

salads [organic]

house*8.5

baby greens, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger

caesar10.5

romaine hearts, crostini, cashew parmesan, roasted garlic aioli

baby kale peanut salad*11.5

kale, frisee, snow peas, peanuts, light peanut dressing

pear & gorgonzola*12.5

romaine, arugula, lemon infused walnuts, anjou pear, carrots, red onion, cashew gorgonzola, creamy lemon vinaigrette

greek salad *12.5

romaine heart, cherry tomatoes, cucumber, red onions, kalamata olives, almond feta cheese, lemon vinaigrette

dressings: caesar, ranch, carrot ginger, light peanut dressing, creamy lemon vinaigrette, red wine vinaigrette

brunch [br(eakfast)+(l)unch]

benedict....13.5

english muffin, tofu eggs, tomato, arugula & red onion salad, béarnaise, mozzarella, home fries, tempeh bacon, olive oil, salt & pepper, lemon juice

tofu scramble....13.5

pepper, onion, spinach, cheddar mozzarella cheese, tofu eggs, home fries, sausage, toast, butter

pancakes12.5

blueberries, chocolate chips, maple syrup, gimme lean sausage, whipped cream, pancake butter

french toast12.5

banana compote, banana battered texas toast, whipped cream, maple syrup, tempeh bacon

breakfast burrito12.5

tempeh taco meat, tofu eggs, cheddar mozzarella cheese, peppers, onion, guacamole, pico de gallo, sour cream, béarnaise, homefries

garden frittata....13.5

tofu eggs, spinach, tempeh, bacon, cherry tomatoes, garlic, béarnaise

sandwiches [served with home fries]

b.l.t.....13.50

smoky marinated tempeh, lettuce, plum tomatoes, onion, avocado, vegenaïse, sprouts, toasted rye

black & bleu burger13.5

blackened brown rice and lentil burger, tempeh bacon, caramelized onions, vegenaïse, balsamic ketchup, tofu bleu cheese, challah bun

hop cake....12.5

crispy palm cake, citrus arugula, red onion, plum tomato, basil aioli, challah bun

philly cheese steak12.5

beef strips, caramelized onions, red peppers, horseradish cream, mozzarella & cheddar, hoagie roll

buffalo wrap13.5

marinated chik'n, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery

**substitute gluten free bread or wrap with any sandwich 1.5*

living food [raw]

wild berry pancakes14.5

banana & flax pancakes, eggplant bacon, walnut herb sausage, fresh fruit, agave nectar, coconut whipped cream

bacon cheese burger16.5

herb burger, romaine, plum tomato, dill cashew mayo, eggplant bacon, flax bread, carrot ginger salad

raw avocado toast*14.5

fresh avocado slices on flax triangles with red onion, red peppers, sunflower sprouts, chipotle aioli & sunflower seeds

**Gluten Free Item*



one extra sauce/condiment is complementary, additional sauces are \$1.25 each

straws available upon request

sides

tempeh bacon	4.5	side greek salad*	7.5
sausage....	3.5	side caesar salad	6.5
french toast....	4.5	side kale salad*	6.5
pancake	4.5	side house salad*	5.5
toast	2.5	side pear & gorgonzola salad*	6.5
sweet potato fries*....	5.5		
palm cake (1)	4.5		
frites*	4.5		
home fries*	4.5		
eggplant bacon ...	4.5		
side salads (ask server for pricing)			

drinks

iced tea (incl. refills)	3
coffee (incl. refills)	2.5
pellegrino or acqua panna 1 liter	6
ginger brew	4
arnold palmer	3.5
virgil's root beer....	4
lemonade / orange juice	3.5
herbal tea (hot or iced)	3.5
locally made organic kombucha	6
cold brew....	4.5

dessert

hummingbird cake ...9.5

three layer banana, pineapple, pecan, cinnamon with a touch of vanilla and a creamy vanilla cream cheese icing

brownie...6.5

dark chocolate, semi sweet chocolate chips, chocolate sauce

a la mode...8.5

new york style cheesecake ...9.5

granola walnut crust, berry compote

raw chocolate coconut custard*...9.5

cashews, cacao, maple syrup, almond milk, thai coconuts

sundae*...8.5

local gelato, berries, chocolate sauce

mocha ganache cake...9.5

flour, cocoa powder, sugar, cold brew coffee, coconut milk, chocolate coconut custard filling

dessert sampler...18.5

try a portion of our new york style cheesecake, brownie a la mode, raw custard, and mocha ganache cake



**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.