

FRONT STREET
CAFE

Thank you so much for choosing to dine with us today!
We hope you have a wonderful experience and would love to hear your feedback!

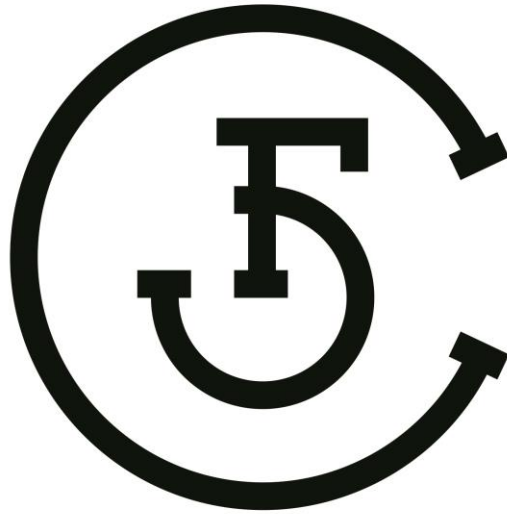
Due to the Guidelines given from the city and state we do ask for your cooperation with a few policies that have been instated:

Masks Covering Both Your Mouth and Nose are Required Whenever You are Not Seated at Your Table

There is a
90-MINUTE Maximum Seating Time
Per Reservation.

The Maximum Guest Count Per Table is 6
Including Children.

A 20% Service Fee will be Added to all In-House Dining Checks.



FRONT STREET

CAFE

Happy Hour

5pm – 7pm Monday thru Friday

\$3 off Wine

\$2 off Drafts

\$1 off Specialty cocktails and well drinks

Try our new purified water in Still and Sparkling
Just \$1 per person all you can drink!

*We would like to offer you sincere gratitude for your support during these difficult times and always. We are happy to be able to provide a safe environment for our guests and family here at Front Street Cafe! Due to current health concerns we are following strict guidelines for cleaning and social distancing protocols. Upon completion of your dining experience, we do ask that you do not linger beyond your meal and allow for us to do a thorough cleaning of the dining space. Thank you for your understanding of this necessary measure.

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DINNER MENU

SMALL PLATES

FRENCH ONION SOUP 7

toasted brioche, vegan or mahon cheese 🧀

ASPRAGUS FRITES GF 12

potato crusted, wasabi-bearnaise

BUFFALO CAULIFLOWER GF 14

CHOICE OF:

- buffalo sauce and cucumber-dill aioli
- creamy garlic-sriracha
- general tso sauce
- tangy whiskey bbq

MAC 'N' CHEESE GF 14

gluten free pasta, cheese sauce, vegan mozzarella, mushroom bacon, scallions, sunflower parm

FRIED MOZZARELLA GF 12

vegan cashew mozzarella, sunflower seed parmesan crust, pomodoro

CHICKEN TENDERS GF 🐔 13

potato crusted, maple aioli, whiskey bbq sauce, basil aioli

LOADED BATTERED FRIES GF 11

truffle whiz, mushroom-bacon bits, chives, spicy ketchup, garlic sriracha sauce

FRIED PICKLES GF 12

house-made pickles, potato crust, garlic-sriracha sauce

GARLIC HUMMUS 12

spiced chickpeas, olive oil, paprika-maple grilled pita

SALADS and ENTREES

add grilled tofu or chicken 4.50 poached egg 2.50 grilled shrimp 6.50

KALE CAESAR SALAD 11

walnut picada, roasted tomatoes, pickled red onions, caesar dressing

*add feta cheese 🧀 2

HARVEST SALAD GF 🥬 12

maple roasted butternut squash, arugula, frisee, dried cranberries, pepitas, quinoa, goat cheese, champagne vinaigrette

TOSTADA GRAIN BOWL GF 14

smoked black beans, avocado, tomatoes, pickled jalapeno and radish, greens, quinoa and brown rice, chipotle salsa, cilantro – lime crema dressing

BBQ JACKFRUIT SANDWICH 13

caramelized onions, young jackfruit, whiskey bbq sauce, apple slaw, brioche bun

FSC BLACK BEAN BURGER 13

proprietary blend of black beans, carrots and grains, with cucumber-dill aioli, arugula, house pickles, on a vegan brioche bun

*add sliced avocado 2

CHIPOTLE TURKEY BURGER 🐔 14

jalapeno-tomato jam, garlic aioli, bibb lettuce, avocado, brioche

CRAB CAKE SANDWICH 🐟 🥬 14

red cabbage slaw, old bay remoulade, bibb lettuce, tomato jam

ALL-NATURAL SPICY FRIED CHICKEN 🐔 13

all-natural chicken, buttermilk, mustard-maple aioli, pickles, butter lettuce, toasted brioche bun

*add applewood bacon or avocado 2

ALL-NATURAL BURGER 🐄 🐷 🐟 15

all-natural beef, mahón cheese, garlic-thyme aioli, applewood bacon, spicy ketchup, pickles, toasted brioche

FRIED EGGPLANT TERRINE GF 16

fresh whole milk 🧀 or vegan ricotta, pomodoro, broccoli rabe, aged balsamic

SUNDRIED TOMATO-PESTO PASTA 17

fusilli, grape tomatoes, mushrooms, spinach, topped with parmesan cheese 🧀 or sunflower parm

all eggs are cage free

gluten free substitutions are available for an up charge

All menu items are completely plant based unless otherwise noted with an icon or the option to add additional protein. Most menu items can be prepared without gluten, upon request. Consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.

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DESSERTS

VEGAN CHEESECAKE 8 (V, GF)
house made cashew cream cheese

TRES LECHES CAKE 8 (V)
dulce de leche, vanilla cake, crème whip

CHOCOLATE MOUSSE 8 (V, GF)
pistachios, berries and chocolate sauce

S'MORES CHOCOLATE BROWNIE 9 (V)
*marshmallow whip, chocolate sauce,
graham cracker crumbs*

BERRY CRUMBLE 9 (V, GF)
*mixed berries, vanilla-lime glaze,
cashew cream, oat crumble*

PANNA COTTA 8 (V, GF)
Blood Orange Panna Cotta, Pitaya Glaze, Pepita Brittle

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