


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 11

goat cheese, arugula and cranberry vinaigrette drizzle 

Spinach Salad

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

Small 10 Large 14

Chopped Kale Salad

apples and toasted pine nuts tossed in a roasted shallot-garlic dressing 

Small 10 Large 14


“Publick House” Salad

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

Small 8 Large 11

Entrees


Vegan Grilled Tofu 18

grilled tomato and grilled asparagus with a balsamic glaze drizzle 


Mushroom Ravioli 19

red pepper, red onion and spinach in a garlic-wine sauce

Root Vegetable and Portabella Hash 18

a sauté of root vegetables, portabella mushrooms, pistachios and apples with a maple-chili glaze drizzle 

Vegan Risotto 17

sundried tomatoes, spinach and walnuts 

***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