VEGETARIAN MENU



Warm bread with butter or olive oil and balsamic vinegar \$4 (ask for regular or Gluten Free both are vegan)

Starters

Olives - herb marinated Black and green olives \$4.50

Soup du Jour - We make our soups from scratch and they are often meat free and dairy free. Please ask about today's selection \$9

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers & radishes with a side of citrus herb vinaigrette \$11/\$18

Kicked-up Kale - Kale tossed in our house spicy Caesar dressing with garlic croutons and Parmesan \$12/\$20 (please remind your server –NO BACON)

Berry Pecan Salad - green and red leaf lettuce, pecans, berries; topped with a wedge of imported cheese of the day and a citrus herb vinaigrette \$14 /\$22 (For vegan- please ask for NO CHEESE)

Savory Cheesecake - black peppercorn-lberico cream cheese spread served with Nann bread wedges and tomato marmalade \$15

Entrees \$25

Greek Style Quinoa bowl

Ancient grain quinoa served chilled with black beans, cucumber, peppers, carrots, tomatoes and herbs; tossed with vinaigrette and topped with mango salsa and toasted seeds

Bistro Style "Paella"

Basmati rice sauteed with green peas, onions, mushrooms, peppers, garlic, tomatoes, herbs and saffron

Fettuccini Alfredo (not vegan)

Fettuccini pasta sautéed with onions, mushrooms, peppers and a white wine cream sauce topped with Parmesan cheese (Gluten free noodles available)

Vegan Rucola Fettuccini

Fettuccini pasta sautéed with onions, mushrooms, peppers and our dill-arugula pine nut pesto (Gluten free noodles available)

Indo Vegan Stir Fry

A stir fry of basmati rice, seasonal vegetables, black beans, coconut milk and our signature house-made curry blend; topped with sesame seeds.

Ask for it mild, medium or hot!

Thank you for choosing The Buell Street Bistro