# VEGETARIAN $\mathfrak{C}$ VEGAN <br> APPETIZERS 

FRIED SHISHITO PEPPERS 16.
almond, chèvre, shallot, sherry vinegar
TRUFFLE STEAK FRIES 17.
pecorino, parsley, truffle oil
CRISPY BRUSSELS SPROUTS 13.
sweet chili glaze (vegan)
CRISPY EGGPLANT STACK 19.
roasted red pepper hummus, cardamom tzatziki, arugula, pomegranate, tomato confit

## SALADS

THE NEW 677 CHOP SALAD 19. chopped romaine, iceberg and radicchio, tomato, cucumber, red onion, pea, egg, gorgonzola, avocado, asparagus, white balsamic vinaigrette,
crispy tabasco onion (lacto/ovo vegetarian)
VEG WEDGE 15.
iceberg, gorgonzola, red onion, tomato, thick cut onion ring, blue cheese and house dressings

ITALIAN CAESAR SALAD 18.
romaine, white anchovy, pepperoncini, tomato, crispy ceci bean, rosemary crouton, creamy white balsamic caesar dressing, pecorino, parmesan

GOLDEN BEET AND BURRATA SALAD 19.
baby green leaf lettuce, pomegranate seed, grapefruit, red onion, pear, spiced cashew, creamy pomegranate and honey vinaigrette

## ENTRÉES

## GRILLED SWEET POTATO NAPOLEON 24.

chèvre, asparagus, mushrooms, arugula, syrah gastrique, spiced cashews
HONEY AND SRIRACHA GLAZED CRISPY CHICKPEAS 23.
lemon and herb fregola, gem lettuces, lemon, extra virgin olive oil (vegan)
ROASTED CARROTS AND GRILLED ASPARAGUS 24.
golden tomato and basil ragout, creamy cheddar and orange white polenta, hot truffle honey

## SIDES

TRIPLE BUTTER POTATO PURÉE 13.
BRUSSELS SPROUTS 15.
hazelnut, brown butter
CREAMED SPINACH 17.
béchamel, grated pecorino, crispy shallot
JALAPEÑO CORN CRÈME BRULEE 15.
truffle sugar, torched tableside
GRILLED ASPARAGUS 16.
truffled pecorino
MAC AND CHEESE 21.
cavatappi, four cheese
Whipped sweet potatoes 14.
brown sugar, cinnamon, butter
BAKED POTATO 11.
LOADED | cheddar, sour cream, butter, scallion +3
HUNTER \| roasted mushroom blend, caramelized onion, chèvre, syrah gastrique +6

ROASTED BABY CARROTS 14.<br>whipped chèvre, hot truffle honey

## 671 PRIME

