

CANDLE REFRESHERS

GREEN GODDESS 9

Mixed greens, apple, lemon, ginger

CARROT APPLE SNAP 8

Carrot, apple, ginger

CANDLE COCKTAIL 9

Carrot, celery, beet, mixed greens, ginger

SPICY CILANTRO 9

Cilantro, jalapeño, kale, carrot, lemon

COCONUT WATER 8



FARMACY

FLU AND COLD FIGHTER 9

Ginger, orange, grapefruit, carrot, lemon

An immune system booster

GINGER CLEANSER 9

Ginger, lemon, apple, cayenne, maple syrup



CANDLE SMOOTHIES

CRANBERRY LEMONADE 9

Lemon, cranberry, agave, ice

MOCHA MACA LATTE 9

Chocolate, coffee, rice milk, mocha maca coconut ice cream

TROPICAL BREEZE 9

Mango, vanilla coconut ice cream, rice milk

PASSION PARADISE 9

Passion fruit, orange, grapefruit, chia seeds, agave

CANDLE COLADA 9

Pineapple, coconut water, orange juice, ice



BEVERAGES

HOUSE MADE GINGER ALE 8

HOUSE MADE CHERRY SODA 8

POMEGRANATE & BASIL FRESCA 9

Lemon, chia seeds, aloe, agave

LEMON-GINSENG OR TROPICAL GREEN ICED TEA 4

NATURAL SODAS 4

Q-Ginger, Q-Cola, Maine Root Beer

MOUNTAIN VALLEY SPARKLING / STILL MINERAL WATER

Large 1 lt. 8

Small 11oz. 3

APPETIZERS

* DAILY SOUP SELECTION 5 / 8

* AVOCADO TARTARE 16

Avocado, cucumber, jicama, nori-wild mushroom ceviche, jalapeño dressing, brown rice-spinach crackers

SEITAN CHIMICHURRI 14

Citrus herb marinated seitan skewers, jalapeño aioli

CANDLE NACHOS 16

Chili grilled seitan, tapioca cheese, chili, guacamole, pico de gallo, tofu sour cream, romaine lettuce, corn chips

* CRYSTAL ROLLS 14

Cucumbers, jicama, avocado, Asian pears, pickled cabbage, spicy peanut sauce

AUTUMN VEGETABLE RAVIOLI 18

Sautéed spinach, roasted garlic tomato sauce, cashew parmesan

ARAME & CORNMEAL CRUSTED OYSTER MUSHROOMS 16

Shishito peppers, spicy tomato sauce, kale aioli

* PORTOBELLO MUSHROOM PATE 16

Artichokes, balsamic reduction, garlic bread

* VEGETABLE QUESADILLA 15

Corn tortilla, bean purée, tapioca cheese, guacamole, salsa

* MEZZE PLATE 17

Paprika hummus, baba ganoush, quinoa tabouli, lemon date chutney, marinated olives, parata bread, crudités

SALADS

* BEET SALAD 16

String beans, baby arugula, almond cheese, pears, red onions, toasted pecans, balsamic fig vinaigrette

* GRILLED KALE SALAD 16

String beans, beluga lentils, red onion, butternut squash, avocado, sunflower seeds, spelt berries, chive vinaigrette

* AVOCADO QUINOA SALAD 16

Black beans, cucumber, radish, grape tomatoes, pumpkin seeds, butternut squash, field greens, chipotle dressing

* WILD MUSHROOM SALAD 17

Baby arugula, wild mushrooms, squash, shallots, toasted almonds, horseradish dressing

* SEAWEED SALAD 17

Field greens, coconut noodles, red cabbage, beets, shiitake mushrooms, edamame, avocado, radish, sesame seeds, creamy wasabi dressing

Add Grilled Tofu or Chili Grilled Tempeh to any salad 4

Add avocado to any salad 3

SANDWICHES

CAJUN SEITAN SANDWICH 16

Grilled focaccia, Cajun crusted seitan, steamed kale, red onion, avocado, ancho chili aioli, field green salad

* TEMPEH AVOCADO SANDWICH 16

Gluten free bread, tempeh, zucchini, grilled red onion, avocado, cayenne aioli, arugula squash salad

GRILLED PORTOBELLO SANDWICH 16

Five grain bread, grilled red onion, zucchini, basil pine nut pesto, chipotle aioli, potato fries

SEITAN CHEESEBURGER 18

Tempeh bacon, sautéed mushrooms, lettuce, onions, tomato, tapioca cheese, potato fries, housemade pickles

* *Gluten Free Option Available*

FARMERS' MARKET ENTRÉES

* CHANTERELLE & SAGE CRUSTED TOFU 22
*Sautéed spinach, celeriac purée, wild mushrooms, string beans,
mushroom gravy, apple-cranberry salad*

SPAGHETTI & WHEATBALLS 20
Truffled tomato sauce, roasted garlic, sautéed spinach, cashew parmesan

* HERBED PORTOBELLO STEAK 22
Grilled red onion, zucchini, fingerling potatoes, mushroom gravy

* INDIAN CURRY VEGETABLE CAKE 20
*Sautéed greens, caramelized onions, string beans, broccoli, red pepper-coconut curry sauce,
lemon-date chutney, sliced almonds*

SEITAN PICCATA 23
Creamed spinach, mushrooms, mashed potatoes, white wine-lemon-caper sauce

* GINGER & POMEGRANATE GRILLED TEMPEH 22
*Sweet potato pancake, sautéed Brussels sprouts, leeks, broccoli rabe,
chocolate mole sauce, fennel salad*

* BUTTERNUT SQUASH RISOTTO 20
Wild mushrooms, squash, cashew cream sauce, fried leeks

* LIVE LASAGNA 23
*Heirloom tomatoes, zucchini, wild mushrooms, cashew cheese,
pine nut basil pesto, balsamic-black pepper reduction*

CHIPOTLE SEITAN BURRITO 22
*Chipotle seitan, black beans, caramelized onions, sautéed greens, yellow basmati rice,
spinach tortilla, guacamole, sour cream, ranchero sauce, mesclun greens, pico de gallo*

SIDES

5

Brown Rice · Black Beans · Caramelized Onions · Sautéed Greens · Soba Noodles · Chili Grilled Tempeh
Grilled Zucchini · Grilled Tofu · Potato Fries · Daily Vegetables

7

Roasted Brussels Sprouts · Cornmeal Crusted Zucchini · Sautéed Broccoli Rabe · Fingerling Potatoes
Quinoa Vegetable Pilaf · Sautéed Wild Mushrooms · Broccoli with Roasted Garlic · Mustard Grilled Seitan
Sautéed String Beans with Almonds · Wheatballs with Tomato Sauce · Field Greens with Grape Tomatoes

* MARKET PLATE 18

CHOOSE A COMBINATION OF FOUR \$5 SIDES PAIRED
WITH ANY 2 CANDLE DRESSINGS

Add an additional \$2 for each \$7 side

Poblano Tahini · Chive Vinaigrette · Balsamic Fig · Creamy Wasabi
Chipotle · Spicy Peanut · Horseradish

*Please inform your server of any allergies or dietary restrictions
A suggested 20% gratuity added to parties of 6 or more
Substitutions made when possible & may require an extra charge*

** Gluten Free Option Available*