

# 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

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## SKEWERS

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### 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

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## SIDES

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### CHARRED BROCCOLINI \$12

CHILI, GARLIC, LEMON (GF)

### CAULIFLOWER RICE \$12

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

### CHARRED BRUSSEL SPROUTS \$12

BUTTERNUT SQUASH, HONEY ROASTED ALMOND (GF)

### 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. \*