

Moosewood Restaurant

Lunch September 1

This portion of our menu changes for lunch and dinner daily, as our cooks & menu planners are continually creating new & exciting dishes while also drawing from hundreds of recipes found in the Moosewood Restaurant cookbooks.

sandwiches

Tempeh Reuben

Toasted open-face sandwich with sautéed tempeh, sauerkraut, Swiss cheese and Russian dressing
half 3.75 whole 6.00

Pesto Baguette (v)

Multi-grain bread with a basil-nut pesto, greens, tomato and provolone cheese (opt.)
half 3.75 whole 6.00

soups

Cup 2.75 Bowl 3.75

Creamy Mexican Potato

Chilled Beet Borscht (v)
with sour cream (opt.)

today's entrees

Entrees are served with a house salad unless otherwise specified. Dressings: house (creamy spinach-basil), feta garlic, lemon tahini, miso ginger, honey dijon, dressing du jour (ask for availability)

Salad du Jour (v)

Bed of mixed greens topped with roasted peppers and fennel, tomatoes, fresh mozzarella (opt.) and croutons with sun-dried tomato-basil dressing and cup of soup 9

Kolokithopita

From New Recipes from Moosewood Restaurant

Classic Greek zucchini-feta strudel, served with tabouli salad and tomatoes 8.75

Buddha's Jewels (v)

From New Recipes from Moosewood Restaurant

Savory baked tofu-peanut-vegetable croquettes, served with stir-fried vegetables, rice, and sweet and sour sauce 9

Polenta with Roasted Vegetables (v)

From Moosewood Restaurant Cooks at Home

Layered casserole with creamy sun-dried tomato polenta, topped with roasted portabellas and peppers, tomato sauce and Italian cheeses 9

Pasta with Putanesca Sauce (v)

From Moosewood Restaurant Low-Fat Favorites

Your choice of whole wheat or white fusilli topped with a zesty tomato-kalamata olive sauce and parmesan cheese (opt.) 8.50

Spinach-Portabella Tart

Flaky pastry filled with sautéed vegetables, a blend of smoked and sharp cheddar cheese and an egg custard; served with marinated yellow beans 9

A 1.00 plating fee will be assessed for split entrees. Please, no more than two separate checks.

(V) - may be made vegan. Dishes are served with optional items unless otherwise requested.

If you have any dietary restrictions or food allergies, please consult your waiter for a complete list of ingredients