



# 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

BRUNCH MENU 2018 SEP 29

## 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]

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

**garlic nettle** • 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]

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

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

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

**roasted broccoli alfredo** • sautéed shallot • garlic cashew alfredo • freshly cracked black pepper 11 [v • gf]

**roasted indian-spiced cauliflower** • house blend of 14 herbs & spices • blistered baby heirloom tomato • charred ricotta • cilantro 12 [ov • gf]

**charred brussels sprout** • red flame peach • sautéed red onion • bread crumbs • balsamic reduction • lime zest 13 [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 |

**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]

**herbed focaccia & gravy** • toasted olive oil herbed focaccia bread • mushroom & sweet onion cashew cream ragù • herbs 10 [v • ogf] | add sautéed spinach & tomato slice & fried sunny-side up organic egg +5 |

## brunch

**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]

**saffron-infused rustic sweet corn grits** • sunny-side up organic egg • sautéed wild mushroom • herb-roasted tomato confit • truffle oil • crispy leek • organic sweet cream butter • balsamic reduction • crostini • chives 18 [ogf]

**smoked three-bean sriracha chili-ques** • organic eggs • tomato • red onion • potato • corn • jalapeño • corn tortilla chips • mango pico de gallo • organic monteray jack • cilantro • coconut sour cream 18 [ov • gf]

**smothered cruciferous breakfast scramble** • broccoli • arugula • brussels sprout • spinach • sweet red onion • organic eggs • sweet cream butter • warm sweet corn bread • mushroom & sweet onion gravy • chives 20 [ov • gf]

**herbed focaccia french toast** • house-made strawberry & peach preserves • fresh seasonal fruit • rosemary-infused maple syrup • dairy-free butter • powdered sugar • coconut whip cream 18 [v • ogf]

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

**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 • roasted garlic potato mash • house-pickled cucumber • smoked sriracha aioli • house-made BULLEIT BOURBON & serrano pepper bbq sauce • chives 25 [v • gf]

[ v = vegan / ov = optional vegan / gf = gluten-free / ogf = optional gluten-free (add'l charge) ]

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



# vege • ta • ple



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## soup

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

**curry cauliflower & creamed kale** • blended base of potato, carrot, celery, garlic, onion • curry spice blend • coconut sour cream • fresh cilantro 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]

**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

**soft-scramble breakfast sandwich** • slow-cooked soft scrambled organic eggs • organic sharp english cheddar • house-made cashew mayo • sliced tomato • panini-pressed olive oil herbed focaccia bread 14 [ov • ogf]

**fried organic egg, roasted tomato & fresh mozzarella** • herb roasted roma tomato • fresh mozzarella • basil & oregano • himalayan salt • balsamic vinegar • black pepper • panini-pressed olive oil herbed focaccia 16 [ogf]

**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, red 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 • red cabbage & heritage carrot slaw • cashew mayo • pickled onion • panini-pressed house-made potato bread 15 [v • ogf] | add organic sharp english cheddar +2 |

**maple bourbon smoked red flame peach & goat cheese** • arugula • onion marmalade • balsamic • panini-pressed olive oil herbed focaccia 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

## KOMBUCHA & WATER

**HEALTH-ADE KOMBUCHA** • 16 oz, organic, glass-bottled 5.95  
• original • ginger-lemon • jalapeno-kiwi-cucumber  
• reishi-chocolate • power greens • pink lady apple  
• bubbly rose (sweet thorn) • pomegranate

**KOMBUCHA 2000** • 12 oz, organic, glass-bottled 4.95  
• ginger • hemp • blueberry • grape

**PERRIER SPARKLING WATER** • glass bottled 2.95 / 5.95  
**FIJI NATURAL SPRING WATER** • 2.95

## 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

## SODA & JUICES & MORE

**MAINE ROOT ORGANIC SODA** • 12 oz, organic, glass-bottled 4.95  
• cola • root beer • lemon-lime • mandarin orange

**VYBES CBD-INFUSED ORGANIC TEA** • 14 oz, organic 11.95  
• blueberry mint • strawberry lavender • peach ginger

**DANDY BLEND** • herbal coffee alternative • served hot or iced 2.95

**HANDCRAFTED ORGANIC SEASONAL LEMONADE** • 2.95

**FRESH ORGANIC YOUNG THAI COCONUT** • cracked to order 6.95

**ORGANIC ORANGE JUICE** • glass 3.95 / carafe 9.95

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