

Starters

Palm Cakes crispy hearts of palm cakes, caper remoulade, baby greens	8.5
Avocado Cheese Bites garlic basil butter, cashew goat cheese, tomato, avocado, balsamic vinegar, served on ciabatta	12.5
Cheese Plate peruvian peppers, seedless grapes, goat cheese with chives, smoked gouda, olives, figs, spring mix garnish, toasted sourdough crostini	12.5
Nachos* blue corn tortilla chips, queso, black beans, guacamole, pico de gallo, sour cream, lettuce, pickled jalapenos add gardein chicken, gardein steak, or tempeh taco meat 4.5	10.5
Beet Tartare* roasted beets, avocado, cucumber, jalapeno ponzu	10.5
Wings buffalo marinated gardein, cayenne pepper sauce, house ranch, celery	8.5
BBQ Pork Sliders Gardein "pulled pork" with coleslaw and Howard's BBQ sauce	9.5
Appetizer Sampler 1 slider, 2 wings, cashew mac & cheese, palm cake, 2 onion rings, nachos	19.5

Organic Salads

House * baby greens, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger dressing	7.5
Caesar romaine hearts, crostini, cashew parmesan, roasted garlic aioli	9.5
Pear & Gorgonzola* romaine, arugula, sweet lemon infused walnuts, anjou pear, red onion, cashew gorgonzola, creamy lemon vinaigrette	11.5
Baby Kale Peanut Salad* kale, frisee, snow peas, peanuts, light peanut dressing	11.5
Fall Salad* romaine, spinach, red onion, pomegranate, roasted butternut squash, feta, pecans, red wine vinaigrette	11.5
Dressings: caesar, ranch, carrot ginger, light peanut dressing, creamy lemon vinaigrette, red wine vinaigrette	

Living Foods (Raw)

Raw Nachos raw corn chips, nacho cheese, onion, lettuce, jalapeño, sour cream, avocado	12.5
Flax Tomato Sandwich* flax bread, dill cashew mayo, tomato, bell pepper, avocado, sprouts, carrot ginger salad	12.5
Bacon Cheese 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 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

Barley Risotto barley, oyster mushrooms, shitake mushrooms, butter, garlic, cashew goat cheese, Arugula, cherry tomatoes, cashew parmesan cheese	17.5
Garden Pasta broccoli, zucchini, eggplants, cherry tomatoes, kalamata olives, butter, pomodoro sauce, shell pasta, basil, cashew parmesan, cashew goat cheese	17.5
Eggplant Scallops* marinated, pan seared chinese eggplant scallops, miso sauce, herbed mashed potatoes, baby bok choy, miso, sake wine, tamari, brown sugar, aminos & mirin	17.5
Chick'n Alfredo Lasagna tofu ricotta cheese, spinach, baby bella mushrooms, broccoli, Gardein, cauliflower alfredo, mozzarella, basil	17.5
Parmigiana panko-cruste gardein chicken, daiya mozzarella, pomodoro sauce, semolina linguini, basil oil, garlic bread	16.5
Wellington filo wrapped mushroom duxelles and gardein, garlic haricot vert, rosemary porcini gravy, yukon mashed potatoes	17.5

Straws Available Upon Request

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

*Gluten Free Item



Sandwiches

Chicken Parmigiana breaded gardein chicken, pomodoro sauce, daiya mozzarella, on a hoagie roll, served with a side of pomodoro sauce and cashew parmesan cheese	13.5
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, veganaise, on toasted rye bread	12.5
Black & Bleu Burger blackened brown rice and lentil burger, tempeh bacon, caramelized onions, veganaise, balsamic ketchup, tofu bleu cheese, challah bun	13.5
Buffalo Wrap marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5
*substitute gluten free bread or wrap with any sandwich	1.5
* add small fries to any sandwich (no substitutions)	2

Sides

Cashew Mac & Cheeze	5.5	French Fries*	4.5
Garlic Haricot Vert*	4.5	Side Fall Salad*	6.5
Sweet Potato Fries w/Smoked Paprika Aioli*	5.5	Side Caesar Salad	5.5
Palm Cake (1)	4.5	Side Kale Salad*	6
Seasonal Vegetable*	4.5	Side House Salad*	4.5
Roasted Garlic Mashed Potatoes*	4.5	Side Pear & Gorgonzola Salad*	5.5
Beer Battered Onion Rings w/ Caper Remoulade	5.5		
Black Beans and Cilantro Rice*	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
Ginger Brew	4.5	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 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....

Please note: Gratuity will be added to parties of 6 or more, and Darbster reserves the right to add auto gratuity to any guest. Thank You!

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.