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EPICO

RESTAURANT



FIVE COURSE
VEGAN MENU • 75 •

👉 Wine, Beer & Cocktails 👈

FOUR COURSE
VEGAN MENU • 60 •

FOR THE TABLE

From The Garden • 18 •

~ Vegetables Prepared {Pickled•Grilled•Roasted•Marinated} ~
Presented with Kale & Sweet Potato Chips
Green Tomato Chow-Chow/Boiled Peanut Hummus

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS.

PREFACE

- **Red Quinoa**
Tuscan Mushrooms/Arugula/Chimichuri

CHAPTER II (please select one)

- **Smoked Beet Salad**
Apple/Sorghum Pecans/Arugula
- **Heirloom Carrot Salad**
Baby Kale/Radish/Apple-Bourbon Vinaigrette

CHAPTER III (please select one)

- **General Tso's Zucchini**
Asian Stir-fry/Sweet Potato/Rice Crisp
- **Pecan Crusted Eggplant**
Asparagus/Potato Terrine/Forest Mushrooms

INDEX (please select one)

- **From the Orchard**
Fresh Fruit Plate
- **Passion Tea Sorbet**
Cranberry Spheres/Pineapple/Hazelnut Croquant

PREFACE

- **Red Quinoa**
Tuscan Mushrooms/Arugula/Chimichuri

CHAPTER I (please select one)

- **Velvety Tomato Soup**
Rosemary/Garlic Crostini
- **Heirloom Carrot Salad**
Baby Kale/Radish/Apple-Bourbon Vinaigrette

CHAPTER II (please select one)

- **Artichoke Arrabiata**
Bigoli Pasta/Spinach/Red Pepper/Spicy Tomato Sauce
- **Beet Tartare**
Roasted Parsnip/Black Garlic Crisp/Mustard Vinaigrette

CHAPTER III (please select one)

- **Smoked Carrot Confit**
Under Glass/Trinity Pea Salad/Sorghum/Braised Greens
- **Herb Roasted Cauliflower**
Garlic Scented Broccolini/Sweet Potato/Shishito Peppers
Lemon Emulsion

INDEX (please select one)

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Fresh Fruit Plate
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Cranberry Spheres/Pineapple/Hazelnut Croquant