



vege • ta • ble



• GUILT-FREE & COMFORTABLE FOOD •

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

MONDAY MENU 2018 JUL 09

board

bread & spreads • garlic spinach artichoke dip • dairy-free whipped maple butter • strawberry preserves • green & black olive tapenade • selection of grilled artisan breads 18 [v • ogf]

cheese board • SERVED WITH: seasonal fruit • roasted seasoned nuts house pickled vegetables • garlic crostini • grilled rustic bread [ov • ogf]
pick three 22 • pick five 29 • (OR ASK FOR CHEF'S CHOICE)

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

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

aged blue cheese • cave aged 60 days • cow • ca [gf]

gouda • double cream • cow • holland [gf]

havarti • castello • cow • denmark [gf]

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

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

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

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

le gruyère • cave aged 8 months • cow • swiss [gf]

house-made garlic ricotta • organic • cashew • ca [v • gf]

hickory smoked cream • blöde kuh • organic • cashew • ca [v • gf]

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

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

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

cornflower blueberry • blöde kuh • organic • aged cashew • ca [v • gf]

chardonnay cheddar • blöde kuh • organic • aged cashew • ca [v • gf]

vegetable

grilled spicy sweet potato • maple candied jalapeño pepper • dry chili spice rub • burnt maple syrup glazed 10 [v • gf]

roasted broccoli alfredo • sautéed shallot • black pepper 11 [v • gf]

charred brussels sprout • red flame peach • sautéed red onion • bread crumbs • balsamic reduction • lime zest 13 [v • ogf]

braised garlic kale • sea salt • minced garlic 10 [v • gf]

slow-roasted maple-glazed rainbow heritage carrot • burnt maple syrup • cinnamon 10 [v • gf]

sautéed mushroom medley • balsamic vinegar reduction • sweet red onion • chives 15 [v • gf]

simmered wild greens • alderwood smoked salt • garlic 10 [v • gf]

garlic sriracha blistered green bean • sautéed red onion • crushed almond • lime juice & zest 12 [v • ogf]

snack

hearts of palm ceviche • coconut • cucumber • tomato • cilantro • jalapeño • avocado • sliced jicama • sriracha popcorn 9 [v • gf]

maple sriracha hash skillet • fried sunny-side up organic egg • potato • yam • onion • red bell pepper • jalapeño • garlic 10 [gf]

cheesy fingerling potato • nacho cashew cheese sauce • herbs • coconut sour cream 9 [v • gf] | add three-bean chili +4 |

herbed focaccia & gravy • toasted olive oil herbed focaccia bread • mushroom & sweet onion cashew cream ragù • herbs 10 [v • ogf]

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 13 [v • ogf]

plate

cast-iron baked vegetable frittata • organic eggs • mushroom • potato • sweet potato • red bell pepper • jalapeño • organic sweet cream butter • wild arugula • truffled crispy brussels sprouts • parmesan • chives 18 [gf]

mac & cheese • ANDEAN DREAM quinoa shells • spicy cashew cheese • hand-grated walnut parmesan • baby heirloom tomato 16 [v • gf]
| add three-bean chili & coconut sour cream +4 • add english truffle cheddar +4 |

saffron-infused pan-seared savory corn cake • spicy chickpea & sweet onion stew • braised garlic kale • mango & serrano pepper pico de gallo • fresh cilantro • balsamic reduction • smoked sriracha aioli 22 [v • gf]

truffled wild mushroom & brussels sprout risotto • organic arborio rice • whole roasted garlic • GRIFONE organic pinot grigio • shallot • parmesan • organic sweet cream butter • balsamic • chives 27 [ov • gf]

slow-roasted heritage carrot & stew • spicy chickpea & bean stew • braised garlic kale • sweet corn bread • mushroom gravy • chives 21 [v • gf]

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 24 [v • gf]

BULLEIT BOURBON bbq roasted cauliflower • crispy baked kale • skin-on yukon gold potato & roasted garlic mash • house-pickled cucumber • house-made BULLEIT BOURBON & roasted serrano pepper bbq sauce • smoked sriracha aioli • chives 25 [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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soup

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

lentil & vegetable • carrot • celery • sweet onion • potato • chopped tomato • chives 6 [v • gf]

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

salad

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

center-cut seedless watermelon steak • goat cheese • fresh herbs & wild arugula salad • balsamic vinaigrette • himalayan salt • house-roasted seasoned almonds 12 [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 15 [v • gf]

grilled & chilled market vegetables • herb roasted eggplant • baby heritage carrot • charred red pepper & onion • marinated artichoke • mesclun greens • watermelon radish • herb coconut yogurt 13 [v • gf]

sandwich

herb roasted parmesan vegetable stack • roasted & chilled eggplant, red pepper, sweet onion, roma tomato • marinated artichoke hearts • basil pesto • parmesan • cashew mayo • grilled herb & sun-dried tomato bread 14 [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 16 [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 15 [v • ogf] | **add organic sharp english cheddar cheese** +2 |

roasted tomato & fresh mozzarella • herb roasted roma tomato halves • fresh mozzarella • fresh basil & oregano • pink himalayan salt • balsamic vinegar • cracked black pepper • panini-pressed olive oil herbed focaccia bread 14 [ogf]

maple bourbon smoked red flame peach & goat cheese • arugula • sweet onion marmalade • balsamic reduction • panini-pressed olive oil herbed focaccia bread 14 [ov • ogf]

smashed chickpea salad • celery • red onion • heritage carrot • cashew mayo • sliced tomato • fresh whole wheat multi-grain bread 13 [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 13 [ov • ogf]

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 5.95
KOMBUCHA 2000 • 12 oz, assorted flavors 4.95
SILK ROAD ORGANIC SODA • 12 oz, assorted flavors 3.50
FRESH YOUNG THAI COCONUT • cracked to order 6.95
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
ORGANIC ORANGE JUICE • glass 3.95 / carafe 9.95

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MONDAY-SUNDAY 10:00-10:00

COFFEE, TEA & BEVERAGE