

---

**STARTERS**

HYDROGARDEN FARM EDAMAME  
*celtic sea salt, chili, lemon* 8

ANGEL'S NACHOS  
*corn chips, mozzarella, refried pinto beans, chili-grilled seitan, tomatoes, guacamole, salsa, tofu sour cream, romaine lettuce* 16

VEGETABLE NORI ROLLS  
*pickled ginger, avocado wasabi, chipotle aioli, tamari-ginger sauce* 14

GRILLED SEITAN CHIMICHURRI  
*horseradish cream, red pepper coulis* 10

STEAMED or FRIED DUMPLINGS  
*seitan, shiitake mushrooms, baby bok choy, sesame-ginger soy sauce* 13

GUACAMOLE TIMBALE  
*chipotle black beans, caramelized onions, cucumber-mango salsa, ranchero sauce* 13

LIVE YOUNG COCONUT PAD THAI  
*marinated vegetables, wasabi leaves, enoki mushrooms, lemongrass-tamarind cream, spicy cashews* 16

SMOKED HUMMUS  
*grilled paratha bread, olives, roasted garlic bulb, red pepper oil* 13  
*add crudités* 3

---

**SALADS**

*add tofu or tempeh* 4

GRILLED KALE  
*haricots verts, beluga lentils, red onions, turnips, avocado, sunflower seeds, spelt berries, chive vinaigrette* 16

HOUSE SALAD  
*baby arugula, grape tomatoes, cucumber, radishes, hemp seeds, tahini dressing* 13

SEAWEED  
*carrots, cabbage, grilled shiitake mushrooms, edamame, radishes, wasabi leaves, miso-lemongrass dressing* 15

TRI-COLOR BEET SALAD  
*haricots verts, mache, endive, almond cheese, kalamata olive vinaigrette* 15

BABY ARUGULA  
*grilled asparagus, artichokes, chickpeas, shallots, avocado, & ramp vinaigrette* 16

STUFFED AVOCADO  
*baby greens, quinoa, zucchini, spring peas, cucumber, radishes, toasted pumpkin seeds, grape tomatoes, chipotle-avocado dressing* 16

---

**ENTRÉES**

SPAGHETTI & WHEAT BALLS  
*truffled tomato sauce, roasted garlic, spinach, cashew parmesan* 19

BBQ SEITAN SANDWICH  
*caramelized onions, chipotle aioli, avocado, polenta fries, mixed lettuces* 15

CHILI-GRILLED TEMPEH SANDWICH  
*grilled vegetables, avocado, chipotle aioli, mesclun & grape tomato salad* 15

BLACK BEAN-PUMPKIN SEED BURGER  
*mixed lettuces, avocado, polenta fries, chipotle ketchup* 14

CHEF'S DAILY HAND CUT PASTA P/A

HARVEST PAELLA  
*brown rice, seasonal vegetables, smoked seitan sausage, grilled nori-trumpet royale mushrooms, saffron-red pepper sauce* 21

TEMPEH VEGETABLE TAMALE  
*quinoa pilaf, sautéed spinach, pumpkin seeds, chocolate mole sauce, guacamole, sour cream, mango salsa* 23

BURRITO 79  
*chili-herb grilled seitan, caramelized onions, sautéed greens, chipotle black beans, brown rice, mozzarella, guacamole, sour cream, guajillo-chipotle salsa* 18

FALAFEL SANDWICH  
*whole wheat pita, israeli salad, minted tahini, mesclun greens, quinoa tabouli* 14

SEITAN PICCATA  
*creamed spinach, grilled potato cake, oyster mushrooms, lemon-caper sauce* 23

LIVE TOMATO-ZUCCHINI LASAGNA  
*cashew cheese, marinated wild mushrooms, tomato sauce, basil-pine nut pesto* 22

---

**CANDLE 79 MARKET PLATE 20**

*choose four of the following:*

gingered brown rice · chipotle black beans · chili-grilled tempeh · polenta fries  
grilled oyster mushrooms · ginger miso-grilled tofu · sautéed broccoli & cauliflower · quinoa pilaf  
sautéed greens · haricots verts & almonds · grilled asparagus · rosemary truffled potatoes

*served with choice of two sauces:*

chipotle-avocado · chive vinaigrette · miso-lemongrass · ramp vinaigrette · live jalapeño  
kalamata olive · tahini

*Please inform your server of any allergies · A gratuity of 20% will be added to parties of six or more*