



THE  
DINING  
ROOM

## VEGAN MENU

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### BRUNCH *served until 1pm*

**Overnight Oats** rolled oats, chia seed, dates, crunchy seeds, banana bruleé 13 (gf)

**Buckwheat Pancakes** seasonal fruit, powdered sugar 17 / 20 (gf)

**Avocado Toast** pickled onion, pomegranate, crunchy seeds, micro radish, Macrina bread 17

### LUNCH

**Tomato Soup** olive oil, basil, peasant bread 8

**Simple Salad** rainbow carrot, cherry tomato, candied walnut, lemon-thyme vinaigrette 10

**BBQ Cauliflower** Salish BBQ Sauce, dill pickle, roasted pistachio 19

**Vegan Skillet** sautéed seasonal vegetables, hashed potatoes, cilantro chermoula 24

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*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.*