

Salads

House* baby greens, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger	7.5
Caesar romaine hearts, crostini, cashew parmesan, roasted garlic aioli	9.5
Asian Kale Salad* chopped kale, shredded carrots, currants, radish, crunchy sweet potato served with red pepper vinaigrette	11.5
Pear & Gorgonzola* romaine, arugula, lemon infused walnuts, anjou pear, carrots, red onion, cashew gorgonzola, creamy lemon vinaigrette	11.5
Harvest Salad* spring mix, romaine, tarragon, carrot, cherry tomatoes, dried cranberry, gala apple, dijon mustard vinaigrette	11.5

Dressings: caesar, ranch, carrot ginger, dijon mustard vinaigrette, creamy lemon vinaigrette, red pepper vinaigrette

Brunch

Benedict english muffin, tofu eggs, tomato, arugula & red onion salad, béarnaise, daiya mozzarella, home fries, tempeh bacon	13.5
Tofu Scramble pepper, onion, mushroom, daiya cheese, tofu eggs, home fries, gimme lean sausage, toast	12.5
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
Breakfast Burrito tempeh taco meat, tofu eggs, daiya cheese, peppers, onion, guacamole, pico de gallo, sour cream, béarnaise, home fries	12.5
Quiche Loraine – pie shell, tofu eggs, spinach, vidalia onions, baby bella mushrooms, daiya mozzarella, garlic, béarnaise, served with mixed greens	13.5

Sandwiches

BLT smoky marinated tempeh, lettuce, plum tomatoes, onion, avocado, vegenaïse, sprouts, toasted rye	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
Portobello Cheese Steak portobello, caramelized onions, red peppers, horseradish cream, daiya mozzarella & cheddar, hoagie roll	12.5
Buffalo Wrap marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5

all sandwiches come with home fries

***substitute gluten free bread or wrap with 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 Cheese Burger herb burger, romaine, plum tomato, cashew cheese 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**

Straws Available Upon Request

One Extra Sauce/Condiment is Complementary, Additional Sauces Are \$1.25



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 Salads	(ask server for pricing)

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	Apple Juice	4.5

Dessert

Hummingbird Cake three layer banana, pineapple, pecan, cinnamon with a touch of vanilla and a 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 Coconut Custard* cashew, cacao, salt, maple syrup, almond milk, thai coconuts	9.5
Sundae* local gelato, berries, chocolate sauce	7.5
Mocha Ganache Cake flour, cocoa powder, sugar, cold brew coffee, coconut milk, chocolate coconut custard filling	8.5
Dessert Sampler try a portion of our New York style cheesecake, brownie a la mode, custard, and mocha 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.