



VISIT OUR WEBSITE: www.ROSENDALECAFE.com
 For Cafe Concert Schedule, (sign up to receive concert e-mail) Cafe Menu, Music Reviews and History.

CAFE BLACK BEAN CHILI with pico de gallo, served over brown rice
 cup 3.75 bowl 4.75
 add salad & bread + 2.00

SEASONAL SOUPS (served with multi grain bread)
 cup 2.95 bowl 3.75

LITE FARE

CHILI STUFFED CORNBREAD corn muffin topped with chili, cheese, Mexican sauce, pico de gallo 7.95
 COLD SPICY PEANUT NOODLES topped w/ diced cucumber, and red onion 6.25
 NACHOS a large portion of organic corn chips, beans, cheese, pico de gallo and jalapeños 8.25
 HUMMUS and CHIPS roasted red pepper hummus served with corn chips 5.95
 HERBED GARLIC BREAD (vegan or dairy) 3.25

QUESADILLAS

(choose from the following)
 (add \$1.00 for soy cheese)

ROASTED RED PEPPER © SPINACH GARLIC © BLACK BEAN © PORTABELLO
 served on whole wheat tortillas with Monterey Jack cheese, Mexican sauce and pico de gallo
 Whole Portion 9.95 Half Portion 6.95

CAFE SALADS

(served with organic multi grain bread)

HOUSE SALAD a bed of red leaf lettuce, mesclun spring mix, sprouts, tomato, cucumber & toasted sunflower seeds and choice of Japanese dressing or balsamic vinaigrette 5.95
 w/ TUNA SALAD 8.25 w/ BROWN RICE ARAME BURGER 8.50
 MEDITERRANEAN PLATTER large bed of mesclun greens topped with olives, pepperoncini, feta cheese, roasted red pepper hummus and grape leaves 11.95
 GREEK SALAD w/calamata olives, pepperoncini, and feta cheese 7.95
 TACO SALAD lettuce, corn chips, chili, cheese, pico de gallo, and jalapeños 7.95

SANDWICHES

(all sandwiches served w/coleslaw, or corn chips & pickle)
 (add \$1.00 for soy cheese)

ROASTED EGGPLANT w/ roasted red pepper, pesto, and melted cheese on a multi grain baguette 8.25
 TEMPEH REUBEN hot, open-faced on multi grain bread w/russian dressing, tempeh, sauerkraut, cheese 8.25
 VEGGIE MELT roasted red pepper hummus, spinach, tomato, red onion and melted cheese on a whole wheat pita 8.25
 LOCAL ORGANIC GOAT CHEESE w/ roasted red pepper, lettuce, tomato, red onion, sprouts on a multi grain baguette 9.95
 BROWN RICE ARAME BURGER on multi grain bread or whole wheat wrap w/ lettuce, tomato, sprouts and red onion 7.95 w/ cheese or fakin bacon 8.95 both 9.25
 BALSAMIC PORTABELLO w/ organic goat cheese, pesto mayo, lettuce, tomato, red onion, sprouts & roasted red pepper on a multi grain baguette or whole wheat wrap 9.95
 TUNA SALAD or HUMMUS on multi grain baguette or wrap w/ lettuce, sprouts, tomato, and red onion 6.95
 TUNA MELT on a whole wheat pita w/ melted cheese 7.95
 FAKIN' BAKIN "FLT" on multi grain bread w/ lettuce, tomato, mayo or nayo 6.95
 MELTED CHEESE & TOMATO on multi grain bread 5.75

ENTREES

(served w/ small house salad & organic multi grain bread)

ZEN PLATTER organic brown rice, organic black beans, seaweed, tofu and steamed veggies served w/ lemon tahini or ginger tamari sauce **13.95**

MISSION BURRITO a large wheat tortilla filled w/ Monterey Jack cheese, organic brown rice, organic black beans, lettuce, tomato, topped w/ homemade Mexican sauce, jalapeños and pico de gallo **13.95**

SPINACH GOAT CHEESE BURRITO a large wheat tortilla filled w/ local organic goat cheese, organic black beans, sautéed spinach and garlic, topped w/ homemade Mexican sauce, jalapeños and pico de gallo **14.95**

SWEET POTATO BURRITO a large wheat tortilla filled w/ steamed sweet potato, organic black beans and Monterey Jack cheese, topped w/ homemade Mexican sauce, jalapeños and pico de gallo **13.95**

PASTA MARINARA organic linguine with our homemade marinara sauce **10.95**

MUSHROOM TOFU STROGANOFF mushrooms, baked cubes of tofu and onions in a creamy dairy-free sauce, served over organic linguine or brown rice **13.95**

SPINACH LASAGNA a hearty portion of Spinach Lasagna w/ marinara sauce and melted cheese **13.95**

RAVIOLI OF THE DAY served w/ homemade marinara sauce **13.95**

KIDS MENU

PASTA w/ butter **3.95** w/ marinara **4.50**

WHOLE CHEESE QUESADILLA **4.50**

HALF CHEESE QUESADILLA **3.25**

KIDS NACHOS beans and cheese **4.95**

KIDS BURRITO beans and cheese **4.95**

TURKEY OR VEGGIE DOG **3.95**

SIDES

ORGANIC BROWN RICE **2.25**

RICE AND BEANS **3.95**

STEAMED VEGGIES **3.75**

STEAMED TOFU **2.25**

ORGANIC GOAT CHEESE **2.00**

BEVERAGES

PELLIGRINO SPARKLING WATER **1.50**

ORGANIC COFFEE **1.50**

DECAF COFFEE **1.50**

BLACK OR HERBAL TEA **1.25**

NATURAL SODAS (ask your server) **1.75**

MILK **1.75**

CHOCOLATE MILK **2.00**

ORGANIC JUICE BOX **1.50**

WINE AND BEER

(ask your wait person for current selection)

DESSERTS

(vegan and dairy)

Made daily at the cafe. Please ask to see the specials board.

TAKE HOME A BOTTLE OF OUR FAMOUS JAPANESE DRESSING 4.00

A 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

We use organic ingredients whenever possible and cook with conventional ovens, not microwaves. We are committed to providing our community with thoughtfully prepared vegetarian fare at fair prices.

Dietary Note: Our SOY CHEESE contains casein (a milk by-product.) Our sliced bread, and baguettes are BREAD ALONE BAKERY multi grain bread and do not contain honey. We use WHEAT-FREE TAMARI.

We use NETTLE MEADOW ORGANIC GOAT CHEESE. RAVIOLI and LASAGNA noodles are from LABELLA PASTA. We use SHAMAH'S HOMEMADE SEITAN.