



# vege • ta • ble

• GUILT-FREE & COMFORTABLE FOOD •

Sun	11 AM • 9 PM
Mon	11 AM • 9 PM
Tue	11 AM • 9 PM
Wed	11 AM • 9 PM
Thu	11 AM • 9 PM
Fri	11 AM • 10 PM
Sat	11 AM • 10 PM

THURSDAY MENU 2017 MAY 25

3711 CAHUENGA BLVD, STUDIO CITY, CA 91604 • 818.754.1149 • WWW.VEGETABLELA.COM • CHEF & PROPRIETOR: JERRY C.P. YU

## board

**bread & spreads** • roasted red pepper hummus • dairy-free whipped maple butter • valencia orange marmalade • green & black olive tapenade • selection of grilled artisan breads 17 [v • ogf]

**cheese board** • SERVED WITH: seasonal fruit • house-pickled vegetables • roasted seasoned nuts • crostini • grilled bread [ov • ogf]

pick three 19 • pick five 26 • (OR ASK FOR CHEF'S CHOICE)

**camembert** • marin french cheese • cow • ca [gf]

**fresh brie** • no rind • marin french cheese • cow • ca [gf]

**truffle brie** • marin french cheese • cow • ca [gf]

**chèvre** • petite log goat cheese • goat • wi [gf]

**jalapeño jack** • sierra nevada • organic • cow • ca [gf]

**garlic & herb jack** • sierra nevada • organic • cow • ca [gf]

**baby bella mushroom jack** • sierra nevada • organic • cow • ca [gf]

**aged sharp english cheddar** • kingdom • organic • cow • u.k. [gf]

**parmesan & gouda melange** • cow • holland [gf]

**cashew brie** • blöde kuh • org • aged cashew • ca [v • gf]

**porcini truffle** • blöde kuh • org • aged cashew • ca [v • gf]

**pink peppercorn & sage** • blöde kuh • org • aged cashew • ca [v • gf]

**bella italia tomato basil** • blöde kuh • org • aged cashew • ca [v • gf]

**smokey kale sriracha** • blöde kuh • org • aged cashew • ca [v • gf]

**goatless herb chèvre** • blöde kuh • org • cashew • ca [v • gf]

**house ricotta** • organic • cashew • ca [v • gf]

## snack

**hearts of palm ceviche** • coconut • cucumber • tomato • cilantro • jalapeño • avocado • sliced jicama • sriracha popcorn 8 [v • gf]

**maple sriracha hash skillet** • fried sunny-side up organic egg • potato • yam • onion • red bell pepper • jalapeño • garlic 9 [gf]

**asparagus & egg** • garlic grilled asparagus • over-easy organic egg • herb butter • lime juice & zest • chives 9 [gf]

**herbed focaccia & gravy** • herb & olive oil gluten-free focaccia bread • mushroom & sweet onion cashew cream ragu • herbs 9 [v • gf]

**cheesy fingerling potato** • nacho cashew cheese sauce • herbs • coconut sour cream 7 [v • gf] | add three-bean chili +4 |

**butternut squash toast** • roasted garlic & butternut squash butter • grilled rustic ciabatta • crushed chili flakes • baby heirloom tomato • fried leek • maldon flake sea salt • oregano • balsamic reduction 11 [v • ogf]

**charred red & golden baby beets** • sunchoke purée • garlic sautéed beet greens & rainbow chard • heirloom baby tomato • diced avocado • shaved watermelon radish • alderwood smoked salt • balsamic 13 [v • gf]

**mediterranean beetball sliders** • sautéed garlic, red bean, quinoa & beet • goat cheese • roasted red pepper hummus • black & green olive tapenade • arugula • house-made potato bread • house pickled serrano pepper 12 [ov • ogf]

## plate

**mac & cheese** • ANDEAN DREAM quinoa shells • spicy cashew cheese • hand-grated walnut parmesan • baby heirloom tomato 14 [v • gf] | add chili & coconut sour cream +4 • add english truffle cheddar +4 |

**rainbow carrots & stew** • stewed chickpea & three beans • garlic kale • roasted heritage carrot • corn bread • mushroom gravy • chives 17 [v • gf]

**saffron-infused pan-seared savory corn cake** • spicy chickpea & sweet onion stew • sautéed garlic kale • mango & serrano pepper pico de gallo • fresh cilantro • balsamic reduction • smoked sriracha aioli 18 [v • gf]

**asparagus & carrots risotto** • grilled asparagus • organic arborio rice • rainbow heritage carrot • GRIFONE organic pinot grigio • shallot • grated parmesan • organic sweet cream butter • carrot top & pea chimicurry • chives 19 [ov • gf]

**roasted cauliflower steak & grilled portobello** • cauliflower & sweet potato mash • herb butter • herb-roasted tomato • crispy brussels sprout leaves • wild mushroom au jus • BOATSWAIN STOUT & maple reduction 20 [v • ogf]

**baked eggplant lasagna** • pasta-free layers of roasted eggplant, spinach, & cashew ricotta • alfredo sauce • garlic & purple sweet potato mash • heirloom baby tomato • wild arugula • pickled sweet onion • balsamic reduction 20 [v • gf]

## soup

**smoked three-bean chili** • potato • tomato • corn • jalapeño • organic sharp cheddar 8 [ov • gf] | add corn bread & maple butter +3 |

**vegetable & green lentil** • diced carrot, celery, potato, tomato, sweet onion & leek • coconut sour cream • chives 6 [v • gf]

**tomato & basil bisque** • extra virgin olive oil • oregano • basil 6 [v • gf]

## vegetable

**grilled asparagus** • lime juice & zest • garlic • maldon smoked flake salt 9 [v • gf]

**charred brussels sprout** • yellow peach • sautéed red onion • bread crumbs • balsamic reduction • lime zest 12 [v • ogf]

**sautéed baby spinach** • garlic • alderwood smoked sea salt 8 [ov • gf]

**braised rainbow swiss chard** • shitake broth • leeks • garlic 9 [v • gf]

**grilled spicy sweet potato** • maple candied jalapeño • crushed chili spice rub • burnt maple glazed 8 [v • gf]

**sautéed baby portobello** • balsamic • sweet onion • chives 10 [v • gf]

**glazed rainbow heritage carrot** • burnt maple • cinnamon 8 [v • gf]



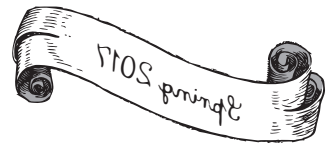
[ v = vegan / ov = optional vegan / gf = gluten-free / ogf = optional gluten-free (add'l charge) ] • 20% GRATUITY APPLIED TO PARTIES OF SIX OR GREATER  
our kitchen uses nuts, dairy & items containing gluten • cross contamination is possible • diners with allergies, please dine at your own discretion

DISHES SERVED AS PRESENTED. ALL MODIFICATIONS POLITELY DECLINED • DISHES ARE SERVED IMMEDIATELY UPON PREPARATION

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# vege.ta.ple

• GUILT-FREE & COMFORTABLE FOOD •



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## salad

**roasted golden & red beet** • goat cheese • pink lady apple • mesclun greens • pickled shallot rings • candied walnut • shaved watermelon radish • roasted garlic & lemon dressing 13 [ov • gf]

**avocado kale & quinoa** • hand massaged to order • green kale • savory avocado marinade • quinoa • pickled shallot • diced avocado • rustic crouton • cherry tomato • shaved heritage carrot 12 [v • gf]

**grilled & chilled market vegetables** • baby heritage carrot • herb roasted eggplant & yellow squash • charred red pepper & onion • mesclun greens • watermelon radish • herb coconut yogurt 12 [v • gf]

**center-cut watermelon steak** • mint & herb salad • wild arugula • goat cheese • balsamic vinaigrette • himalayan salt • almond 12 [ov • gf]

## sandwich

**herb roasted parmesan vegetable stack** • roasted & chilled eggplant, yellow squash, red pepper, sweet onion, roma tomato • basil pesto • parmesan • cashew mayo • grilled house-made herb & sun-dried tomato bread 13 [ov • ogf]

**pressed Philly cheesesteak** • sautéed thin-sliced portobello mushroom, red bell pepper & sweet onion • cashew cheese sauce • fresh oregano • panini-pressed house-made potato bread roll 14 [v • ogf]  
 | add organic monterey jack cheese +2 |

**spicy bbq sweet potato** • BULLEIT BOURBON & serrano pepper bbq sauce • grilled spicy sweet potato • pickled sweet onion • red cabbage & heritage carrot slaw • cashew mayo • panini-pressed house-made potato bread roll 13 [v • ogf]  
 | add organic sharp english cheddar cheese +2 |

**roasted tomato & mozzarella** • herb roasted roma tomato halves • marinated fresh mozzarella • fresh basil & oregano • pink himalayan salt • balsamic vinegar • fresh cracked black pepper • panini-pressed house-made olive oil herbed focaccia bread 11 [ogf]

**smashed chickpea salad** • celery • red onion • heritage carrot • cashew mayo • sliced tomato • whole wheat multi-grain bread 11 [v • ogf]

**duo of grilled cheese** • organic sharp english cheddar & tomato basil compote on sourdough • organic monterey jack & sweet onion marmalade on multi-grain whole wheat • cup of tomato & basil soup 11 [ov • ogf]

**ASK**  
*about*  
**our daily**  
**DESSERT**  
**selections**

★ COFFEE, TEA & BEVERAGE ★

### INTELLIGENTSIA ORGANIC COFFEE

- single-serve french press 4.95
- triple-serve french press 10.95

**el gallo breakfast blend** • hints of stone fruit, caramel nougat  
**french dark roast** • hints of smokey, dark chocolate, molasses  
**black cat espresso roast** • hints of chocolate, cherry, brown sugar  
**el mago decaf** • water-decaffeinated, hints of orange, vanilla

24-hour in-house **COLD BREW** • 12 oz 4.95 • 20 oz 6.95

### PRESS BROTHERS ORGANIC COLD-PRESSED JUICE

**liquid gold** • pineapple, apple, mint, lemon 16 oz 8.95  
**charge** • carrot, apple, celery, lemon, ginger  
**longevity** • carrot, pear, beet, lemon, beet greens, ginger  
**sweet green** • pineapple, cucumber, kale, ginger  
**dr. green** • cucumber, celery, kale, arugula, cilantro, lemon, ginger

...ask about additional seasonal flavors

### MIGHTY LEAF ORGANIC TEA

- single-serve french press 3.95
- triple-serve french press 8.95

**black hot tea** • earl grey • breakfast • darjeeling estate  
**green hot tea** • dragonwell • sencha • spring jasmine  
**herbal hot tea** • mint melange • berry spice • rooibos • wild garden • yerba mate

**matcha latte** • half/half or almond milk • hot or iced 4.95  
**ICED TEA** brewed daily • pure black • ginger peach 2.95

### KOMBUCHA, WATER & MORE

**HEALTH-ADE KOMBUCHA** • 16 oz, assorted flavors 6.95  
**KOMBUCHA 2000** • 12 oz, assorted flavors 4.95  
**FRESH YOUNG THAI COCONUT** • cracked to order 5.95  
**PERRIER SPARKLING WATER** • glass bottled 2.95 / 5.95  
**FIJI NATURAL SPRING WATER** • 2.95  
**DANDY BLEND** • herbal coffee alternative • served hot or iced 2.95  
**HANDCRAFTED SEASONAL LEMONADE** • 2.95

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