



Starters

Pretzel Logs

Pretzel logs sprinkled with kosher salt and served with your choice of our house-made vegan cheese sauce or marinara sauce ~ 9.99

House Brussel Sprouts

Crispy cooked brussels sprouts tossed with sea salt and drizzled with balsamic glaze ~ 11.99

Pulled Jackfruit Nachos

BBQ jackfruit served over house-fried tortilla chips and topped with house-made vegan cheese sauce, chopped cabbage, onions, and topped with fresh jalapeños ~12.99

Hummus Duo Platter

Roasted red pepper hummus and traditional hummus served with pita bread ~ 9.99

GENERAL TSO'S CAULIFLOWER

Light tempura batter, sesame seeds, green onions, sweet & spicy chili sauce - 12.99

Flatbreads

Gluten-Free crust available add 2.00

Vegetable

Marinara, tomato, green peppers, banana peppers, onion, and vegan cheese ~ 12.99

BBQ Jackfruit

BBQ Jackfruit, vegan cheese, red onion, green peppers and banana peppers ~ 14.99

Roasted Root Vegetable

Hummus, roasted root vegetables, red onion, vegan cheese, and balsamic glaze ~ 14.99

Soups & Salads

Blondie's Vegetable Soup

Cup 3.99 ~ Bowl 5.29

Michigan Harvest Salad

Fresh mixed greens, dried cranberries, vegan cheese shreds, glazed pecans, and red onions. Served with raspberry vinaigrette.

Small 9.99 | Large 12.99

Southwest Salad

Fresh romaine, vegan cheese shreds, fresh avocado, fire-roasted corn, black beans, green peppers, tortilla strips, red onion, and tomato. Served with vegan cajun ranch dressing.

Small 10.99 | Large 13.99

Vegan Dressings

Ranch, Cajun Ranch, French (Red), Creamy Italian, Raspberry Vinaigrette, Balsamic Vinaigrette

Add to any salad

Avocado 2

BBQ Jackfruit 4

Vegan Bacon 2

Grilled Portobello Mushroom 3

Garbanzo Beans (Chick Peas) 1

Grilled Tofu 4

Grilled Marinated Tofu 4

Roasted Red Pepper 1

Vegan Sides

Side Salad ~ French Fries ~ Sweet Potato Fries

Wild Rice ~ Vegetable of the Day ~ Applesauce

Roasted Root Vegetables ~ Yams & Apples

Baked Potato ~ Baked Sweet Potato

Sandwich Board

*All sandwiches served with house-made potato chips.
Substitute French Fries 1.49 or Sweet Potato Fries 1.89*

Jackfruit Reuben

House-brined jackfruit, sauerkraut, and vegan cheese on marble rye. Served with vegan thousand island ~ 15.99

Pulled Jackfruit

BBQ jackfruit on a vegan bun ~ 11.99

BBQ Jackfruit Tacos

BBQ jackfruit served in flour tortillas and topped with house-made vegan cheese sauce, cabbage and onion with salsa on the side ~ 13.99

Grilled Portobello Mushroom

Served on a French roll with lettuce, tomato, and red onion. Served with garlic aioli ~ 12.99

Mediterranean Wrap

Traditional hummus or roasted red pepper hummus, sun-dried tomatoes, spinach, cucumber, and balsamic glaze ~ 9.99

BLT

House-made vegan bacon, lettuce, tomato, and vegan mayo on your toasted bread ~ 9.99

Southwest Wrap

Romaine, fire-roasted vegetable medley (black beans, onion, tomato, green pepper, and corn). Topped with tortilla strips, and fresh avocado. Vegan Cajun ranch on the side - 11.99

Burgers

All burgers served with house-made potato chips.

Build Your Own Impossible Burger

Lettuce, Tomato, Pickle, Onion on request ~ 12.99

Old Fashioned Patty Melt

Impossible burger with grilled onions and vegan cheese on grilled marble rye ~ 15.99

Ultimate Mac & Cheese Bacon Burger

Impossible burger topped with house-made vegan bacon and vegan mac & cheese ~ 16.99

Quesadilla Burger

Impossible burger topped with vegan bacon, pico, vegan cheese, and lettuce between grilled flour tortillas. Served with vegan cajun ranch dressing ~ 16.99

The Grand Slam

Impossible burger topped with vegan bacon, BBQ jackfruit, vegan cheese, and grilled onions - 17.99

Additions \$1 Each

Olives, Grilled Onions, Sautéed Mushrooms, Sauerkraut

Fresh or Grilled Jalapeños,
Creamy Peanut Butter, Spinach,
Onion Petals, Pico de Gallo,

Vegan Cheese 1.5 ~ Vegan Bacon 2

Comfort Food & Entrées

Smothered Impossible “Chopped Steak”

Impossible burger patty smothered with mushrooms, sautéed onions, and topped with vegan cheese. Served with your choice of two sides ~ 17.99

Mac & Cheese

Macaroni tossed in house-made vegan cheese sauce. Served with garlic bread and salad ~ 17.99

Leah-Guini

Linguine with house marinara. Served with garlic bread and salad ~ 13.99

Add to any Pasta: *Roasted Root Vegetables 3, BBQ Jackfruit 4, Vegan Bacon 2, Grilled Portobello Mushroom 3, Steamed Broccoli 2, Sautéed Mushrooms 2, Crumbled Impossible Burger 4, Tofu 4*