

VEGAN MENU

COLD

ROASTED BEETS

TRI-COLORED BEETS, CANDIED WALNUTS, SHAVED RADISH (GF)
\$14

BABY GEM CAESAR SALAD

SUGAR SNAP PEARS, ASPARAGUS, AVOCADO,
SUNFLOWER SEEDS, VEGAN CAESAR DRESSING

SKEWERS

EGGPLANT \$9

MISO GLAZE, TOASTED SESAME

CORN \$9

CHIVES

ROLLED

VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

HOT

CRISPY CAULIFLOWER \$18

SPICY VEGAN MAYO (GF)

HEARTS OF PALM CRABCAKE \$18

JICAMA-MANGO SLAW, PIPIAN SAUCE (GF)

MUSHROOM SPAGHETTI \$20

WILD MUSHROOM, SUGAR SNAP PEAS, SPICY TOMATO SAUCE

SWEET POTATO GNOCCHI \$18

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS

SIDES

CHARRED BROCCOLINI \$12

CHILI, GARLIC, LEMON (GF)

CAULIFLOWER RICE \$12

ROASTED RED PEPPER, GOLDEN RAISIN, TOASTED PISTACHIO, CRISPY KALE

ROASTED BRUSSELS SPROUTS \$12

POMEGRANATE SEEDS, GLAZED RED ONIONS, PIQUILLO PEPPERS,
SHERRY-MISO VINAIGRETTE

SQUASH NOODLES \$12

HERB PINE NUT CRUMBLE, HEIRLOOM TOMATO, WHITE BALSAMIC GLAZE

EXECUTIVE CHEF: ANDREW CARROLL
SUSHI CHEF: SOLOMON

@CATCH | @EMMGROUPINC

* GF INDICATES DISHES THAT ARE PREPARED **GLUTEN FREE**. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. *