




## ***Vegetarian and Vegan Menu***

*Before placing your order, please inform your server if a person in your party has a food allergy*

### **Starters and Salads**

#### ***Grilled Pears 10***

*goat cheese, arugula and cranberry vinaigrette drizzle* 

#### ***Spinach Salad***

*dried cranberries, candied pecans, crumbled goat cheese and balsamic vinaigrette* 

***Small 8.50 Large 12***

#### ***“Publick House” Salad***

*mixed greens, tomatoes, cucumbers, onions, carrots and your choice of dressing* 

***Small 7 Large 9***

### **Entrees**


#### ***Vegan Grilled Tofu 17***

*pistachio gremolata, roasted potatoes and asparagus* 


#### ***Sweet Potato Gnocchi 18***

*walnuts, pears, spinach and gorgonzola-cream sauce*

#### ***Roasted Portabella Mushroom 17***

*chipotle-garlic butter, mashed potatoes and warm roasted corn-tomato salad* 

#### ***Vegan Risotto 16***

*walnuts, figs, apples, pears and arugula* 

***Special requests can be accommodated  
and other options are available, please ask your server***

***\*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.  
All food is cooked to order as you request.***

 ***Items that have been prepared gluten free***

Publick House