

THE STAPLES

a la carte

- BROWN RICE** ★★☆☆ Cup \$2.50 • Bowl \$3.75
Steamed organic brown, long-grain rice
- PINTO BEANS** ★★☆☆ Cup \$2.50 • Bowl \$4.25
Savory organic beans with onions and garlic
- SAUTÉED KALE** ★★☆☆ Cup \$4 • Bowl \$6
Kale sautéed with olive oil, onions, garlic, and Braggs.
- SMASHED POTATOES** ★☆☆..... Cup \$3.25 • Bowl \$4.50
Home-style and hearty! Comes with gravy.
- GRANNY'S GRAVY** ★☆☆ Cup \$2.75 • Bowl \$5.50
Made with nutritional yeast and olive oil. Can be made gluten free upon request. Please specify.
- PEANUT BUTTER BAKED TOFU** ★★☆☆🥜 C \$5.25 • B \$7.50
- KOREAN BBQ TEMPEH** ★☆☆ Cup \$6.25
Golden fried local Smiling Hara Tempeh with BBQ sauce.
- COCONUT CURRY** ★★☆☆ Cup \$5.25 • Bowl \$7.50
A lightly-spiced creamy coconut curry with potatoes, organic spinach, organic peas, organic garbanzos, and peppers. Served over organic brown long-grain rice.
- IRON SKILLET CORNBREAD** ★☆☆ \$2.25
House-made organic, southern style, with Earth Balance. Toasted upon request.

ADD-ON MENU

- | | |
|----------------------------------|-----------------------------------|
| Vegenaise\$0.50 | Tortilla Chip Basket\$2.00 |
| Herb Walnut Sauce \$0.50 | Earth Balance\$0.50 |
| Whole Wheat Buns\$1.00 | Cheddar Cheese\$1.00 |
| Millet & Chia Bread \$1.50 | Vegan Daiya Cheese\$2.00 |
| Millet & Chia Bun \$1.50 | Swiss Cheese.....\$1.00 |
| Organic Beans\$1.00 | Vegan Queso.....\$1.50 |
| Red Onions\$0.50 | Sour Cream.....\$1.00 |
| Sautéed Onions\$0.50 | Salsa..... SM \$1.00/LG \$2.00 |
| Diced Jalapenos\$0.50 | Pico De Gallo .. \$2.00/LG \$3.50 |
| Lettuce\$0.50 | Diced Onions\$0.50 |
| Org. Carrot/Celery Stks . \$2.00 | Minced Garlic\$0.50 |
| Organic Spring Mix\$1.00 | Tomato\$0.50 |
| Mung Bean Sprouts\$0.50 | Avocado\$1.50 |

ORGANIC PROTEIN SIDES

- Organic Grilled Smoky Tofu (2 pcs) \$4.25
- Local Smiling Hara Marinated Tempeh ★ \$4.25
- Korean BBQ Tempeh ★ \$4.25
- Portobello Mushroom ★★☆☆ \$4.25
- House Veggie Burger Patty ★★☆☆ \$4.25

EVERYBODY EATS

We believe that food is a human right.

That's why we're offering a meal with a sliding scale price. Please pay what you can.

Anything over \$6 allows us to pay it forward so others in the community may eat.

BEANS AND RICE PLATE ★★☆☆ \$2-6 sliding scale
A plate of organic long-grain brown rice and organic pinto beans served with your choice of tortilla chips or sweet southern-style slaw.



Taste Rosetta's at home!

Now you can enjoy our most popular dishes in your own home with our private packaged food line!



Rosetta's KITCHEN



116 N. Lexington Ave
RosettasKitchen.com

828.232.0738

Buchi Bar
828.505.1327



We are Downtown Asheville's fresh, funky, wholesome veggie café, serving lunch and dinner from our extensive comfort food menu. Since 2002 we have been creating unique vegetarian and vegan soul foods out of our colorful space. Upstairs offers counter service and two dining rooms, while downstairs has the same healthy menu along with a full bar mixing up nutritive cocktails, spirited elixirs, and organic fresh juices. Straight from the tap, we have local beers, cider, and Buchi Kombucha. Over the years, we have hosted hundreds of benefits, art shows, and musicians. We have fed the homeless, the hungry, the creatives, vagabonds, some celebrities, and everyone in between! We have nourished all who have passed through our doors in the best ways we know how while striving to make sure our menu can fill any belly and our space can warm any soul.

Thanks for coming by! It's an honor to feed you!

MUNCHIES

- FRENCH FRIES** ★★☆☆ SM \$3.75 • LG \$5.25
Our amazing secret recipe: fresh hand-cut potatoes, fried.
- SWEET TATER FRIES** ★★☆☆ SM \$4.00 • LG \$5.75
Fresh hand-cut sweet potato fries dusted with cajun spices. Great with a side of our house-made chipotle ketchup!
- VEGAN QUESO BASKET** ★★☆☆ \$4.50
A house speciality! Vegan cheese dip served piping hot with a basket of tortilla chips
- NACHO PLATTER** ★★☆☆ \$8.75
Tortilla chips layered with your choice of cheddar-jack blend or vegan queso and topped with our house made Pico de Gallo and pinto beans. **Substitute vegan Daiya cheese for \$3.**
- CHILI CHEESE FRIES** ★☆☆..... \$9.75
A large order of french fries topped with our award-winning vegan chili and your choice of cheddar-jack blend or vegan queso. **Substitute vegan Daiya cheese for \$3.**
- CHIPS AND SALSA** ★★☆☆ \$4.50
A basket of tortilla chips served with a side of our house-made salsa.
- VEGGIE NUGGETS** ★☆☆..... \$4.50
All the good stuff, nuggetized! Order of six with your choice of honey mustard or ranch dipping sauce.
- TEMPALO WINGS** \$10.50
Hand-breaded and fried strips of Smiling Hara Tempeh in a spicy sauce. Served with organic carrot and celery sticks and a side of our house-made vegan ranch.
Add an extra wing for \$2.75.

• **ALLERGY-FREINDLY OPTIONS** •

We do our best to be a place where everyone can eat. Most menu items have allergy-friendly options. If you are severely allergic, please know that our **kitchen equipment is shared** and some cross-contact is likely. Discretion is your responsibility.

- ★ = suitable if you're avoiding gluten
- ★☆☆ = suitable if you're avoiding soy
- ★☆☆☆ = suitable if you're avoiding alliums
- 🥜 = CONTAINS peanuts and/or tree nuts



ENTREES

- FAMILY FAVORITE** 🥜 SM \$10.25 • LG \$12.25
A kitchen classic! Peanut butter-baked organic tofu, sautéed kale, and smashed potatoes with Granny's Gravy. **Sub BBQ Tempeh or Marinated Tempeh for \$2 ★**
Sub gluten-free gravy for \$1 ★
- THE MOUNTAIN** ★ SM \$10.75 • LG \$12.75
Layers of organic brown long-grain rice, sautéed kale, and fried local Smiling Hara Tempeh, topped with our sweet and tangy, tahini-based Korean BBQ sauce.
- COCONUT CURRY PLATE** ★★☆☆ \$11.75
Creamy coconut curry with organic garbanzo beans, organic spinach, organic peas, potatoes, and peppers served over organic brown long-grain rice with a side salad and your choice of dressing.
Try adding our house-cultured Vegan Kimchi for \$1.50.
- BUDDHA BOWL** \$11.50
Organic spring mix, organic brown long-grain rice, sea veggie salad, tomatoes, avocado, and grilled organic smoky tofu, topped with our sweet and tangy tahini-based BBQ sauce and sprouts.
Substitute BBQ Tempeh or Marinated Tempeh for \$2 ★
Try adding our house-cultured Vegan Kimchi for \$1.50!
- BELLYFUL** \$9.50
Organic brown long-grain rice and organic pinto beans over a bed of lettuce topped with organic smoky tofu, fresh cilantro, and house-made salsa. Great with avocado or sour cream added.
Substitute BBQ Tempeh or Marinated Tempeh for \$2 ★
- PORTOBELLO PLATE** \$12.50
An entire portobello mushroom cap marinated and grilled, served with sautéed kale, and your choice of either smashed potatoes or organic rice with gravy. Topped with grilled red onions. **Sub gluten-free gravy for \$1 ★**



SANDWICHES

- All sandwiches come with your choice of:
House-made Slaw
Organic Carrot & Celery Sticks
Fresh Tortilla Chips
Sub French Fries, Sweet Tater Fries, cup of Soup, or Side Salad for \$2.25
Sub certified GF bread for \$1.50 ★
- TEMPEH REUBEN** 🥜 \$11.50
Grilled, marinated local Smiling Hara Tempeh with classic house-cultured kraut, smothered in our herb-walnut sauce on rye focaccia. Choice of avocado or Swiss.
Substitute vegan Daiya cheese for \$1.50.
 - HOUSE VEGGIE BURGER** \$10.00
Our signature house-made veggie burger served on a house-made whole wheat bun with lettuce, red onion, tomato, and Vegenaïse.
 - ORGANIC TOFU & AVOCADO SANDWICH** 🥜 \$9.75
Baked organic smoky tofu with avocado, spring mix, red onion, and herb-walnut sauce on sourdough.
Sub Marinated Tempeh for \$2 ★
 - ORGANIC SMOKY TOFU WRAP** \$10.00
Strips of grilled organic smoky tofu and sautéed red onions with romaine lettuce, fresh cilantro, and Vegenaïse wrapped in a toasted wheat tortilla.
Sub Marinated Tempeh for \$2 ★ and add kraut for \$1.50!
 - CLASSIC GRILLED CHEESE** ★☆☆ Half \$3.75 • Whole \$6.00
Cheddar on locally-made sourdough.
Sub vegan Daiya cheese for \$0.75 on half -or- \$1.50 on whole.
 - PORTOBELLO MELT** \$11.50
Grilled marinated mushroom with choice of Swiss or avocado, grilled red onions, lettuce, tomato, and Vegenaïse on a house-made whole wheat bun.
Substitute or add vegan Daiya cheese for \$1.50.



SOUPS & SALADS

- House-made dressings: Vegan Ranch ★, Miso Ginger ★☆☆, or Balsamic ★★☆☆
- SALAD PLATE** \$11.00
A plateful of organic spring mix, romaine, tomatoes, red onions, sprouts, avocado, kraut, and two slices of organic grilled smoky tofu.
Sub Marinated Tempeh ★ or add Sea Veggie Salad for \$2.
 - GARDEN SALAD** ★☆☆ \$4.75
Organic spring mix, organic carrots, sprouts, red onions, and tomatoes.
 - SLAW** ★★☆☆ Cup \$2.25
Sweet cider vinegar, roasted garlic slaw, southern style.
 - SEA VEGGIE SALAD** ★★☆☆ ... Cup \$4.00 • Bowl \$6.50
Wakame and arame seaweed, daikon, and organic carrots tossed in a toasted sesame dressing.
 - CULTURED KRAUT** ★★☆☆ Cup \$3.00
House-cultured, live pink kraut with sea salt.
 - VEGAN KIMCHI** ★★☆☆ Cup \$3.00
House-cultured vegan take on this Korean classic.
 - SOUP DE JOUR** Cup \$4.25 • Bowl \$6.50
Made in house from scratch daily.
 - HEARTY CHILI** ★ Cup \$5.00 • Bowl \$6.50
Belly-filling, rib-sticking, and award-winning vegan chili.

SMALL PLATES

- TACOS** ★ 🥜 \$7.50
Three crispy or soft corn tacos with vegan chorizo, romaine lettuce, and house-made salsa.
- CHILI & CHIPS** ★ \$6.00
A cup of our vegan chili, topped with your choice of cheese or vegan queso, and a basket of chips.
- CORNBREAD & GREENS** \$6.00
A slice of our home-made southern-style corn bread and a cup of sautéed kale smothered in Granny's gravy.

