

Starters/Small Plates

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| <i>Soup</i> (GF) (SF) | 8 |
| <i>Tivoli Taco</i> Well seasoned Beyond Ground Meat, homemade Pico De Gallo, greens, spicy mayo on an 8" tortilla (SF) | 15 |
| <i>Lobster Roll</i> Hearts of palm, mayo, fresh dill on a pretzel roll (SF) | 17 |
| <i>Mac & Cheese</i> Creamy, smoky, baked macaroni & cheese topped w/truffle oil. *contains almonds + coconut milk (SF) | 13 |
| <i>French Fries</i> (GF) (SF) | 8 |
| <i>Chicken Bites</i> Crispy Oyster Mushrooms, Choice of Sauce: Hot Maple, Jerk BBQ, Hot Sauce (GF) (SF) | 14 |
| <i>Fish Cakes</i> Hearts of Palm w/ herbs and peppers. Served with a tamarind sauce. (SF) | 14 |
| <i>House Salad</i> Assorted greens, shallots, cherry tomatoes, house vinaigrette (GF) (SF) | 10 |

Main/Entree

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| <i>AU Burger</i> Beyond Meat patty, caramelized onions, spicy mayo, mustard bbq sauce, mixed greens on a pretzel bun (SF) <i>Cheese + \$3 Bacon + \$3 Just Egg + \$4 Chimichurri + \$1 Pickled Peppers + \$2 Small Side of French Fries + \$3.5</i> | 17 |
| <i>Smash Burger</i> Double Beyond Meat patty, caramelized onions, spicy mayo, mustard bbq sauce, bacon, smoked gouda cheese, pickled peppers, mixed greens on a pretzel bun (SF) <i>Small Side of French Fries + \$3.5</i> | 19 |
| <i>Cryin Ryan</i> Roasted cauliflower topped with a spicy peanut sauce (SF) (GF) | 12/24 |
| <i>Fruit of Heirloom Pasta</i> Roasted Heirloom tomatoes, fresh herbs w/linguine (SF) <i>Garlic Bread + \$4 Ground Meat + \$5 Chicken Parmesan \$6</i> | 18 |

(GF) Gluten-Free (SF) Soy-Free

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| <i>So Simple Chicken Samich</i> | 19 |
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Original Recipe Crispy Oyster Mushroom in a hot maple syrup sauce, topped with pickled peppers, vegan smoked gouda cheese, tomatoes, baby romaine, homemade BBQ sauce, and garlic aioli. (SF)

Small Side of French Fries + \$3.5

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| <i>All Green Everything</i> | 19 |
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Sauteed okra, asparagus, brussel sprouts topped with homemade pesto

Wild Rice + \$3 (GF) (SF)

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| <i>Wild Flower Salad</i> | 19 |
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Roasted purple cauliflower, wild rice, caramlized onions and sauteed greens (GF) (SF)

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| <i>Loaded Fries</i> | 16 |
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French fries, ground meat, red cabbage, sriracha, spicy mayo (SF)

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| <i>French Toast</i> | 17 |
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Ciabatta dipped in our homemade vegan batter (SF)

Just Egg + \$4 Sausage + \$5 Bacon + \$3 Chicken Bites + \$5

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| <i>Bake & Saltfish</i> | 16 |
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Hearts of palm sauteed in tomato and peppers stuff in a freshly made fry bake (SF)

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| <i>Sweet Potato Oatmeal Porridge</i> | 11 |
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Sweet potato, steel cut oats, cinnamon, maple syrup almond & coconut milks (GF) (SF)

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| <i>E-Classic</i> | 12 |
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Beyond Meat breakfast sausage, Just Egg, vegan smoked gouda cheese on a English muffin (SF)

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| <i>Dont Trip</i> | 15 |
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King Trumpet Mushroom, field greens, salsa, avacado crema, on a plantian tortilla (GF) (SF)

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| <i>Wild Rice</i> (GF) (SF) | 7 |
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| <i>Stew Peas</i> (GF) (SF) | 7 |
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Housemade Sauces

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| Trini-churri \$3 | Garlic Aioli | Mango BBQ | |
| Elo aka Spicy Mayo | Hot Maple Syrup | Mustard BBQ | 2 |
| Peppa Sauce | Maple Syrup | | |

Laptop service is limited to weekdays only for a 90 min time period. @auntsetuncles

Cocktails

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| <i>Sumptin' Nice</i> | 17 |
| Mezcal, Passionfruit, Pimento, Lime | |
| <i>Grass Roots</i> | 17 |
| Gin or Tequila, Ginger Cucumber, Prosecco | |
| <i>Soca Sangria</i> | 17 |
| Hibiscus, Blood Orange, Rum, Cabernet Sauvignon | |
| <i>Sunday's Best</i> | 17 |
| Sauvignon Blanc, Passion Fruit, Chili Peppers, Fresh Lime | |
| <i>Nic's Reprise</i> | 17 |
| Mezcal, Sweet Vermouth, Campari, Pimento | |
| <i>De'ville</i> | 17 |
| Mezcal, Pear, Lemon, Lambrusco | |
| <i>Family Tai's</i> | 17 |
| Rum, Orgeat, Lime, Orange Liqueur | |
| <i>Chiquita (Daiquiri)</i> | 17 |
| Chairmans White Rum, Lime, Banana | |
| <i>Spritz</i> | 16 |
| <i>Mimosa</i> | 15 |

Beer

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| <i>Save The Robots IPA</i> | 9 |
| <i>Veltins Pilsner</i> | 8 |
| <i>Makku</i> (various flavours) | 8 |
| <i>Ebbs Lager</i> | 9 |
| <i>Sapparo</i> | 9 |

Sodas

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| <i>pomegranate, blood orange, shirley temple, cane cola</i> | 6 |
| <i>ginger ale, orange, lime seltzer</i> | |
| Ginger Beer | 6 |

Drinks

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| <i>Saratoga Sparkling Water</i> | 7 - 12oz 12 - 28oz |
| <i>Essentia Water</i> | 5 |
| <i>Kombucha</i> | 7 |
| <i>Ginger Cucumber Juice</i> | 8/10 |
| Organic Ginger, Cucumber, Lime | |
| <i>Sorrel</i> | 8/10 |
| Hibiscus | |
| <i>House Iced Tea</i> | 7 |
| Various Natural Flavors | |

Coffee

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| Agave + .75 Iced + .25 Syrups + \$1 | |
| <i>Latte</i> | 5/6 <small>12oz/16oz</small> |
| <i>Matcha</i> | 7/8 <small>12oz/16oz</small> |
| <i>Chai</i> | 7 |
| <i>Espresso</i> | 3 |
| <i>Americano</i> | 4 |
| <i>Cappuccino</i> | 4.50 |
| <i>Cortado</i> | 4.25 |
| <i>Chagachino</i> | 7/8 <small>12oz/16oz</small> |
| <i>Cold Brew</i> | 4.50 |

*All drinks are made with Almond Milk. Additional Plant Milk Options \$1
Oat, Macadamia, Coconut

Tea

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| <i>Superfruit</i> | 4 |
| <i>Peppermint</i> | 4 |
| <i>Blue Flower Earl Grey</i> | 4 |
| <i>Chili Chai</i> | 4 |
| <i>Lemongrass Ginger</i> | 4 |
| <i>Green</i> | 4 |

Dessert

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| <i>Pudding cake</i> | 14 |
| <i>coconut cream, berry compote, vanilla wafers, whipped cream</i> | |
| <i>Petit Petite</i> | 12 |
| dessert sized french toast | |

*Aunts
&
Uncles*

As you eat this food please know it was lovingly prepared for your body: a body that needs nourishment, that needs love, that needs gentleness and care - for a body that's not for everybody.

We are grateful to make this meal for you as a way of making sure you eat today but also as a way of showing you love and helping you make time to love yourself with a flavorful plant-based meal.

Take your time eating, remembering that you are human and not a machine for producing, grinding, rushing, posting, emailing, zooming, etc. Watch your breathing. Still your mind. Chew your food. You are alive and you are necessary - for now you are hungry, so eat and enjoy.