

# FOOD MENU

## Vegan Options

Marcona Almonds	6
Castelvetroano Olives	6
Patatas Bravas aioli <b>(please request no aioli)</b>	12
Cozy Garden Salad shredded red cabbage, shredded carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved <del>manchego</del> , blood orange segments, and tossed in a citronette dressing <b>(please request no cheese)</b>	19
Grilled Asparagus lemon vinaigrette, <del>house ricotta,</del> <del>prosciutto chips</del> <b>(please request no prosciutto chips, ricotta)</b>	20
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Roasted Eggplant <del>sweet pepper lamb ragu,</del> <del>mahon cheese</del> <b>(please request to sub piperade, and no cheese)</b>	19
Fried Brussel Sprouts <b>(please request no saigon caramel, Sub mugolio)</b>	12

## Vegetarian Options

House Made Brioche Loaf*	7
Grilled Garlic Bread	6
Marcona Almonds	6
Castelvetroano Olives	6
Patatas Bravas with aioli	12
Cozy Garden Salad shredded red cabbage, shredded carrot, bibb lettuce, pomegranate seeds, toasted walnuts, shaved manchego, blood orange segments, and tossed in a citronette dressing	19
Grilled Asparagus lemon vinaigrette, house ricotta, <del>prosciutto chips</del> <b>(please request no prosciutto chips)</b>	20
Goat Cheese Drop Dumplings* spicy arrabbiata tomato sauce	22
Blistered Spanish Peppers olive oil, lemon juice, sea salt	12
Roasted Eggplant <del>sweet pepper lamb ragu,</del> mahon cheese <b>(please request to sub piperade)</b>	19

