

## Drinks

Organic Fresh Juices - 12oz

Straight up Carrot	5
Carrot & Apple	6
Sweet Green Detox (carrot, apple, kale, celery & parsley)	7
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Berry Gingerade	4
Hibiscus tea	3
Julie's Fave Herbal Blend (rooibos, peach & vanilla)	3
Virgil's (variety of flavors)	3
Zevia (variety of flavors)	2
San Pellegrino sparkling natural water	2
Reed's Root Beer	3

## From The Deli Case

Check our deli case for daily specials including fresh pastries, desserts, vegan quiche and soup of the day!



**MELANGE**  
eatery

541-500-1063

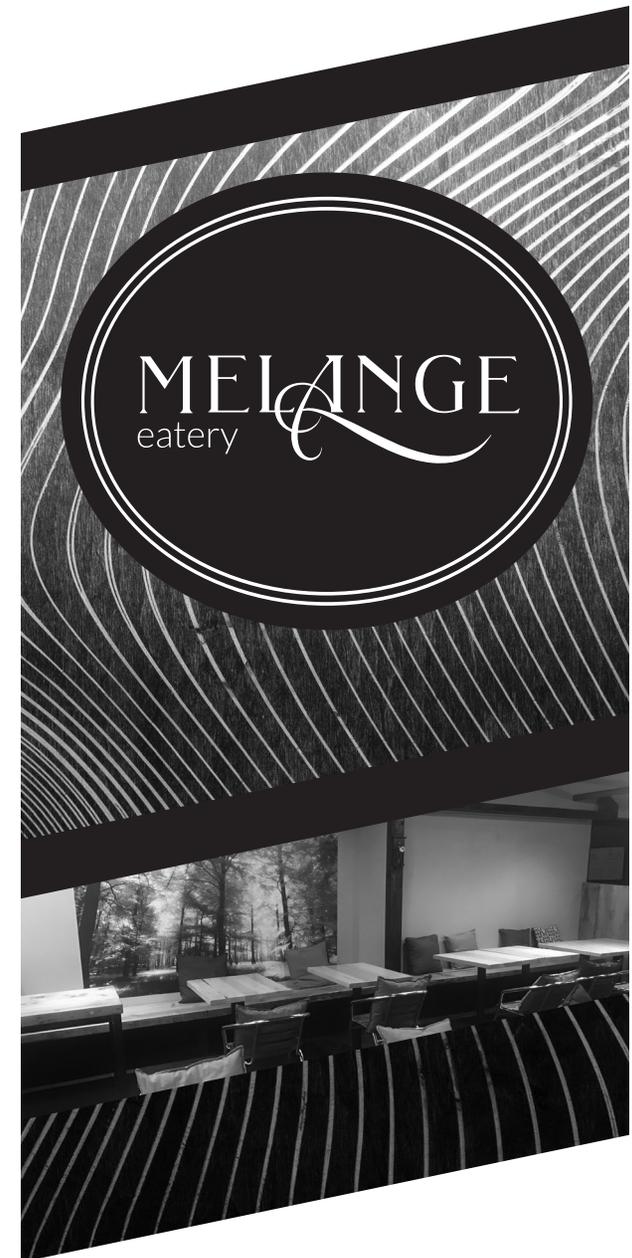
406 E Main St, Suite F  
Medford, OR 97501

Located in the Main Street Market  
in the old Deli Down location

### Hours:

11am-8pm Mon-Thurs | 11am-3pm Friday  
Closed Weekends

On the web at [melangeeatery.com](http://melangeeatery.com)



Asian-fusion eatery serving  
nourishing, plant-based meals.  
A palette of living flavors.

Serving high-quality, fresh & organic food\*

## Starters

- Artichoke Dip** 10  
artichoke hearts and green chilies in a rich cashew cream sauce, served with toast
- Dubu Jorim** 9  
braised tofu served hot smothered in a rich Korean red pepper sauce with notes of garlic and ginger
- Hiyayakko** 9  
a twist on the Japanese cold dish ... tofu served with a tangy, ginger, garlic, cilantro marinade with a touch of spice
- Shishito Adobo** 8  
pan flashed shishito peppers in adobo sauce
- Veggie Roll** 8  
seasoned rice with carrots, cucumber, avocado, and mixed greens, wrapped in nori, served with our sesame, soy, red sauce
- Summer Rolls** 8  
fresh vegetables and rice noodle wrapped in rice paper and served with a caramelized ginger peanut sauce



## Mains

- Deconstructed Lasagna** 16  
garlic roasted vegetables, almond ricotta and red sauce on wide wavy noodle, served with a side of garlic bread (g/f lasagna +\$1)
- Oolong Soba** 16  
buckwheat noodles in a light wild mushroom savory broth topped with seared baby bok choy, kim chi, yellow radish, pickled onion and rice cracker lattice
- A La King Encroute** 14  
chanterelle mushrooms, garbanzos and peas smothered in a white sauce on puff pastry and served with side salad
- Stuffed Onion Bowl** 14  
broccoli, cauliflower, potato, carrots, in a yellow thai coconut curry
- Bi Bim Bop Bowl** 12  
garlic wok fried carrots, onion, spinach, button mushroom, bean sprouts with kochujang
- Autumn Bowl** 12  
seasoned black eyed peas, kale, seasoned tofu, with cashew sauce
- Grilled Arugula Pesto Panini** 10  
vegenaise, mushroom, onion, eggplant, squash, cheez, lettuce and tomato

*All bowls served with white rice  
(brown rice can be substituted for +\$1)  
Add tofu to any dish +\$1.50*

## Raw

- Live Burger** 14  
a nutty savory patty made of sprouted buckwheat, sunflower seeds, celery, red onions and red peppers topped with cashew cream, tomato, cucumber, avocado and live ketchup served in a cabbage and lettuce leaf, with a side salad of fresh kale with lime tahini dressing
- Live Taco** 12  
crispy romaine filled with a walnut carrot cumin accented filling, with fresh tomato salsa, sliced avocado, and chili cashew sauce
- Raw Hummus** 12  
a refreshingly delicious live blend of cashew and zucchini served on live flax and groats crackers served with a side of kale salad w/ lime tahini dressing
- Melange Salad** 10  
mixed greens, tomato, cucumbers, kalamata olives, black beans and corn, served with a strawberry tomato garlic gastrique

## Desserts

- Berry Mille Feuille** 8  
**Cheezcake** 7  
**Raw Brownie** 4  
**Coconut Tapioca** 4

*Check our deli case for more!*

*\*All dishes are prepared with high-quality ingredients and organic where available.*