

The Menu

Plant Lovers

SOUL FOOD BLACKBEAN TACOS \$19

Soft corn tortillas filled with spiced black beans, topped with mango salsa and avocado crema, offering a fresh and zesty twist on traditional

flavors.

CHIPOTLE COLLARD GREENS & COCONUT RICE \$20

Tender collard greens sautéed in smoky chipotle seasoning, served over

creamy coconut rice for a soulful blend of flavors that nourish the

PLANTAIN & BLACK-EYED PEA FRITTERS \$18

and soul.

Golden fried plantains mixed with seasoned black-eyed peas, served with a cilantro-lime dipping sauce, celebrating the fusion of cultures in every bite

VEGAN SOUL STUFFED PEPPERS \$20

Colorful bell peppers stuffed with a savory mixture of brown rice, black beans, corn, and spices, baked until tender and topped with a drizzle of avocado sauce for a fresh finish.

PLANT-BASED GUMBO WITH OKRA \$19

A hearty gumbo filled with okra, tomatoes, and a medley of vegetables, seasoned with traditional spices and served over fluffy rice for a comforting, soul-warming experience.

ROASTED CORN & ZUCCHINI ENSALADA \$10

Grilled corn and zucchini tossed with cherry tomatoes, red onion, and a cilantro-lime dressing, offering a vibrant side that adds a fresh touch to any meal.

SPICY VEGAN CHILI WITH CORNBREAD \$17

A robust chili made with kidney beans, black beans, and bell peppers, served with fluffy cornbread muffins for a classic soul food pairing that's entirely plant-based

À la carte

- \$10 Vegan Soul Stuffed pepper(s)
- \$12 Seasoned Collard Greens & Mac
- \$12 Roasted Corn & zucchini Ensalada
- \$11 Spicy Vegan Chili with Cornbread
- \$15 Roasted Vegetable Medley
- \$10 Fried Green Tomatoes
- \$12 Califlower (spicy/ mild) buffalo wings
- \$15 Sweet Potato & Black Bean Enchiladas
- \$10 Small veggie, Fruit platter
- \$6 Sweet potato fries
- \$5 Stuffed celery sticks

Choose from any of our À la carte menu options



Contact us at 412.204.7239

We cater, deliver, and offer convenient pick up options at our local service. Save your favorites your way.