

# Good Intentions

## DAY MENU

### SHAREABLES

<b>FOCACCIA</b> 8 Housemade focaccia, whipped butter, flake salt	<b>SOUTHERN SRIRACHA CRAB CAKES<sup>^</sup></b> 15 Hearts of palm and jackfruit crab cakes, sriracha pimento, Thai chili glaze, seitan bacon crumbles, pickled fresno, scallion, sesame
<b>WHIPPED RICOTTA<sup>#+</sup></b> 19 Lemon whip, pistachio pesto, Szechuan chili, agave, sourdough crostini	<b>TEMPEH OR TOFU FRIES</b> 14 With celery and carrots, choice of tossed Buffalo, Nashville hot, Carolina BBQ, or sweet Thai chili <sup>^</sup> , optional ranch or blue cheese (gf)
<b>BIG CAN NACHOS</b> 20 Birria soy curls, elote, pickled red onion and jalapeño, queso, cilantro, side consomé (gf)	<b>CEVICHE<sup>+</sup></b> 15 Hearts of palm, lime, mango, tomato, red onion, jalapeño, cilantro, pita, avocado sauce
<b>CRAB FRIES</b> 16 Loaded seasoned fries topped with garlic butter, hearts of palm and jackfruit crab, Old Bay, parmesan, parsley, kewpie aioli (gf)	<b>CRISPY BRUSSELS SPROUTS<sup>#^</sup></b> 17 Dan Dan tahini, toasted cashews, pickled fresnos, scallion (gf)
<b>CAULIFLOWER A LA PLANCHA<sup>^</sup></b> 17 Seared florets, garlic butter, smoked paprika aioli, chili crisp (gf)	

### BEVERAGES

#### FOUNTAIN

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade, Root Beer 4

#### NOT FOUNTAIN

Liquid Death

+Still 4

+Grim Leafer (iced tea) 7

+Dead Billionaire (arnold palmer) 7

Saratoga sparkling water 24oz 8

St. Pete Ferments kombucha 8

Jarritos grapefruit soda 4

(gf) gluten friendly ~ \*gf option available

+gf upcharge available #contains nuts ~

^contains sesame

There will be a 20% autogratuity added to parties of 6 or more

### COFFEE

#### ESPRESSO BAR

Espresso 4

Americano, hot/iced 5

Latte, hot/iced 6

with oat or soy milk

+opt: simple, vanilla or caramel

Cappuccino 6

Mocha, hot/iced 6

Look Alive nitro cold brew 6

### SMALL / LOCAL

Proudly supporting:

Cactus Hat Mushrooms

St. Pete Ferments

Afternoon Roasting

The Tempeh Shop

Look Alive Coffee

Offbeast



# MAINS

## SALADS

LUNCH TARPON 13

### GREEK SALAD\*

Romaine, feta, bell pepper, red onion, purple potato salad, roasted pickled beets, heirloom tomatoes, kalamata olives, fried halloumi

WEDGE SALAD\* 16

Iceberg, seitan bacon crumbles, heirloom tomatoes, pickled red onion, blue cheese crumbles and dressing

TAHINI CAESAR#^\* 17

Supergreens, shredded carrot, house caesar dressing, tahini hummus, cornbread croutons, pepitas, toasted almonds, parmesan

To any salad and select entrees, add:

+tofu or tempeh (\$8)

+lion's mane mushroom (\$10)

+Offbeast 4oz filet (\$16)

## WEEKLY EVENTS

### WINESDAYS

Half off bottles of wine all night  
5pm - close

### FRIDAY LUNCH

Now open every Friday at 11am. Serving our Day Menu until dinner at 5 o'clock. Enjoy afternoon cocktails every Friday!

### BRUNCH

Serving Brunch every Saturday and Sunday from 11am-3pm. Enjoy morning favorites like pancakes, omelets, mimosas and bloody marys!

### SERVICE INDUSTRY NIGHT

Sunday nights from 5pm-10pm come enjoy our employee discount with your scheduling app or a paystub: 50% off food, 25% off drinks

## HANDHELDS

SKYWAY MELT+ 19

Beyond smashburger, St. Pete Ferments kimchi mayo, caramelized onion, provolone, toasted garlic sourdough - choice of side

RODEO BURGER+ 21

Beyond smashburger, cheddar, seitan bacon, coleslaw, roasted jalapeños, Carolina BBQ sauce, BBQ aioli, crispy fried onions, brioche - choice of side

+double patty (\$6)

NASHVILLE HOT TOFU 18

Double battered fried tofu, housemade Nashville hot sauce, mayo, bibb lettuce, pickles, brioche - choice of side

BLT 16

Housemade seitan bacon, bibb lettuce, tomato, hatch chile ranch, toasted sourdough - choice of side

### SIDES:

Fries, potato salad 5

\$ Sweet potato fries, seasonal veg 6

\$\$ Side house salad, side caesar 7



Good Intentions pays employees a livable wage; in order to do that without elevated menu prices, we've added a 3.5% kitchen appreciation fee and 100% of that fee is divided up among kitchen staff to help bridge the pay gap between front and back of house. We also charge a 2.20% fee for all take out orders to cover the cost of eco-friendly take out containers. Thank you for understanding and supporting livable wages for our staff.