

Appetizers

- CAGE Pan Blackened String Beans** with Creole remoulade sauce *6 5.95 / 9 Party Plate
- Roasted Eggplant Babaganoush and Smoked Chickpea Hummus** with olives and homemade flatbread 8.95
- Crispy Tofu Sticks** with YUM YUMS and gingery plum sauce 7.95
- Marinated Beets** with orange, moscato vinegar, olive oil, parsley 7.50
- A Casuela of Festive Olives** 4.50
- Rosemary Marinated Mejoool Dates** 4.95
- A Casuela of Broccoli Rabes with Gigante Beans and Dried Tomatoes** 5.95
- NWBB Tapas Sampler** 12.95
- Smoked Chickpea Hummus, Babaganoush, Beet Salad, Marinated Dates, Olives and Almonds

Big Plates

- Arugula Pesto Stuffed Tofu Triangles and Soba Noodles** 18
with basil and dried tomatoes in red miso-seaweed nage
- Yellow Curry Tofu and Brown Rice Pasta** 17 / 11
topped with crisp veggies and basil *6.5
- Imported Orrecciette with Broccoli Rabes and Big Beans** 18 / 12
with dried tomatoes and garlic
- Vegan Seitan Stroganoff** 19 / 13
hearty Neo-Russian vegetarian stew with mushrooms, red wine, tarragon, and cornichons with cashew cream and brown rice pasta
- Long Dish of Brown Rice, Black Beans and Daily Veggies** 15

Salads

- House Made Organic Black Seaweed Salad** with scallions, mirin and ginger 7
- Arugula Salad** with roasted beets, sunflower seeds and truffle vinaigrette 6.75 / 9.75
- Hudson Valley Salad** 6.75 / 9.75
organic greens, apples, grilled red onions, filberts and hard cider vinaigrette
- Simple Salad** choose simple vinaigrette, balsamic or cider 5/8

Top any salad with **Grilled or Blackened Tofu** 5

Sides

- Black Beans, Cuban Style** **Beans and Rice** **Gluten Free Fries**
- Daily Braised Greens** **Daily Veggies** **Olive Oil Mashers**
- Broccoli Rabes with sliced garlic** **Side of Plain Brown Rice** 2.50

Sweets

- Today's Freshest Fruit Crisp** 7
- Port Sorbet** 7
- Organic Nectars Vegan Agave-Sweetened Gelato** 7

Bottled Beverages

- Corona 4.25
- Bud Longneck 3
- Mich Ultra 3.75
- Heineken 4.25
- Amstel 4.25
- XX Amber 4.25
- Sam Adams Lager 4.25
- Guinness Pub Can 4.75
- Bass Ale 4.75
- Moretti Pilsner 5
- Magic Hat #9 5
- Ommegang Hennepin 5
- Ommegang 3 Philosophers 7
- Duvel 7
- Woodchuck Dry Cider 4.75
- Kaliber 4
- Jones Rootbeer 3

Red Wines By the Glass

- House Red, Mediterranean Red, Rene Barbier (Spain) 5 / 20
- Malbec, Alamos '08 Mendoza, Argentina 8 / 30
- Goats Du Roam (Rhône style) (South Africa) 7 / 28
- Syrah-Petite Syrah "Big Red Monster", California 8 / 30
- Zinfandel, Montevina '05 (Amador County, Ca.) 8 / 30
- Cabernet Sauvignon (organic), Emiliana Natura '05 (Chile) 8 / 30
- Merlot, Rex Goliath "47" '06 (California) 6 / 22
- Pinot Noir, Mark West '06 (California) 9 / 34
- Boca Di Lupo (Aglianico), Tormareso '05 (Puglia) 12 / 48

White Wines By the Glass

- House White, Mediterranean White, Rene Barbier (Spain) 5 / 20
- House Sparkler, Cava, Paul Cheneau (Spain) 7 / 26
- Dry Riesling, Cave Spring '06 (Canada) 8 / 30
- Pinot Grigio/Pinot Blanc, Casarsa '06 (Veneto) 7 / 26
- Torrontes, Accordeon '08 (Argentina) 7 / 26
- Chardonnay (organic), Emiliana Natura '06 (Chile) 8 / 30
- Sauvignon Blanc, Misiones de Rengo '07 (Chile) 8 / 30