplant Scallops</b> marinated and pan seared Chinese Eggplant scallops in a rich miso sauce over herbed mash potatoes with baby bok choy. Miso, sake tamari, raw sugar, aminos and mirin GF	17.5
<b>Grilled Cauliflower*</b> mango chutney, curried cauliflower steak, garlic spinach, siracha, cilantro rice	15.5
<b>Parmigiana</b> panko-cruste gardein, daiya mozzarella, san marzano tomato sauce, semolina linguini, basil oil, garlic bread	16.5
<b>Wellington</b> filo wrapped mushroom duxelles and gardein, garlic haricote vert, rosemary porcini gravy yukon mashed potatoes	17.5

Condiments & Straws Available Upon Request

\*Gluten Free Item



## Sandwiches

<b>Tuna Melt</b> almond tuna salad, tempeh bacon, grilled rye bread, swiss mornay, tomato, caramelized onions	12.5
<b>Southwestern Burrito</b> cilantro & lime basmati rice, black beans, romaine, tomato, daiya cheddar, guacamole, sour cream, pico de gallo, sundried tomato wrap <b>add gardein chicken, gardein fish gardein steak, or tempeh taco meat</b>	11.5 4.5
<b>BLT</b> smoky marinated tempeh, avocado, lettuce, tomato, sprouts, onion, vegenaïse, toasted rye bread	12.5
<b>Black &amp; Bleu Burger</b> blackened brown rice and lentil burger, tempeh bacon, caramelized onions, veganaïse, balsamic ketchup, tofu bleu cheeze, challah bun	13.5
<b>HOP Cake</b> crispy palm cake, citrus arugula, red onion, plum tomato, basil aioli, challah bun	12.5
<b>Buffalo Wrap</b> marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5
 <b>add gluten free bread to any sandwich</b>	 1.5

## Sides

Mac & Cheeze with Garlic Bread Crumbs	4.5	Roasted Garlic Mashed Potatoes*	4.5
Parmesan Kale*	4.5	Beer Battered Onion Rings w/ Caper Remoulade	5.5
Garlic Haricote Vert*	4.5	Black Beans and Cilantro Rice*	4.5
Sweet Potato Fries w/Smoked Paprika Ailoi*	5.5	French Fries*	4.5
Palm Cake (1)	4.5		
Seasonal Vegetable	4.5		

## 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 (incl. refills)	3.5		



**\*Gluten Free Item**

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....

Gratuïty will be added to parties of 6 or more

**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.**