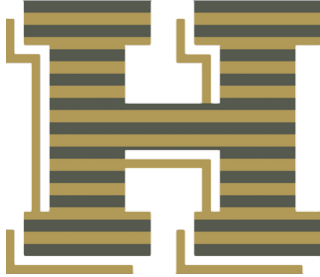


Vegetarian Options



Welcome to Herbie's!

We are grateful that you are spending the evening with us. Our goal, always, is for you to be delighted by your meal and the service you receive.

If there is anything we can do to make your visit even more enjoyable, please let one of us know.

Thanks for dining with us.

Aaron Teitelbaum
Owner

Jeramie Mitchell
Executive Chef

Austin Martinez
General Manager

Ashley Kisker
Pastry Chef

Marvin Zuniga
Peter Hanson
Marcella Parker-Lott
Sous Chefs

Amanda Wilgus Manns
Bar Manager

Sean Gallagher
Leah Richter
Kyle McClaskey
Chanel Banks
Floor Managers

HORS D'ŒUVRES

Corn Pancake

Mixed greens, sherry vinaigrette, balsamic reduction, and truffled honey \$7

Cheese Board

ask your server for today's selection \$20

Wild Mushroom Risotto **V**

mushrooms, peas, green onion \$12

SALADS

Herbie's House

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

Mixed Greens Salad **V**

heritage blend, toasted almonds, strawberries, goat cheese, red onions, honey balsamic vinaigrette \$9

FLATBREADS & CRÊPES

Crêpe Versailles

mushroom, asparagus, herb cream cheese \$9

Margherita Flatbread

tomato, basil, mozzarella, balsamic \$11

Pappa Flatbread

fontina, gorgonzola, potato, rosemary, olive oil \$12

ENTRÉES

Seared Tofu **V**

coconut jasmine rice, pineapple tahini broth, baby bok choy \$28

Sautéed Mixed Vegetables **V**

ask your server about the season vegetables available \$16

Tofu and Grits

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

Vegetable Lasagna

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

V *These dishes can be vegan*

