

starters [small plates]

Soupcup 4.5 bowl 6.50

our weekly soup special

palm cakes11.5

crispy hearts of palm cakes, caper remoulade, baby greens

mushroom cheeze bites12.5

english muffin, garlic basil butter, cashew goat cheeze, shitake & oyster mushroom, cashew parmesan cheeze, balsamic reduction

cheeze plate13.5

smoked gouda with apples & apple honey, salted maple pecans, goat cheeze with thyme, rainbow carrots, crostini triangles & sprouts

nachos*12.5

blue corn tortilla chips, queso, black beans, guacamole, pico de gallo, sour cream, lettuce, pickled jalapenos

add chick'n, steak, or tempeh taco meat 4.5

beet tartare*10.5

roasted beets, avocado, cucumber, jalapeno ponzu, arugula

wings10.5

buffalo marinated, cayenne pepper sauce, house ranch, celery

pork or italian sausage sliders10.5

slider buns, veganaisse, green bell pepper, vidalias carmelized, black bean italian or pork sausage

appetizer sampler19.5

1 sausage slider, 1 pork slider, 2 wings, cashew mac & cheeze, palm cake

salads [organic]

house *8.5

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

caesar10.5

romaine hearts, crostini, cashew parmesan, roasted garlic aioli

pear & gorgonzola*12.5

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

baby kale peanut salad*11.5

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

greek salad*12.5

romaine heart, cherry tomatoes, cucumber, red onion, kalamata olives, almond feta cheeze, lemon vinaigrette

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

entrées [the main course]

barley risotto17.5

barley, oyster mushrooms, shitake mushrooms, butter, cashew goat cheeze, arugula, cherry tomatoes, cashew parmesan cheeze

chik'n fettuccini alfredo17.5

cauliflower alfredo sauce, fettuccini pasta, cherry tomatoes, broccoli grilled chik'n, garlic bread, cashew parmesan cheeze

eggplant scallops*17.5

marinated pan seared chinese eggplant scallops, miso sauce, garlic mashed potatoes, baby bok choy, miso, sake wine, tamari, brown sugar, aminos & mirin

meat lasagna18.5

wheat lasagna noodles, tofu ricotta cheeze, spinach, homemade ground beef, pomodoro sauce, mozzarella cheeze, cashew parmesan, garlic bread

parmigiana16.5

panko-crusted chick'n, mozzarella, pomodoro sauce, wheat linguini, basil oil, garlic bread, cashew parmesan

wellington17.5

filo wrapped mushroom duxelles and beef, garlic haricot vert, mashed potatoes, porcini gravy

**Gluten Free Item*



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

straws available upon request

living food [raw]

raw nachos12.5

raw corn chips, nacho cheeze, onion, lettuce, jalapeño, sour cream, avocado, cilantro pesto

raw avocado toast*14.5

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

bacon cheeze burger16.5

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

zucchini pasta with your choice of sauce ...13.5

parmesan alfredo—creamy white sauce with broccoli, cherry tomatoes, truffled walnuts & cashew parmesan marawnara & mozz—fresh red sauce with kalamata olives, portobello mushrooms, onion & cashew mozzarella

tuna club16.5

flax bread, romaine lettuce, tuna (pulled almond), dill mayo, eggplant bacon, avocado, tomato, house salad

seasonal gazpacho* ask your server for this weeks special, cup or bowl ...4.5/6.5

sandwiches [and wraps]

chick'n parmigiana13.5

breaded chick'n, pomodoro sauce, mozzarella, on a hoagie roll, served with a side of pomodoro sauce and cashew parmesan cheese, garlic basil oil on bread

southwestern burrito12.5

cilantro & lime basmati rice, black beans, romaine, tomato, cheddar, guacamole, sour cream, pico de gallo, sundried tomato wrap

add chick'n, steak, or tempeh taco meat 4.5

b.l.t.....13.5

smoky marinated tempeh, avocado, lettuce, tomato, sprouts, onion, veganise, on toasted rye bread

black & bleu burger ...13.5

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

buffalo wrap13.5

marinated chick'n, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery, sundried tomato wrap

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

sides

cashew mac & cheeze 5.5

garlic haricot vert* 4.5

sweet potato fries w/ smoked paprika aioli* 5.5

palm cake (1) 4.5

seasonal vegetable* 4.5

roasted garlic mashed potatoes* 4.5

beer battered onion rings w/ caper remoulade 5.5

black beans and cilantro rice* 4.5

french fries*4.5

side greek salad* 7.5

side caesar salad6.5

side kale salad*6.5

side house salad* 5.5

side pear & gorgonzola salad* 6.5

drinks

iced tea (incl. refills) 3

coffee (incl. refills) 2.5

pellegrino or acqua panna 1 liter 6

ginger brew 4.5

arnold palmer (incl. refills) 3.5

boylan cola 4

virgil's root beer 4

lemonade / orange juice 3.5

herbal tea (hot or iced) 3.5

locally made organic kombucha6

cold brew ...4.50

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....

**Gluten Free Item*



Gratuity will be added to parties of 6 or more, and Darbster reserves the right to add auto gratuity to any guest.

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.