

BLACK
RADISH
KITCHEN

GET
FER
BRA
TIONS
S
VEGAN

**SPRING
SUMMER
2023**



SPRING/SUMMER CELEBRATIONS 2023

A LA CARTE VEGAN MENU

STATIONARY APPETIZERS

mezzo- olives, artichokes, vegan boursin, smoked eggplant, cashew hot pepper cheese
fruit tray - seasonal selection of fruit with lime honey and mint
pickle bar- all pickles, all day
focaccia or gf bread
spring crudites with vegan green goddess, hummus
cashew kale and artichoke dip
warm white bean and sage dip
vegan gorg mess with focaccia

PASSED APPETIZERS

crostini - can all be made gf or in endive cup
vegan boursin, chive and pepper
vegan goat cheese and smoked eggplant
vegan goat cheese, fig jam and fried sage
hummus, tapenade and chili
carrot miso, lemon pickled beet
cashew pepper cheese, pea shoot, chili oil
beet tartare with capers

skewers
grilled zucchini skewer
coriander carrot skewer

salad cup
chickpea and celery with artichoke
seasonal chopped salad
broccoli slaw with sesame seeds
kale caesar

soup shooter
chilled cucumber, chili oil, pepita
melon, chili oil, coconut cream, mint
tomato fennel, olive oil, bread crumb
sweet potato, carrot and ginger

PASTA

(gf pasta and breadcrumb available)

cavatappi aglio, garlic, kale, pignoli, olive oil, chili
cavatappi classic marinara garlic, oregano and basil
cavatappi peperonata sweet pepper and roasted tomato with basil
cavatappi sicilian cherry tomato, garlic, olives, pepperoncini, herbs, hot peppers, cut green beans
gemelli roasted tomato and fresh basil with olive oil and pignoli
gemelli pesto with cashew parmesan
orecchiette mushroom cream and fresh herb
orecchiette primavera all the veggies and herbs
rigatoni cauliflower bolognese

baked penne, red sauce, vegan cheese. crumbs
butternut mac and "cheese"
pasta fagioli, rosemary, tomato, carrot and thyme

SIDES

grilled broccoli garlic and chili
grilled green bean and lemon sea salt
asparagus simple
roasted carrots with sesame and smoked chili
brown rice and mushrooms with all the herbs
quinoa and rice with lentils
roasted potato with rosemary and salt
grilled summer vegetables with herbs
smashed sweet potato with sesame seeds and chili
farro and kale salad with vegan feta

SALADS

seasonal farm salad with shaved veggies and lemon vin
green salad with shaved onion, cucumber, radish, olives, and vegan feta with red wine vinaigrette or ranch
bravo salad with pepperoncini, carrot, cucumber, radish, red wine vinaigrette
classic caesar salad with vegan parm, focaccia crumb (gf crumb available)
sesame kale with sunflower garlic vin and roasted carrot
summer salad with snap peas, radishes, vegan feta, walnuts, lemon vinaigrette
bistro salad with roasted beets, vegan goat cheese, onion, walnuts, honey balsamic salad - *ask about adding tofu!*
chickpea and celery with artichoke
vinegar slaw

MAIN ENTREES

fried tofu with sesame and chili oil
mushroom tempeh
grilled baby zucchini steaks, roasted cherry tomato, olives
baked tofu, olives, caper, hot peppers and tomato
cauliflower lemon caper "butter" and bread crumb
eggplant parm
baked chicken parm, red sauce, vegan mozz

SWEETS

pistachio butter cookie
brownie
chocolate chip cherry walnut (gf)
sweet potato-tahini blondie (gf)
berry mess with cashew cream parfaits

delivery, compostables, drinks, staff and all the things you need. we can help.
contact us at info@blackradishpgh.com
blackradishkitchen.com