

WELCOME TO



FOLLOW YOUR HEART market & café™

Follow Your Heart Café first opened its doors in 1970, with the idea to create and share delicious and nutritious vegetarian food with our community.

In this latest edition of our menu, and in keeping our values to support the planet, the welfare of animals, and our health, we have evolved from our historical lacto-vegetarian tradition to a now fully plant-based offering.

Our kitchen is now 100% vegan, and all references to meat, eggs, cheese or other dairy-type ingredients on the menu are plant-based.

We invite you to sit back and relax, enjoy the good food and good company, and we thank you for giving us the opportunity to serve you today.

Lunch & Dinner: Monday-Sunday 11:00am - 9:00pm
Weekend Breakfast: Saturday & Sunday 9:00am - 3:00pm

21825 Sherman Way, Canoga Park, CA 91303
(818) 348-3240 | www.theheartmarketcafe.com

Follow Us on Instagram @fyhmarketcafe



Printed on Recycled Paper

An optional 5% Service Fee will be added to your restaurant check to help provide a competitive living wage and benefits package for our back-of-house staff (i.e., chefs, cooks, and dishwashers). If you would like the Service Fee removed, please speak with your cashier at check out.

GF | Gluten Free GFO | Gluten Free Optional N | Contains Nuts C | Contains Coconut

APPETIZERS

ORGANIC FRENCH FRIES \$6.95

Housemade French Fries made with Organic Potatoes.

SWEET POTATO FRIES \$7.95

CHILI CHEESE FRIES | C | \$12.50

Our French Fries topped with House Chili, Cheddar & Green Onions.

NACHO FRIES | N | \$14.50

Our French Fries topped with Organic Black Beans, Pico de Gallo, Chipotle Cashew Cheese Sauce, Guacamole, Sour Cream, Pickled Onions & Pickled Jalapeños.

NACHOS | GFO | N | \$14.50

Organic Tortilla Chips topped with Organic Black Beans, Pico de Gallo, Chipotle Cashew Cheese Sauce, Guacamole, Sour Cream, Pickled Onions & Pickled Jalapeños.

CHIPS & SALSA | GFO | \$6.95

Organic Tortilla Chips & Pico de Gallo. *Add Guacamole for \$6.95*

GARLIC BREAD \$4.95

2 pieces of Toasted Housemade Garlic Bread.

CORNBREAD \$6.95

Housemade Cornbread made with Organic Cornmeal. Served with Butter.

FALAFEL \$8.95

5 Housemade Falafel balls served with Tahini Sauce.

BAKED MAC N' CHEESE | N | \$9.95

Elbow Macaroni tossed in our Housemade Cashew Cheese Sauce, then baked with Bread Crumbs.

SOUPS & SALADS

SOUP OF THE DAY OR HOUSE CHILI | GFO | \$6.50 (Cup) / \$7.95 (Bowl)

Ask your server for the daily selection of soups.

Add Housemade Breadsticks for 50¢ or Gluten Free Breadsticks for 75¢ each.

ORGANIC GARDEN SALAD | GF | 12.95

Seasonal Organic Salad Greens tossed with Organic Carrots, Organic Red Cabbage, Organic Cherry Tomatoes, Organic Sprouts & Your Choice of Dressing.

CAESAR SALAD | GFO | 14.95

Organic Romaine Lettuce, Organic Cherry Tomatoes, Marinated Artichoke Hearts, Croutons & Parmesan tossed with Organic Caesar Dressing. *Add Garlic Bread for \$2.25. Add Grilled Daring Chicken for \$4.00*

SPINACH SALAD | GF | N | 14.95

Organic Baby Spinach tossed with Organic Cherry Tomatoes, Organic Red Onions, Organic Mushrooms, Organic Apples, Candied Pecans, Dried Cranberries & Balsamic Vinaigrette.

BEET SALAD | GF | N | 14.95

Organic Red Beets marinated in a light Lemon Balsamic Dressing, served on a bed of Organic Salad Greens. Topped with Feta & Candied Pecans.

KALE SALAD | GF | N | 15.50

Massaged Organic Kale with Organic Carrots, Organic Cherry Tomatoes, Organic Baby Bok Choy, Organic Avocado, Raw Cashews & Cottage-Tofu. Served with Italian Dressing.

GREEK SALAD | GF | 14.50

Organic Romaine Lettuce, Organic Cucumbers, Organic Green Peppers, Organic Red Onions, Organic Cherry Tomatoes, Kalamata Olives & Feta tossed with Balsamic Vinaigrette.

NEW! TACO SALAD | GF | 14.95

Organic Romaine Lettuce topped with Organic Tempeh, Organic Black Beans, Organic Corn, Pico de Gallo, Pickled Onions, Pickled Jalapeños, Tortilla Chips, Sour Cream & Cheddar. Served with Green Pepper & Avocado Dressing.

DRESSINGS

Balsamic Vinaigrette | Italian | Honey Mustard | Ranch | Bleu Cheese | Organic Caesar | Creamy Garlic Tofu Tahini Dill | Thousand Island

STUFFED ORGANIC POTATOES

THE ORIGINAL POTATO | GF | C | \$12.95

Baked Organic Potato, Butter, Cheddar, Sour Cream & Green Onions. *Add Garlic & Parsely Sautéed Mushrooms & Parmesan for \$1.50.*

BROCCOLI AND CHEESE POTATO | GF | \$12.95

Baked Organic Potato, Butter, Steamed Broccoli & Cheddar.

CHILI POTATO | C | \$12.95

Baked Organic Potato, House Chili, Cheddar, Sour Cream & Green Onion.

MEXICAN POTATO | GF | C | \$12.95

Baked Organic Potato, Butter, Cheddar, Pico de Gallo, Avocado, Sour Cream & Pickled Jalapeños.

KALE SWEET POTATO | GF | \$12.95

Baked Organic Sweet Potato, Sauteed Kale & Avocado.

SOUTHWEST SWEET POTATO | GF | N | \$12.95

Baked Organic Sweet Potato, Organic Black Beans, Chipotle Cashew Cream Sauce & Avocado.

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BURGERS & SANDWICHES

All Burgers and Sandwiches are served with Your Choice of Housemade Seasonal Vegetable Pickles or Housemade Coleslaw.
Substitute Gluten-Free Bun / Bread for \$2.00

THE HEART BURGER | GFO | C | \$15.95

Choice of Beyond Meat or Tempeh Patty, Cheddar, Lettuce, Tomato, Red Onions, Pickles, Vegenaise & Thousand Island on a Housemade Bun.

MULTI-GRAIN MUSHROOM BURGER | C | \$16.50

Housemade Multi-Grain & Mushroom Patty, Cheddar, Lettuce, Tomato, Grilled Red Onions & Vegenaise on a Housemade Bun.

NUTBURGER | N | C | \$16.50

Housemade Nut & Vegetable Patty, Provolone, Tomato, Sprouts, Pickles, Vegenaise & Special Sauce on a Housemade Bun.

NUTBURGER SUPREME | N | C | \$16.95

Housemade Nut & Vegetable Patty, Provolone, Lettuce, Tomato, Grilled Onions, Mushrooms, Carrots, Sauerkraut & Special Sauce on a Housemade Bun.

FRIED CHICKEN SANDWICH \$17.95

Fried VFC Chicken, Coleslaw, Pickles & Vegenaise on a Housemade Bun.

COLD CUT SUB \$15.95

Turkey & Pastrami Slices, Lettuce, Tomato, Red Onions, Pepperoncini, Provolone, Vegenaise & Vinaigrette in a Housemade Sub Roll.

MEATBALL SUB \$15.95

Italian Meatballs topped with Marinara Sauce, Roasted Green Peppers, Red Onions & Mozzarella in a Housemade Sub Roll.

TOFU BANH MI \$16.50

Marinated Organic Tofu, Pickled Vegetables, Jalapeños, Fresh Herbs & Sriracha Vegenaise in a French Baguette.

LORENZO'S TOFU EGGWICH \$15.95

Tofu-Egg Patty, Pastrami Slices, Grilled Tomato, Avocado & Vegenaise in a Housemade English Muffin or Housemade Croissant.

AVOCADO, TOMATO & SPROUTS SANDWICH | GFO | \$13.95 | Half \$10.95 | Love Plate \$17.50

The Follow Your Heart Café Classic Sandwich - Avocado, Tomato, Sprouts & Vegenaise on Housemade Bread.

MELTED CHEESE SANDWICH | GFO | C | \$15.50 | Half \$11.50 | Love Plate \$17.95

Avocado, Tomato, Sprouts, Melted Provolone & Vegenaise on Housemade Bread. *Add Onions & Bacon for \$2.00.*

GRILLED CHICKEN SANDWICH | C | \$17.95 | Half \$12.95 | Love Plate \$19.50

Chicken Slices, Provolone, Pickled Onions, Lettuce, Tomato, Thousand Island & Vegenaise on Housemade Rye Bread.

CLUB SANDWICH \$17.95 | Half \$13.50 | Love Plate \$19.50

Turkey Slices, Bacon, Lettuce, Tomato, Vegenaise & Thousand Island on Housemade Bread. *Add Cheese or Avocado for \$2.00*

REUBEN SANDWICH | C | \$18.50 | Half \$13.95 | Love Plate \$19.50

Pastrami Slices, Provolone or Cottage-Tofu, Sauerkraut, Mustard, Vegenaise & Thousand Island on Housemade Rye Bread.

MAKE IT A “LOVE PLATE”

The Love Plate is a classic Follow Your Heart Combination Since 1971. Choose one from each:

- 1. A Half Sandwich (Choose from any sandwich with a price listed for “Love Plate”)
- 2. A Cup of Soup of the Day / House Chili or Small Green Salad
- 3. A Cup of Coffee or Tea (Hot or Iced) or 8oz Bottled Juice (See Beverages Page)

SIDES

French Fries \$3.50 (S) / \$6.50 (L)

Sweet Potato Fries \$3.95 (S) / \$7.50 (L)

Chips & Salsa \$4.50

Garlic Bread \$2.25

Side Salad \$4.50

Housemade Seasonal Vegetable Pickles \$3.95

Coleslaw \$3.95

Potato Salad \$3.95

Eggless Egg Salad \$3.95

Cottage-Tofu \$3.95

Steamed Organic Vegetables \$11.95

Steamed or Sautéed Organic Kale \$5.95

Organic Brown Rice or Spanish Rice \$2.95 (S) / \$4.95 (L)

Organic Black Beans \$3.50

Orgnaic Brown Rice & Organic Black Beans \$5.95

Pico de Gallo \$4.50

Guacamole \$6.95

Sour Cream \$1.50

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ENTRÉES

CHICKEN POT PIE | N | \$20.50

Housemade Pastry filled with a Creamy Chicken & Vegetable Stew. Served with Steamed or Sautéed Kale & Marinated Beets.

FETTUCCINE ALFREDO | N | \$19.25

Fettuccine with Alfredo Sauce, topped with Parmesan & Parsley. Served with a Side Salad. *Add Garlic Bread for \$2.00. Add Grilled Daring Chicken for \$4.00.*

VEGETABLE LASAGNA | C | \$19.25

Pasta Sheets layered with Spinach, Zucchini & Yellow Squash, Marinara Sauce & Cottage-Tofu. Topped with Mozzarella. Served with a Side Salad. *Add Garlic Bread for \$2.00.*

BAKED MAC N’ CHEESE | N | \$19.25

Elbow Macaroni tossed in our Housemade Cashew Cheese Sauce, then baked with Bread Crumbs. Served with Glazed Carrots & Steamed or Sautéed Kale.

MEDITERRANEAN PLATE \$16.95

Housemade Falafel, Hummus & Tabbouleh with fresh Cucumbers, Cherry Tomatoes, & Pickled Seasonal Vegetables. Served with Tahini Sauce & a side of warm Pita Bread.

SPANAKOPITA | C | \$19.25

Whole Wheat Filo Pastry filled with Spinach, Kale & Cheese Blend. Served with Housemade Hummus, Roasted Red Peppers & Greek Salad.

ORGANIC STEAMED VEGGIES & TOFU | GF | \$17.50

Steamed Vegetables & Organic Tofu served over Organic Brown Rice. Topped with Toasted Seeds & Sesame Tamari Dressing.

WOK STIR FRY | GF | \$19.25

Your Choice of Organic Tofu or Organic Tempeh & Vegetables stir fried with Garlic, Ginger & Tamari. Served over Organic Brown Rice.

TANDOORI AND MATAR TOFU CURRY | GFO | \$19.25

Grilled Tandoori Daring Chicken & Housemade Pea & Tofu Curry. Served with Organic Brown Rice, a Vegetable Samosa & Mango Chutney.

CHEESE & CHILI QUESADILLA | GFO | C | \$15.95

Cheddar & Green Chilis in Your Choice of Wheat or Corn Tortillas. Served with Pico de Gallo, Guacamole & Sour Cream. *Add Grilled Daring Chicken for \$4.00*

CALIFORNIA TACOS | GF | C | \$18.50

3 Corn Tortillas (Soft or Hard Shell) with Your Choice of Organic Tofu or Organic Tempeh, Shredded Lettuce, Cheddar, Pickled Onions & Cilantro. Served with a side of Pico de Gallo, Guacamole, Sour Cream & Lime.

BAJA WISH TACOS \$19.50

3 Corn Tortillas (Soft or Hard Shell) with Breaded Organic Tofu, Shredded Lettuce, Avocado, Mango Salsa, Chipotle Vegenaise, Radish & Lime.

CHEESE & CHILI TAMALES | GF | C | \$13.50

2 Housemade Corn Tamales filled with Cheese Blend & Green Chili. Topped with Your Choice of Housemade Chili Verde Sauce or Roja Sauce & Fresh Cilantro.

ZORRO BURRITO | C | \$18.50

Wheat Tortilla filled with Rice, Organic Black Beans, Braised Tofu, Pico de Gallo, Cheddar, Sour Cream, Guacamole & Lettuce. *MAKE IT WET: Topped with Enchilada Sauce (Sour Cream and Guacamole served on the side.)*

SPICY TOFU ENCHILADAS | GF | C | \$19.25

2 Corn Tortillas filled with Organic Tofu, Tomatoes, Onions & Cheese Blend. Topped with Enchilada Sauce & Cheese. Served with Organic Black Beans, Rice, Pico de Gallo, Guacamole & Sour Cream.

PIZZAS

\$16.95 (Single Serve Size) | *Substitute Gluten-Free Crust for \$2.00*

CHOOSE YOUR BASE : Marinara | Cheese Sauce | Pesto (N)

CHOOSE YOUR CHEESE : Follow Your Heart Cheese Blend (C)

CHOOSE YOUR TOPPINGS** :

Red Onions | Green Bell Peppers | Roasted Red Peppers | Kalamata Olives | Mushrooms | Tomatoes
Artichoke Hearts | Fresh Spinach | Fresh Basil | Fresh Garlic | *Pepperoni | *Italian Sausage | *Pesto (N)

**Up to 3 toppings included (*Premium topping: add 50¢ each) Each additional topping is \$1.50 or \$2.00 for premium topping.

FOLLOW YOUR HEART HISTORY

Follow Your Heart began in 1970 as a seven-seat, vegetarian food bar just two blocks from our current location. It consisted only of the curved counter - still in use today - then tucked into the corner of Johnny Weissmuller’s American Natural Foods. Originator, Michael Besançon, was joined by Bob Goldberg, Spencer Windbiel and Paul Lewin whose collective efforts met with rapid success. In three years, the bar’s popularity led to acquisition of the store which was then renamed Follow Your Heart, embodying the spirit and idealism of the four, young entrepreneurs.

Now, over fifty years later, Follow Your Heart has grown from its humble beginnings into an internationally recognized brand of food products including Vegenaise®, our vegan mayo, and a broad range of dairy alternatives. The restaurant and store continue to serve the local community as well as visitors from around the world who come to enjoy the good food and the good vibes. Peace.



From Left to Right: Bob, Spencer, Michael and Paul

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FRESH-PRESSED ORGANIC JUICES

8oz \$9.50 | 12oz \$10.95 | 16oz \$12.95



GREEN-EYED GIRL

Spinach, Parsley, Kale, Romaine, Celery, Lemon & Cucumber.

HERE COMES THE SUN

Carrot, Orange, Apple & Lemon.

DOWN TO EARTH

Carrot, Beet, Tomato, Parsley, Lemon & Ginger.

SEA OF GREEN

Kale, Collard Greens, Pineapple, Cucumber, Lemon & Jalapeño.

YELLOW SUBMARINE

Coconut Water, Pineapple, Orange & Lemon.

CHOOSE ONE OR MIX & MATCH

Carrot, Apple, Celery, Beet, Cucumber.
Add Ginger for 75¢

FRESH SMOOTHIES

GREEN GORILLA | \$11.50

Frozen Bananas, Orange Juice, Pineapple, Cucumber & Spinach.

TUTTI FRUITI | \$11.50

Frozen Bananas, Acai Nectar, Blueberries, Strawberries & Raspberries.

BUILD YOUR OWN | \$11.50

Frozen Bananas with Your Choice of Bottled Juice and One Fresh Fruit.
Additional Add-Ons 50¢ each

COLD BEVERAGES

SPARKLING WATER \$3.50

ICED TEAS \$4.95

Organic Black Tea (unsweetened), Wild Berry Zinger*, Red Zinger*

BOTTLED JUICES

8oz \$4.25 | 12oz \$5.25

CHOOSE ONE or MIX & MATCH:
Apple, Orange, Grapefruit, Acai Nectar

MILKSHAKES \$11.50

CHOOSE MILK:
Soy, Almond (N), Rice

CHOOSE FLAVOR:

Banana
Strawberry
Date
Chocolate
Peanut Butter
Chocolate Mint
Mocha
High Protein
(Combine Flavors 50¢ each)

HOUSE BLEND COLD BREW \$4.95

SPARKLING COLA \$3.95

ROOT BEER \$3.95

ROOT BEER FLOAT \$7.50

LEMONADE

8oz \$3.95 | 12oz \$4.95

PLAIN MILK

8oz \$2.95 | 12oz \$3.95
Soy, Almond (N), Rice



ROTATING SELECTION OF BEER AND WINE
PLEASE ASK YOUR SERVER



HOT BEVERAGES

LOOSE LEAF TEA \$4.50

Yerba Maté, Coconut Chai, Decaf Chai*

BAGGED ORGANIC TEA \$3.95

Breakfast Blend, Earl Grey, Jasmine Green, Rooibos*

CELESTIAL SEASONINGS TEA \$3.95

Morning Thunder, Wild Berry Zinger*, Red Zinger*, Chamomile*, Peppermint*

ORGANIC DRIP COFFEE \$4.95

House Blend, Decaf Blend*

COFFEE OF THE DAY \$5.50

Ask Your Server for Daily Selection of Coffee

CACOCO \$5.95

Drinking Chocolate *Caffeine free

A WORD ABOUT OUR WATER

The water we use for cooking, as well as the drinking water we serve, is all purified by reverse osmosis. Information about the system we use is available in our store office. To conserve water and in compliance with LA City Law, water is served only upon request.

DESSERTS

HOUSEBAKED CAKES & PIES

Ask Your Server for Daily Selections and Specials

CHOCOLATE MOUSSE |GF| \$6.50

Housemade Tofu Chocolate Mousse

DID YOU ENJOY YOUR EXPERIENCE? BE SURE TO FOLLOW & TAG US ON INSTAGRAM @FYHMARKETCAFE

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BREAKFAST

Served Only on Saturday & Sunday from 9AM until 3PM.

TOFU BENEDICT | GFO

\$18.50 | Half \$12.95

Poached Tofu & Tomato on a toasted Housemade English Muffin, topped with Hollandaise Sauce. Served with Breakfast Potatoes. *Add Spinach or Ham for \$1.00. Swap Tofu for Poached Yo Egg for \$4.00 (\$2.00 for Half)*

BREAKFAST SCRAMBLE | GFO

\$15.50 | Half \$10.95

Choice of VeganEgg or Scrambled Organic Tofu with Onions, Mushrooms and Red Bell Peppers sautéed in Herbs & Spices. Served with Breakfast Potatoes & Housemade Toast or a Housemade English Muffin.

☸ THE OM-LETTE | GFO | C \$18.50

An Omelette-Shaped Pancake made from Your Choice of VeganEgg or Organic Tofu, filled with Cheddar & Your Choice of Fillings*. Served with Hash Browned Potatoes & Fresh Fruit. *CHOOSE 3: Mushrooms, Spinach, Tomato, Onion, Green Bell Pepper, Ortega Chilies, Ham, Avocado, Sour Cream.

LORENZO'S TOFU EGGWICH \$15.95

Scrambled Tofu Patty, Pastrami Slices, Grilled Tomato, Avocado and Vegenaise on a Housemade English Muffin or Housemade Croissant. Served with Breakfast Potatoes or Fresh Fruit.

ORIGINAL BREAKFAST BURRITO | C | \$18.25

Scrambled Tofu, Organic Black Beans & Chorizo wrapped in a Wheat Tortilla. Served with Breakfast Potatoes, Guacamole & Sour Cream. *MAKE IT WET:* Topped with Red Pepper Sauce. *Add Cheese for \$1.50.*

COUNTRY-STYLE BREAKFAST BURRITO \$18.50

Scrambled VeganEgg, Crumbled Breakfast Sausage, Breakfast Potatoes & Cheddar, wrapped in a Wheat Tortilla, then topped with Mushroom Gravy. Served with Fresh Fruit.

BOB'S BREAKFAST (Huevos No Tenemos) | GF | C

\$18.50 | Half \$13.25

Two Organic Corn Tortillas with Organic Black Beans, Sautéed Organic Tofu in a Mild Salsa Verde, topped with Red Sauce and Cheese. Served with Organic Spanish Rice, Guacamole, Sour Cream & a Grilled Banana. *Swap Organic Tofu for Fried Yo Egg for \$4.00 (\$2.00 for Half)*

GOLDEN CAKES (3) \$14.95

Our Own Special Recipe of Whole Grain Pancakes. *Add Bananas, Raspberries, Blueberries or Nuts for \$1.50*

ROCKET CAKES (3) | GF | \$15.25

Fluffy, Organic, Gluten-Free Pancakes, made with a blend of Ancient Grains & Corn Flour. *Add Bananas, Raspberries, Blueberries or Nuts for \$1.50*

BUCKWHEAT CAKES (3) \$14.95

A Special Recipe of Buckwheat and Whole Grains. *Add Bananas, Raspberries, Blueberries or Nuts for \$1.50*

BELGIAN WAFFLES \$14.25

Belgian-Style Waffles topped with Fresh Fruit & Whipped Cream. Served with Butter & Organic Maple Syrup.

CHICKEN & WAFFLES \$17.50

Belgian-Style Waffles with Fried VFC Chicken. Served with Butter & Organic Maple Syrup.

FRENCH TOAST | GFO | N

\$15.95 | Half \$11.50

Thick Slices of Whole Wheat Bread dipped in our Original Housemade Batter. Topped with Pecans. Served with Butter & Organic Maple Syrup.

CHILAQUILES | GF | C

\$17.50 | Half \$13.25

Crisp Organic Corn Tortilla Wedges, sautéed with Your Choice of VeganEgg or Scrambled Organic Tofu, and Tomato Salsa. Sprinkled with Cheese. Served with Organic Black Beans, Organic Spanish Rice, Guacamole & Sour Cream. *Add Fried Yo Egg for \$2.00*

TOFU RANCHEROS | GF | C

\$18.50 | Half \$13.25

Organic Corn Tortillas with Organic Tofu in a Zesty Tomato Sauce, topped with Cheese. Served with Organic Black Beans, Organic Spanish Rice, Guacamole and Sour Cream. *Swap Organic Tofu for Fried Yo Egg for \$4.00 (\$2.00 for Half)*

TUSCAN TOFU \$16.50

Organic Tofu Stewed with Tomatoes, Onions & Herbs. Served with Avocado Toast.

ON THE LIGHTER SIDE

FRESH HOUSEMADE BAGELS | GFO | \$5.50

Plain, Garlic, Onion-Poppy, or Sesame.
Add Cream Cheese for \$1.00

THE DELI PLATE | GFO | C | \$10.50

A Toasted Bagel with Cream Cheese, Sliced Tomato, Sprouts, Lettuce, and Red Onion. *Add Avocado for \$2.00*

GRANOLA or HOT CEREAL | GFO | N | \$8.95

Your Choice of Almond, Soy or Rice Milk.
Add Sliced Bananas or Raisins for \$1.50

FRESH FRUIT PARFAIT | GF | N | \$10.95

Layers of Fresh Fruit, Granola, and Yogurt
in a Parfait Glass.

EXTRAS

Breakfast Potatoes or Hashbrowned Potatoes \$6.95

Scrambled Tofu \$7.95

Poached or Fried Yo Egg \$2.00

Bacon (2) \$4.00

Sausage Links (2) \$8.50

Fresh Fruit Cup \$6.50

Single Pancake \$7.95

Side of Maple Syrup \$1/oz.

Sliced Avocado \$2.00

Pico de Gallo \$3.50

Guacamole \$6.95

Sour Cream \$1.50

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