

salads [organic]

house*... 9.5 half... 5.5 baby greens, carrot, bell pepper, red onion, grape tomato, sprouts, maple miso

caesar... 11.5 half... 6.5 romaine hearts, crostini, cashew parmesan, roasted garlic aioli

pear & gorgonzola*... 12.5 half... 7.5 romaine, arugula, sweet lemon infused walnuts, anjou pear, red onion, cashew gorgonzola, cashew lemon dressing

greek*... 13.5 half... 7.5 romaine heart, cherry tomatoes, cucumber, red onion, kalamata olives, almond feta cheese, lemon vinaigrette

dressings: maple miso, caesar, creamy lemon vinaigrette, lemon vinaigrette

brunch [br(eakfast)+(l)unch]

tofu scramble... 14.5 spinach, onion, peppers, cheddar & mozzarella cheese, 'sausage', home fries, wheat toast

pancakes... 13.5 house made pancake butter, blueberries, 'sausage', maple syrup

french toast... 15.5 banana-battered texas toast, tempeh 'bacon', banana compote, maple syrup

raw avocado toast*... 15.5 flax triangles, baby greens, cashew chipotle aioli, red onion, red pepper, fresh avocado slices, sunflower seeds & sprouts, side house salad

benedict... 16.5 english muffin, tofu eggs, tomato, arugula red onion salad, béarnaise, mozzarella cheese, tempeh 'bacon', home fries

breakfast burrito... 15.5 tempeh taco 'meat', tofu eggs, cheddar & mozzarella cheese, peppers, onion, guacamole, pico de gallo, sour cream, sundried tomato wrap, home fries

raw wild berry pancakes... 15.5 banana & flax pancakes, eggplant 'bacon', walnut herb 'sausage', fresh fruit, coconut whipped cream, agave nectar

hop cake... 14.5 crispy palm cake, citrus arugula, red onion, plum tomato, spicy remoulade, challah bun

B.L.T. ... 14.5 smoky marinated tempeh, lettuce, tomato, red onion, veganaise, sprouts, toasted rye bread

curry 'tuna' sandwich... 16.5 chopped almond 'tuna', turmeric, ginger, lettuce, tomato, pickled onions, dill cashew mayo, rye bread, side house salad **substitute flax bread... 1**

crispy chick'n sandwich... 14.5 lettuce, tomato, onion, spicy paprika aioli, challah bun

- **substitute gluten free bread, bun or wrap ... 2.5**
 - **additional side dressing ... 1.25**
 - **additional side sauce ... 2.5**

**Gluten Free Item*



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Due to the high amount of allergens used in our kitchen we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.

sides

tempeh 'bacon' *... 4.5
'sausage'... 4.5
raw eggplant 'bacon'... 4.5
french toast... 5.5
pancake... 5

wheat or rye toast... 3.5
home fries*... 4.5
french fries*... 4.5
sweet potato fries w/ smoked paprika aioli*... 6.5
palm cake w/caper remoulade... 4.5

drinks

iced tea (incl. refills)... 2.5
herbal tea (hot or iced)... 4.5
coffee (incl. refills)... 3.5
cold brew... 4.5
arnold palmer (incl. refills)... 3.5

virgils root beer... 4.5
pellegrino/acqua panna... 6
locally made organic kombucha... 6
lemonade/orange juice... 3.5

straws available upon request

little darbies [for kids 12 and under]

silver dollar pancakes... 5.5 *served w/ maple syrup*
chick'n tenders... 5.5 *served w/ fries*
french toast... 5.5 *served w/ maple syrup*
tofu eggs & cheeze*... 5.5 *served w/ tempeh 'bacon'*

dessert

hummingbird cake... 9.5 *spiced three layer cake, banana, pineapple, pecan, cinnamon, vanilla cream cheeze frosting*
brownie... 6.5 *dark chocolate, semi sweet chocolate chips, chocolate sauce* **a la mode...8.5**
new york style cheesecake... 10.5 *granola walnut crust, berry sauce*
chocolate coconut custard*... 10.5 *cashews, raw cacao, thai coconut cream, cacao nibs*
sundae*... 8.5 *local vanilla gelato, berries, chocolate sauce ...* **chocolate & strawberry flavor available upon request**
scoop of gelato*... 3 *vanilla, chocolate or strawberry* **add chocolate sauce... 1.25**
mocha ganache cake... 10.5 *dark chocolate, cold brew coffee, chocolate coconut custard filling*
truffles*... 12.5 *cashew, agave, coconut, cacao, coconut oil, chocolate chips and gofi berries served with thai coconut cream*
tres leches... 10.5 *canola oil, vanilla extract, cake flour, almond milk, coconut milk, coconut creamer, homemade whip cream*

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Darbster is a 100% vegan restaurant. All profits from Darbster are donated to the Darbster Foundation which funds spay and neuter programs and assists with other animal issues and educational programs. Thanks for joining us and enjoying a cruelty free meal.

The logo for Darbster Foundation features the word "darbster" in a lowercase, sans-serif font. Above the letters "a", "r", and "b" are colorful, stylized icons of a heart, a paw print, and a bone respectively. Below "darbster" is the word "FOUNDATION" in a smaller, all-caps, sans-serif font.