

Hors d'oeuvre

Corn Pancake

mixed greens, sherry vin, balsamic reduction, and truffle honey \$7

Flatbreads & Crêpes

Wild Mushroom Crêpe

mascarpone, roasted garlic aioli \$9

Margherita Flatbread

tomato, basil, mozzarella, balsamic
\$11

Salads

Herbie's House

romaine, tomato, red onion, avocado, wonton, basil buttermilk \$9

Mixed Greens Salad

heritage blend greens, roasted beets, goat cheese, spiced walnuts, pickled red onions, and a honey dijon vinaigrette. \$9

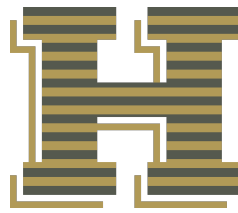
Caesar

romaine, parmesan, crouton \$8

Fromage

your server knows today's selection

Cheese Board \$25



Vegetarian Options

PLATS PRINCIPAUX

Seared Tofu

vegetable risotto with snap peas, tomato, & corn \$20

Sautéed Mixed Vegetables

seasonal vegetables (*ask server*) \$16

Tofu and Grits

mushrooms, green onion, truffled-grits, tobacco onions, brandy sauce \$20

Vegetable Lasagna

squash, zucchini, spinach, ricotta, mozzarella, mascarpone, marinara \$19

 *These dishes can be vegan.*