

fatty's

monstrous little plates

walnut croquette	12
a pan fried paté of organic walnuts and butternut squash with cumin, served with fennel slaw and orange vinaigrette	
roasted mushrooms	8
five mushroom varieties with whole roasted garlic, lemon and truffle oil	
flaps	7
super thin fries in the shape of dachshund puppy ears served with a parsley and scallion remoulade	
far east rolls (g)	9
spicy ginger seitan, cabbage and carrots served with mango dipping sauce	
cleopatra balls	8
smoked brown rice, mushrooms and legumes served with sauce Provençal	
cavulo nero	8
a duo of sauté organic black Tuscan and common kale served with red onion confit	
house salad	5
a slaw of raw beets and apples tossed in balsamic and red onion vinaigrette with endive and pistachios	

(g) indicates dish contains gluten. All dishes are vegan unless specified vegetarian.
all cheeses are rennet free.

fatty's

entrees served with soup or salad

- paella** 18.
trumpet, shitaki and oyster mushrooms, Italian black rice and organic brown rice with all organic corn, hearts of palm,, cherry tomatoes and sweet peas with olives and saffron
- ravioli** vegetarian, (g) 16.
six hand cut spinach and red bell pepper raviolis filled with 5 year aged Grafton sharp white cheddar, onions and herbs, tossed in a sweet sage-butter sauce with a haricot vert bouquet and pine nuts. **large:** nine raviolis 20
- spinach pasta** (g) 16.
hand cut spinach pasta triangles with roasted mushrooms, whole roasted garlic and lemon in Sauce Perigueux
vegetarian option: add Select Dry Jack cheese 2.
- mousacca** 14
a mildly spicy gratin of chickpeas, red lentils, mushrooms and onions layered with eggplant, garlic mash potatoes and tomato sauce Provençal
vegetarian option: add Select Dry jack cheese 2.
- fillet -n- chips** 12
marinated, herb-batter-dipped tofu fillets, pan fried crisp and served with home made tartar sauce and fatty's homemade potato chips (flaps)
- gratin de ratatouille** 15
fire roasted sweet peppers, eggplant, tomatoes and olives with fine herbs under a layer of caramelized onions, broiled soysage and seasoned bread crumbs
vegetarian option: add a gratin of sharp Asiago cheese and creamy mozzarella 2.
- blackened tempeh** (g) **spicy** 14
flax and soy cutlets, pan fried with four spices, served with lime and a sweet red bell pepper sauce and a russet potato and celeriac mash all organic
- tri-colored lentils** 12
multi- colored lentils cooked al dente with herbs and served with saute garlic kale, our organic Meyer lemon sauce and a rustic crouton
vegetarian option: add a goat cheese crouton 3.

fatty's

soup of the day

cup 4. bowl 7.

salads

maytag blue *vegetarian* 10
hearts of romaine, smoked almonds, red onions and cherry tomatoes with
fatty's Maytag Blue cheese dressing

fatty's salad 9
chef's selection of greens, golden raisins, toasted pecans, red onions, tomatoes
tossed in our balsamic vinaigrette with your choice of **avocado** or **select dry jack**
cheese or **maytag blue cheese** crumbles

market greens 7
fresh parsley, chives, sunflower seeds, dill and chervil mixed into the chef's
selection of greens and tossed in **fatty's** house dressing

organic brussels sprouts 7
roasted organic brussels sprouts and Italian cauliflower served warm, tossed
in our fat elvis sauce

pizzas 12" thin hand made whole wheat, eggless crusts, .
gluten-free crust available upon request

the zeppelin *vegan upon request* 14
three mushroom varieties, onions, herbs and garlic, hand crafted sharp white cheddar,
provolone and brie cheese w/ sun dried tomatoes, parsley and kalamata olive tapenade

the margherita *vegetarian* 12
fresh garlic and basil, fresh tomatoes and fresh mozzarella

the child *vegetarian* 10
handcrafted sharp white cheddar, provolone and Toma triple cream cheese w/
fatty's marinara sauce

the hot child *vegetarian* 11
the child with fresh jalapeños

fatty's