

## appetizers

CHILI STUFFED CORNBREAD *corn muffin topped with chili, cheese, Mexican sauce, pico de gallo, and jalapenos*.....7.95

COLD SPICY PEANUT NOODLES *topped w/ diced cucumber, and red onion*.....6.25

NACHOS *a large portion of organic corn chips, black beans, cheese, pico de gallo, and jalapeños*.....8.25

HUMMUS and CHIPS *roasted red pepper hummus served with organic corn chips*.....5.95

HERBED GARLIC BREAD *(vegan or dairy)*.....3.25

QUESADILLAS *whole wheat tortillas with monterey jack chesse, mexican sauce, pico de gallo, and jalapenos*

*(choose from the following)*

BLACK BEAN • SPINACH GARLIC  
ROASTED RED PEPPER

*half*.....7.95 *whole*.....11.95  
*(add soy cheese or goat cheese + 2.50)*

## salads

*(served with organic multi grain bread)*

HOUSE SALAD *a bed of mesclun spring mix, tomato, cucumber, carrots, red onion, and toasted sunflower seeds with choice of Japanese or Balsamic dressing*.....5.95  
w/ BROWN RICE ARAME BURGER.....8.95  
w/ TUNA SALAD.....8.50

GREEK SALAD *a large bed of mesclun greens topped with kalamata olives, pepperoncini, feta cheese, and grape leaves* .....9.95  
*(add hummus + 2.00)*

TACO SALAD *lettuce, organic corn chips, black bean chili, cheese, pico de gallo, and jalapeños*.....7.95

## soups

*(served with organic multi grain bread)*

CAFE BLACK BEAN CHILI *with pico de gallo, served over brown rice*.....cup 4.75 bowl 5.75  
*(add side salad + 2.50)*

SEASONAL SOUPS.....cup 3.25 bowl 4.25  
*(add side salad + 2.50)*

## sandwiches

*(served w/coleslaw or chips, pickle and w/ the option of vegan cheese)*

TEMPEH REUBEN *open-faced on multi grain bread w/Russian dressing, baked tempeh, sauerkraut, and melted cheese*.....8.95

VEGGIE MELT *roasted red pepper hummus, sauteed spinach, tomato, red onion, and melted cheese on a whole wheat pita*.....8.95

LOCAL ORGANIC GOAT CHEESE *w/ roasted red pepper, lettuce, tomato, and red onion on a multi grain baguette*.....9.95

FAKIN' BAKIN "FLT" *on a multi grain bread w/ lettuce, tomato, and mayo or nayo*.....7.25

BROWN RICE ARAME BURGER *on multi grain bread or wrap w/ lettuce, tomato, and red onion, add cheese and/or fakin bacon*.....9.95

BALSAMIC PORTABELLO *w/ organic goat cheese, pesto mayo, lettuce, tomato, red onion, and roasted red pepper on a multi grain baguette or whole wheat wrap*.....10.25

TUNA SALAD or HUMMUS *on a multi grain baguette or wrap w/ lettuce, tomato, and red onion*.....8.25

TUNA MELT *open-faced tuna salad w/ melted cheese on a whole wheat pita*.....8.95

# entrees

(Served w/ a small house salad & organic multi grain bread)

ZEN PLATTER <i>organic brown rice, organic black beans, seaweed, tofu, and steamed veggies served w/ lemon tahini or ginger tamari sauce.....</i>	14.95
MISSION BURRITO <i>a large whole wheat tortilla filled w/ Monterey Jack cheese, organic brown rice, organic black beans, lettuce, and tomato, topped w/ homemade Mexican sauce, jalapeños, and pico de gallo.....</i>	14.25
SPINACH GOAT CHEESE BURRITO <i>a large wheat tortilla filled w/ local organic goat cheese, organic black beans, sautéed spinach and garlic, topped w/ homemade Mexican sauce, jalapeños and pico de gallo.....</i>	15.25
SWEET POTATO BURRITO <i>a large whole wheat tortilla filled w/ steamed sweet potato, organic black beans, and Monterey Jack cheese, topped w/ homemade Mexican sauce, jalapeños and pico de gallo.....</i>	14.25
MUSHROOM TOFU STROGANOFF <i>mushrooms, baked cubes of tofu, and onions in a creamy dairy-free sauce, served over organic linguine or brown rice.....</i>	14.25
SPINACH LASAGNA <i>a hearty portion of spinach lasagna w/ ricotta cheese and, marinara sauce topped with melted cheese .....</i>	13.25
RAVIOLI OF THE DAY <i>served w/ homemade marinara sauce.....</i>	13.95

## kids

PASTA w/ butter or marinara .....	4.95
WHOLE CHEESE QUESADILLA .....	5.95
KIDS NACHOS w/ beans and cheese .....	4.95
KIDS BURRITO w/ beans and cheese.....	4.95
TURKEY OR VEGGIE DOG w/ chips.....	4.95
MELTED CHEESE .....	4.95
MELTED CHEESE AND TOMATO.....	5.75

## sides

ORGANIC BROWN RICE.....	2.25
RICE AND BEANS.....	3.95
STEAMED VEGGIES.....	3.75
STEAMED TOFU.....	2.25
ORGANIC GOAT CHEESE.....	2.00
HUMMUS.....	2.00
STUFFED GRAPE LEAVES.....	2.00

# beverages

PELLIGRINO SPARKLING WATER.....	1.75	NATURAL SODAS ( <i>ask your server</i> ).....	2.00
ORGANIC COFFEE.....	1.75	MILK.....	1.75
ORGANIC DECAF COFFEE.....	1.75	CHOCOLATE MILK.....	2.50
BLACK OR HERBAL TEA.....	1.25	ORGANIC JUICE BOX.....	1.50

## wine

BEL ARBOR CHARDONAY  
BEL ARBOR MERLOT  
BEL ARBOR CABERNAT SAVIGON  
FRONTERA PINOT GRIGIO  
*by the glass.....5.00 by the bottle.....15.95*

## beer

**(Please ask your wait person about our 6 micro brews currently on tap.)**  
*by the pint.....5.00*

## desserts

*(vegan and dairy)*

**Made daily in-house. Please ask to see the Dessert Menu.**

TAKE HOME A BOTTLE OF OUR FAMOUS JAPANESE DRESSING 4.50

**VISIT OUR WEBSITE: [www.ROSENDALECAFE.com](http://www.ROSENDALECAFE.com)**  
**For a Cafe Concert Schedule, (sign up to receive concert e-mail) Cafe Menu,**  
**Music Reviews and Cafe History**

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

***We use organic ingredients whenever possible and cook with conventional ovens, not microwaves.***  
***We are committed to providing our community with thoughtfully prepared***  
***vegetarian fare at fair prices.***

***Dietary Notes: We use VEGAN DIAYA Cheese. Our sliced bread, and baguettes are***  
***BREAD ALONE BAKERY multi grain bread and do not contain honey.***  
***We use WHEAT-FREE TAMARI, NETTLE MEADOW ORGANIC GOAT CHEESE. RAVIOLI and LASAGNA***  
***noodles from LABELLA PASTA. Our ORGANIC Coffee is from***  
***CATSKILL MOUNTAIN COFFEE ROASTERS.***