

Gnome

Hours: Mon-Friday 6:30 am -3:30 pm. Saturday 7:30 am- 3:30 pm  
Sunday CLOSED

Grab & Go Cooler:

Beverages:

Seltzer water

Goslings Ginger Beer

Bing Energy Drinks

Kombucha (synergy brand)

Iced tea (sweet & unsweet)

coconut water

cold brew stumptown coffee

Beer:

Gnomegang Blond Ale

Westbrook White Thai

Westbrook Gose

Wine:

Red

White

Cold Food (grab and go cooler):

Granola parfait – (with seasonal fruit and coconut milk yogurt)

Pad thai salad –(spiralized zucchini , daikon and carrot with chopped kale, broccoli, bean sprouts, snap peas and peppers on a bed of brown rice topped with cilantro, avocado, chopped almonds and a coconut, lime, almond dressing) (GF)

Mock chicken salad wrap

Caeser Salad Wrap with Seitan "chicken"

Side of mock chicken salad (GF)

Side of "Tuna" chickpea salad (GF)

Hummus (GF)

Carrot & Celery Crudite(GF)

Avocado Chocolate Mousse(GF)

Warm Food (grab and go warmer):

Biscuit

+earth balance

Hemp Sausage Biscuit

Breakfast burrito (tofu scramble with black beans & homefries)

+guacamole

+mango salsa

+cheddar cheese (daiya)

Cinnamon Roll

Counter (grab and go):

Assorted pastries, biscotti, muffins, cookies and scones (varying daily- will need to work out all of these items-not all will be available to order online)

Muffin

+earth balance  
+pepper jelly

Banana Bread (GF)

Cheddar Scallion Scone

Counter Drink Service:

Coffee:

Drip Coffee

12 oz.

16 oz.

Americano

Latte

Cappuccino

Espresso

Macchiato

Blended Coffee with milk

Hot Teas

green tea

rooibos

earl grey

Chai

Red Cappuccino (rooibos)

London Fogs (earl gray latte)

Chai Latte

Milks: Soy, Hemp, Coconut and Almond

Smoothies:

Green Smoothie  
Oatmeal Cookie Smoothie

Breakfast (available all day):

Breakfast Burrito (tofu scramble, potatoes, guacamole, mango salsa, and shredded greens)

Fresh bagels (everything, cinnamon raisin, plain and sesame)  
+avocado with lemon and s&p  
+veg cream cheese  
+earth balance  
+almond butter  
+cashew butter  
+strawberry jam  
+pepper jelly

Bagel breakfast sandwich (tofu scramble, portobella "bacon" and cheddar daiya)

Cinnamon pancakes with seasonal fruit (blueberries or bananas) (GF) served with portabella "bacon" and homefries

Southern Grit Bowl (cheesy geechie boy grits, sautéed kale, tofu scramble and Portobello bacon dusted with nutritional yeast)  
+add home fries on top

Sides:

Tofu Scramble  
Toast w/ earth balance and jam  
Homefries  
Vegan sausage patties  
Cheesy grits

## Portobello Bacon

### Lunch:

#### Daily Soup Special

Fried Seitan “Chicken” Sandwich (lettuce, tomato, red onion, pickle and mayo)

-make buffalo style with ranch dressing +

Veggie Burger (lettuce, tomato, red onion, dill pickle, mayo, mustard, ketchup)

+add cheese(daiya) swiss or cheddar

+add Portobello bacon

Tempeh Reuben on Rye (sauerkraut, vegan swiss cheese and pickles)

Bulgogi Korean Bowl (rice, bulgogi tofu, sesame broccoli, red cabbage, fresh daikon, cilantro) (GF)

BLT (Portobella “bacon” with lettuce, tomato, onion and veganiase)

-choose sourdough or rye

+cheddar cheese (daiya)

Caesar Salad (romaine, croutons & cashew parmesan)

+fried seitan “chicken”

Pad Thai Salad –(spiralized zucchini, daikon and carrot with chopped kale, broccoli, bean sprouts, snap peas and peppers on a bed of brown rice topped with cilantro, avocado, chopped almonds and a coconut, lime, almond dressing)

(GF)

Taco Salad (shredded kale, romaine, radish, corn, black bean, pico, avocado, red onion and seasoned lentils topped with fresh cilantro and spicy cashew dressing. Served with tortilla strips)

Tuna Salad Salad (chickpea "tuna" on a bed of greens with kalamata olives, pickled veg and croutons lightly dressed with lemon vinaigrette)

Daily Lunch Special – variable price

### Sides

Baked Mac n Cheese

French fries-side

French fries-basket

Onion rings

Brussels sprouts (GF)

Slaw

### Desserts:

Cookies

Brownie (GF)

Sweet Potato Pie (GF)

Dessert Special – variable price

### Sauces (add ons):

Come back Sauce

Indonesian Catch-up

Not Honey mustard

Caesar dressing

Ranch Dressing

Blue Cheese Dressing