

# the SANCTUM

real, damn good food



pw: weloveyou

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thesanctumcafe.com

We proudly partner with local farms & artisans including Frog Song Organics, Sugar Top, Fleet Farming, Waterkist, & Old Florida Tempeh

## SMALL PLATES

**GUACAMOLE** | avocado mash, corn pico de gallo, organic corn chips, queso drizzle **7**

**PESTO POTATOES** | organic potato, sweet potato, cashew cream drizzle, pepitas **6.5**

**POKE CROSTINI** | **G** | fermented sourdough, sliced avocado, wasabi aioli, tomato, green onion, seaweed, ginger-miso dressing, sriracha aioli, black sesame **9** *Order over brown rice for a GF option*

**MEETBALLS** | **G** | three tempeh-walnut meetballs, Chelsie's marinara, cashew cream drizzle, crushed red chili **9**

**POLENTA CAKES** | three coconut polenta cakes, red cabbage slaw, organic corn, avocado ranch, sriracha, black sesame **7.5**

**SOUP OF THE MOMENT** | made fresh, from scratch, with love *cup 4 / bowl 7 / meal - add grain & mixed roasted vegetables 9*

## SALADS *half/full*

**SIGNATURE CAESAR** | organic kale, organic potato, onion, quinoa, toasted chickpeas, sea-sar dressing **7.5 / 11**

**SAVAGE** | eggplant, brussels, cauliflower, bell pepper, onion, organic corn, jicama, organic celery, peas, zucchini, carrot, pepitas, spicy rosemary dressing **8 / 12**

**SHIVA** | organic kale, butternut squash, organic apple, organic celery, carrot, raisins, organic house tempeh, candied walnuts, toasted chickpeas, coconut, curry peanut dressing **8.5 / 13**

**GAIA** | sweet potato, avocado, quinoa, radish, black sesame, lemon tahini dressing **8 / 12**

**BUFFALO BLT** | coconut bacon, tomato, onion, carrot, cucumber, organic celery, organic potato, avocado ranch dressing, buffalo sauce *full only 13*

**PAD THAI** | spiralized zucchini, kelp noodles, cabbage, cucumber, carrot, bell pepper, sesame-tamari sauce, edamame, green onion, cilantro, togarashi-toasted almonds, sriracha aioli *full only 13*

## BOWLS

EACH BOWL COMES WITH your choice of organic brown rice or quinoa

**SEDONA** | sweet potato, beet, organic beans, organic corn, onion, jicama, cilantro, red cabbage slaw, pepitas, organic house tempeh, organic greens, avocado ranch dressing, queso drizzle **14.5**

**SUSHI** | tamari sweet potato, organic edamame, carrot, cucumber, sliced avocado, pickled radish, seaweed, organic house tempeh, organic greens, ginger-miso dressing, wasabi aioli, black sesame **13.5**

**STEVE RUBIN** | organic potato, brussels, cauliflower, organic beans, onion, carrot, tomato, pickled radish, raw sauerkraut, sliced avocado, organic house tempeh, organic greens, mustard vinaigrette, thousand island drizzle **14.5**

**BIBIMBAP** | broccoli, oyster mushrooms, organic house tempeh, carrot, cucumber, cabbage, jalapeño, kimchi, green onion, organic greens, sesame-tamari sauce, sriracha aioli **14.5**

**TACO** | organic beans, sliced avocado, corn pico de gallo, jalapeño, organic corn chips, organic greens, queso, cashew cream **13**

**MACRO** | sweet potato, brussels, cauliflower, organic beans, organic kale, cabbage, seaweed, kimchi, oyster mushrooms, togarashi-toasted almonds, lemon tahini dressing **14.5**

**BITTY** | organic beans, sliced avocado, your choice of dressing **6.5** / *make it bigger - add organic greens, carrot, organic celery, onion, tomato 10*

**DiPAOLO** | **G** | organic brown rice pasta, basil-walnut pesto, spiralized zucchini, eggplant, crimini mushrooms, tempeh-walnut meetball, Chelsie's marinara, coconut polenta, organic greens, cashew cream, crushed red chili **14.5**

**CAULFREDO** | rice noodles, crimini mushrooms, eggplant, broccoli, peas, cauliflower-cashew 'fredo sauce, organic greens, tomato, onion, carrot, sea-sar dressing **14**

**PESTO** | rice noodles, basil-walnut pesto, brussels, cauliflower, organic potato, organic greens, onion, organic celery, spicy rosemary dressing **13.5**

**BAMBINO** | rice noodles, cauliflower-cashew 'fredo sauce **6.5**

## DRESSINGS

Avocado Ranch  
Sea-Sar  
Spicy Rosemary  
Curry Peanut  
Lemon Tahini  
Mustard Vinaigrette  
Thousand Island  
Ginger Miso  
Sesame Tamari

## PASTA

**CHEF'S NACHOS** | cauliflower-cashew 'fredo sauce, organic beans, organic corn, oyster mushrooms, broccoli, butternut squash, organic corn chips, your choice of dressing **10**

**CAPRESE** | seasonal tomato, hearts of palm, sliced avocado, fresh basil, organic extra virgin olive oil, balsamic **9**

**BRUSSELS CHIPS** | *limited availability* | your choice dressing **6**

**SOUTHERN SOUL** | herbed mushroom gravy, black-eyed pea tempeh, organic potato, sweet potato, organic brown rice or quinoa, organic beans, spicy mustard quick slaw, organic house tempeh, broccoli, grit cake **14.5**

**CURRY OF THE WEEK** | chef's seasonal selection over organic brown rice, mixed vegetables, black sesame **13.5**

## DINNER OFFERINGS

AVAILABLE AFTER 5 PM

### EXTRAS

house hot sauce or dressing **1**  
sliced avocado **2**  
feta or goat cheese **1.5**  
tempeh-walnut meetball (1) **3.5**  
organic house tempeh **2**

kimchi **4.5**  
organic beans **3**  
organic brown rice or quinoa **3**

### SIDES

roasted brussels & cauliflower side **4.5**  
mixed roasted vegetables side **4**  
organic potatoes side **4**

### DESSERTS

lemon rosemary cookie **2**  
spirulina chocolate chip cookie **2.25**  
best dang brownie ever **2.95**  
coconut macaroon **3.75**  
sweet of the moment **PRICE VARIES**

**G** | contains gluten

100% non-GMO, organic where it counts, unrefined ingredients go into our scratch-made, plant-based food. Please notify your server of any nut or food allergies. An 18% Service Charge will be applied to parties of 8 or more.