

SIMON'S COFFEE HOUSE **PLANT BASED LUNCH**

ALL DISHES ARE PLANT BASED AND VEGAN ON THIS MENU

HOMEMADE VEGGIE BURGERS AND PANINIS \$13

VEGAN TEX MEX

Black bean Burger, vegan mayo, avocado, vegan cheese, Beet Burger, 1000 island, vegan cheese, avocado and lettuce, tomato and onion on lavash

VEGAN BOLLYWOOD

Veggie Kofta, cashew cheese, indian pickle sauce, spinach and carrots on lavash

VEGAN TRADITIONAL

Veggie Kofta, vegan mayo, mustard, vegan cheese, lettuce, tomato and onion on lavash

VEGAN RUBY REUBEN

house sauerkraut on panini

VEGAN GARDEN

Roasted seasonal veggies, vegan cheese, spinach and ranch on panini

VEGAN KRISHNA

Roasted seasonal veggies, cashew cheese, indian pickle sauce and spinach on panini

FRESH MADE TO ORDER SALADS

HOUSE \$12

Mixed greens, red cabbage, carrot, cucumber and tomato served with house balsamic dressing

GREEK \$15

Lettuce, red cabbage, cucumber, tomato, olive and pepperoncini, served with house greek dressing

\$16 FRENCH

Our house salad topped with apple, walnut and dried cranberries, served with house balsamic dressing

SIMON'S COFFEE HOUSE BREAKFAST

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TRADITIONAL PLATES

Veggie Fry Up \$16

Tofu scramble, bubble-n-squeak, sautéed mushrooms, baked beans, grilled tomato and toast

Vegan Classic \$12

Tofu scramble, choice of vegan protein and toast

Mediterranean Tofu Plate \$13

Tofu, sundried tomatoes, spinach, mushrooms, olives tossed with basil pesto and toast

BREAKFAST YOUR WAY \$15 CHOOSE ONE AND THEN CHOOSE YOUR STYLE Farmer Cowbov

Farmer
Seasonal veggies, spinach and vegan swiss

Plant based sausage, bacon and vegan cheddar

Mexican

Onions, peppers, vegan pepper jack, tomato salsa and black beans

Greek

Olives, tomatoes, spinach and basil pesto

THE STYLES TO CHOOSE FROM:

Scramble: served as a tofu scramble with a choice of fresh fruit or toast

<u>Skillet</u>: served over crispy home fries with scrambled tofu and

a choice of fresh fruit or toast

<u>Wrap</u>: served with scrambled tofu, rolled up and grilled in a flour

tortilla with fresh fruit

LIGHTER SIDE

Acai Bowl \$10

Blueberry acai puree topped with fruit, house granola and coconut

Avocado Toast \$10

Smashed avocado over multigrain toast and served with tofu scrambled eggs

Oatmeal Porridge \$9

Stewed oatmeal served fresh and hot with a topping of your choice

BREAKFAST SIDES

Kofta Burger \$5
Plantbased Bacon \$5
House Baked Beans \$4
Home Fries \$4
Side Tofu Scramble \$4
Fresh Fruit \$4
Avocado \$4
Sauteed Mushrooms \$4
Grilled Tomato \$3
Side of Toast \$3