

Green Owl Café

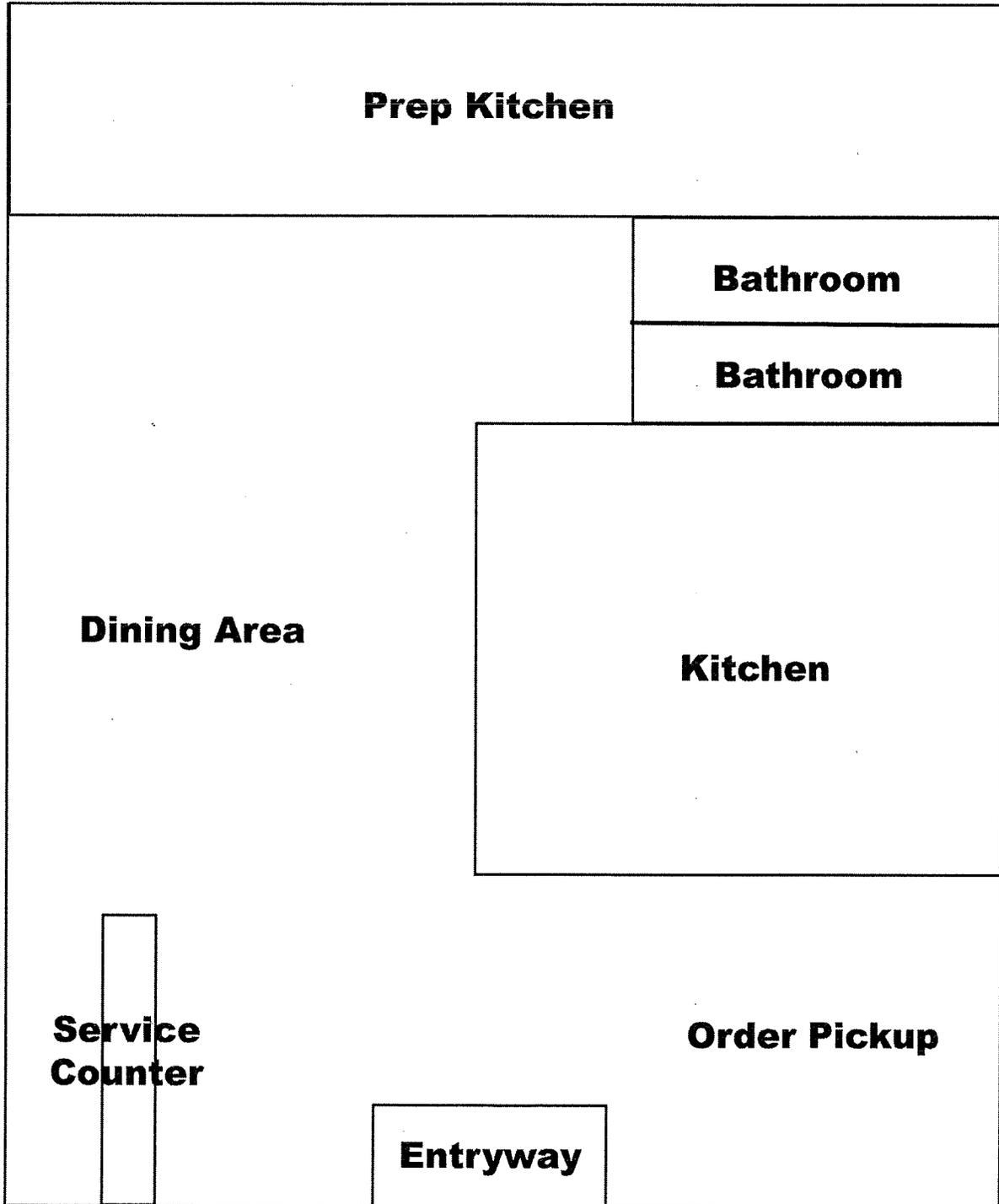
Business Plan

Our intention is to continue to operate the Green Owl as the previous owner has, as a limited-service restaurant that features vegan and vegetarian dishes.

We will be working closely with the previous owner over a series of months to gain his knowledge and expertise in the business. We have no plans to waiver from his business model.

The hours, menu, staff, etc will remain the same.

Green Owl Floor Plan



COCKTAILS AND BEER

Tequila and Jarritos \$5.00

Jarritos flavor of your choice

Gin and Tonic \$5.00

rotating house infused gin

Vodka Lemonade \$5.00

rotating house infused vodka with
orange blossom lemonade

Local Craft Beer 16oz cans \$7.00

Rotating selection

Non - Alcoholic Beers \$5.00

rotating selection in cans

WEEKLY SPECIALS

Soup of the Week: \$6.00

Creamy Butternut Sweet
Potato (gf)

Sandwich of the Week \$16.00

Jerk Veggie Tofu Sub - jerk
roasted veggie mix, tofu,
spinach, avocado, creamy
habanero sauce, on a hoagie
roll, plus choice of side

Burger of the Week \$16.00

Jalapeno Popper Burger -
whipped scallion cream
cheese, grilled fresh jalapeno,
crispy fried onion, vegan or
dairy cheese, aioli, lettuce,
tomato, house made patty, on
a bun, plus choice of side

Seitan Hamburger Helper \$16.00

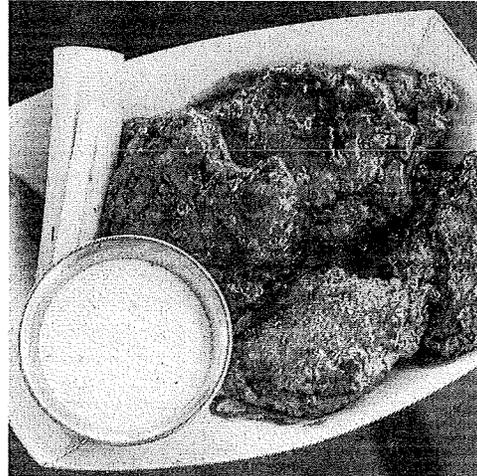
SANDWICHES

Served with choice of salad,
soup(+\$1), red potatoes, kale
crisps, or french fries

TLT with Avocado \$16.00

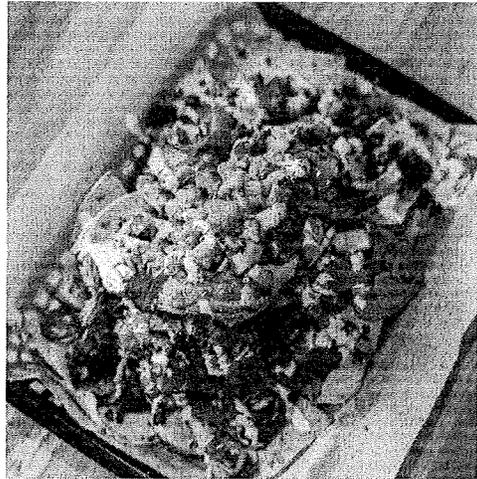
Tempeh bac'un served on
madison sourdough's sour-
dough with lettuce, tomato,
avocado, and garlic aioli. GF
available.

APPETIZERS



Wings \$11.50

Fried veggie nuggets with
your choice of buffalo,
barbecue, diablo, sweet thai
chili, or dry rub seasoning .



Deluxe Nachos \$15.00

Corn tortilla chips, cashew
cheez sauce, beans, pico de
gallo, lime crema, avocado,
jalapenos, and walnut chorizo.



Banh Mi

\$16.00

Banh mi inspired sandwich with lemongrass ginger grilled tofu. Daikon-carrot slaw, jalapenos, cucumber, garlic aioli served on a hoagie. GF available.

Madison Philly

\$16.00

Thinly sliced seitan on a baguette with sauteed peppers and onions, giardiniera, and your choice of cashew cheez or provolone

Italian Cold Cut

\$16.00

Seitan turkey, beefy seitan, vegan ham, Giardiniera, lettuce, tomato, Italian vinaigrette, aioli, your choice of vegan or dairy provolone

Turkey Club

\$16.00

Tempeh Bacon, seitan turkey, vegan or dairy cheddar, lettuce, tomato, avocado, aioli, on two slices of sourdough bread

Original Chick'n Sandwich

\$16.00



Owl Fries

\$12.00

French fries, seitan, cashew cheez sauce, caramelized onion, howl sauce, scallions.

BURGERS

House made veggie burger patty +

Pickles, lettuce, tomato, aioli.
Have patty tossed in any wing
sauce for \$1.

Chick'n Satay Sandwich
\$16.00

Sriracha mayo, shredded
carrot and cabbage, cucumber,
cilantro, peanut sauce

Southern Style Chick'n
Sandwich
\$16.00

Creamy cabbage-jalapeno
slaw, pickles, howl sauce

WRAPS

Served with choice of salad,
soup(+\$1), red potatoes. Kale
crisps, or French fries.

Buffalo
\$15.00

Fried veggie nuggets, buffalo
sauce, lettuce, tomato, ranch

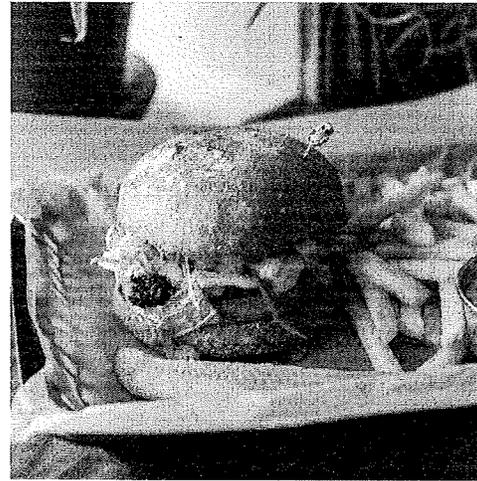
Santa Fe
\$15.00

Lettuce, walnut chorizo, tortilla
strips, pico de gallo, avocado,
cashew cheez sauce, sriracha
mayo, fresh jalapeno, cilantro.
Can be made GF as a bowl.

choice of salad, soup(+\$1), red
potatoes, kale crisps, or french fries.
| *Sub beyond burger patty for \$2.00

House Burger
\$16.00

Jalapenos, caramelized onion,
arugula, aioli, and cashew
cheez sauce on Stalzy's roll.
GF available.



Classic Burger
\$16.00

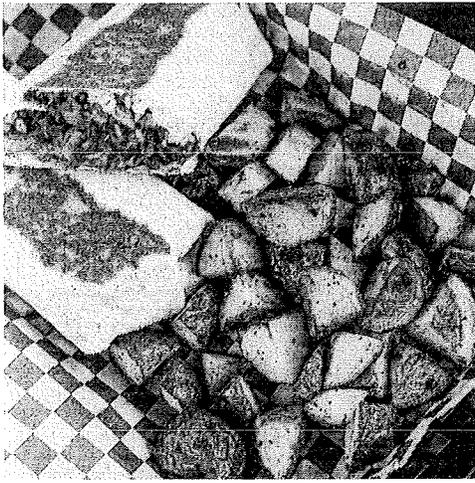
Lettuce, tomato, onion,
pickles, aioli with choice of
vegan or dairy American
cheese. GF available.

Mushroom Burger
\$16.00

Caramelized onion,
mushrooms, garlic aioli, and
choice of provolone or cashew
cheez sauce. GF available.

Burger of the Week
\$16.00

Check our specials for the
current selection!



Burrito \$16.00

Your choice of walnut chorizo or grilled Chick'n cutlet, cashew cheese sauce, jasmine rice, black beans, pico, corn, jalapeno crema, avocado. Can be made GF as bowl, with walnut chorizo.

Curry Tofu Wrap \$15.00

Grilled Lemon Tofu, coconut quinoa, tandoori broccoli and cauliflower, spring mix, avocado, shredded cabbage and carrot, curry mayo. Can be made GF as bowl.

SIDES

Fries \$5.00

Original Kale Crisps 1.5 oz box \$8.00

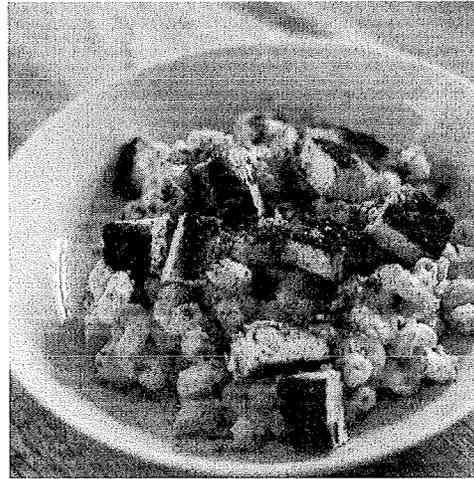
GF

Roasted Potatoes \$5.00

GF

Side salad \$5.00

PASTA



Mac & Cheese \$14.00

Cashew cheese sauce. | Add plain, buffalo, BBQ nugs, Gardein Chick'n Cutlet+\$5.00, add tofu or tempeh +\$4.00

Pesto Alfredo \$15.00

iCavatappi in a creamy pesto alfredo sauce with broccoli, cauliflower, and sauteed mushrooms. | Add grilled lemon tofu or tempeh +\$4.00, add Gardein Chick'n Cutlet +5.00

SOUP

Cup \$6.00

Cucumber, shredded cabbage and carrots, spring mix, house dressing. GF

Bowl

\$8.50

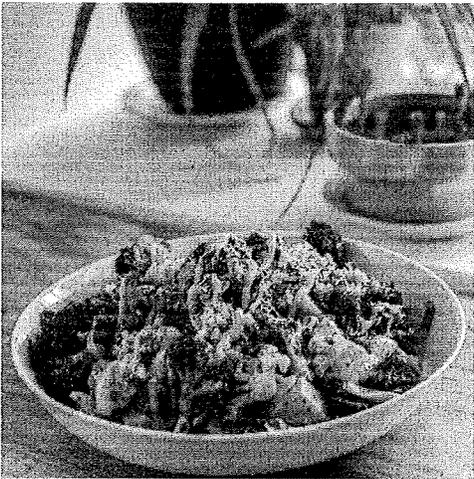
Served with sourdough slice

BOWLS AND SALADS

Peanut bowl

\$15.00

Sweet potato, coconut quinoa, steamed kale, shredded carrot & cabbage, scallions, cilantro, and sesame seeds served with ginger-peanut sauce. | Add tempeh or lemon tofu +\$4.00, add Gardien Chick'n Cutlet +5.00m



Atwood salad

\$15.00

Kale, broccoli, cauliflower, roasted sweet potato, shredded carrot & cabbage, coconut quinoa, and seed and nut crumble with a creamy mustard dressing | Add avocado for +\$1.50 (GF available)

New Bowl

\$16.00

Grilled Chick'n or tofu, pico de gallo, black beans, grilled zucchini and corn, jasmine rice, cilantro, cashew crema, sriracha mayo, tortilla strips,

fresh cilantro. GF available,
with tofu no strips)