

Starters

Palm Cakes crispy hearts of palm cakes, caper remoulade, baby greens	8.5
Caprese crispy eggplant, heirloom tomato, cashew goat cheese, balsamic reduction, basil	12.5
Cheese Plate peruvian peppers, seedless grapes, goat cheese with chives, olives, figs, spring mix garnish, toasted sourdough crostini	12.5
Nachos* blue corn tortilla chips, queso, black beans, guacamole, pico de gallo, sour cream	10.5
add gardein chicken, gardein steak, or tempeh taco meat	3.5
Beet Tartare* roasted beets, avocado, cucumber, jalapeno ponzu	10.5
Wings buffalo marinated gardein, cayenne pepper sauce, house ranch, celery	8.5
Sausage Sliders black bean Italian fennel sausage, sautéed onions, green peppers, spicy aioli	9.5
Appetizer Sampler 1 slider, 2 wings, cashew mac & cheese, palm cake, 2 onion rings	19.5

Organic Salads

House * baby greens, romaine, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger dressing	7.5
Caesar * romaine hearts, flax croutons, cashew parmesan, roasted garlic aioli, caesar dressing	9.5
Pear & Gorgonzola greens, arugula, sweet lemon infused walnuts, Anjou pear, red onion, cashew gorgonzola, creamy lemon vinaigrette,	11.5
Asian Kale Salad chopped kale, shredded carrots, red onion, radish, crunchy sweet potato served with red pepper vinaigrette	11.5
Darbster Summer Salad boston bibb lettuce, endives, frisee, raw goat cheese, carrots, candied pecans, maple miso dressing	11.5

Dressings: caesar, ranch, carrot ginger, maple miso dressing, creamy lemon vinaigrette, red pepper vinaigrette

Living Foods (Raw)

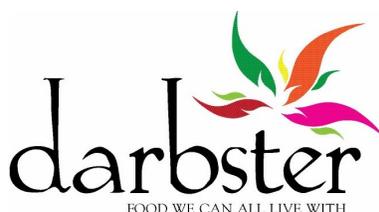
Sunflower Tostadas sunflower seeds, nama shoyu, onion, garlic and chili powder, lime juice, sunflower sprouts, nacho cheese, raw sour cream, onions, red peppers, guacamole, salsa	17.5
Flax Tomato Sandwich* flax bread, dill cashew mayo, tomato, bell pepper, avocado, sprouts, carrot ginger salad	12.5
Bacon Cheeze Burger herb burger, romaine, plum tomato, red onion, cashew cheese, dill cashew mayo, eggplant bacon, flax bread, carrot ginger salad	15.5
Pesto Lasagna* zucchini noodles, mushroom, onion, sundried tomato marinara, basil cashew cheese, cashew parmesan, kalamata olives, carrot ginger salad	15.5
Tuna Club* flax bread, butter lettuce, tuna (pulled almond), dill mayo, eggplant bacon, avocado, tomato—served with a side house salad, add wheat bread for a cooked option -2.0	15.5
Seasonal Gazpacho* ask your server for this weeks special cup or bowl	4.5/6.5

Entrées

NY Pasta garlic butter sauce, linguine noodles, baby bella, mushrooms, green peas, crushed red peppers, roasted garlic	17.5
Tacos* toasted cumin tempeh, jalapeno, romaine, tomato, red onion, avocado, daiya cheddar, black beans and cilantro rice, guacamole, pico de gallo, sour cream	13.5
Eggplant Scallops* marinated, pan seared chinese eggplant scallops, miso sauce, herbed mash potatoes, baby bok choy, miso, sake tamari, raw sugar, aminos & mirin	17.5
Au Pieu Cauliflower* cauliflower, olive oil, salt & pepper, white wine, raw cashew, garlic, nutritional yeast, Italian parsley as garnish * served with mashed potatoes & broccoli rob	15.5
Parmigiana panko-cruste gardein, daiya mozzarella, san marzano tomato sauce, semolina linguini, basil oil, garlic bread	16.5
Wellington 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

Portobello Cheese Steak portobello, caramelized onions, red peppers, horseradish cream, daiya mozzarella & cheddar, hoagie roll	12.5
Southwestern Burrito cilantro & lime basmati rice, black beans, romaine, tomato, daiya cheddar, guacamole, sour cream, pico de gallo, sundried tomato wrap add gardein chicken, gardein steak, or tempeh taco meat 4.5	11.5
BLT smoky marinated tempeh, avocado, lettuce, tomato, sprouts, onion, vegenaïse, toasted rye bread	12.5
Black & Bleu Burger blackened brown rice and lentil burger, tempeh bacon, caramelized onions, vegenaïse, balsamic ketchup, tofu bleu cheese, challah bun	13.5
HOP Cake crispy palm cake, citrus arugula, red onion, plum tomato, basil aioli, challah bun	12.5
Buffalo Wrap marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5
add gluten free bread to any sandwich 1.5	

Sides

Cashew Mac & Cheeze	5.5	Beer Battered Onion Rings w/ Caper Remoulade	5.5
Parmesan Kale*	4.5	Black Beans and Cilantro Rice*	4.5
Garlic Haricote Vert*	4.5	French Fries*	4.5
Sweet Potato Fries w/Smoked Paprika Ailoi*	5.5	Side Darbster Summer Salad	6.5
Palm Cake (1)	4.5	Side Caesar Salad	5.5
Seasonal Vegetable	4.5	Side Kale Salad	6.0
Roasted Garlic Mashed Potatoes*	4.5	Side House Salad	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	4.5	Locally Made Organic Kombucha	6
Arnold Palmer (incl. refills)	3.5	Apple Juice	4.5



*Gluten Free Item



Darbster is a 100% vegan restaurant. Please see the insert card for a full explanation and 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.