



TAILORED BY DAY

3400 STONE WAY SEATTLE, WA 98103 P: 206-855-6117

GROUP DINING TAILORED BY DAY MENU

\$40 / PERSON
FOR PARTIES UP TO 20

*Our plant forward menu naturally leans
vegan. When there are exceptions, menu
items will be marked as follows:*

CONTAINS:

DAIRY (D) EGG (E) SEA (S)

OTHER ALLERGENS MARKED:

GLUTEN (G) NUTS (N)

*Please let us know if you have dietary
restrictions.*

*Menus subject to change based on what's
in season.*

*A 3% administration fee and 20%
service charge will be applied to the
final bill. These charges will be retained
by the company.*

CHOOSE THREE FAMILY STYLE APPETIZERS

shared with the table

BISCUITS & JAM (G)

APRICOT MORNING BAR (N)

ELDERBERRY MUFFINS (G)

GRAINLESS GRANOLA: oat milk hemp milk dairy free coconut yogurt

NUTLESS GRANOLA (N): oat milk hemp milk dairy free coconut yogurt

TOAST: PEA & PEPITA (G) pea & pumpkin seed spread, pea shoot, carrot tops, basil, chive,
carrot-turmeric puree

TOAST: HEIRLOOM TOMATO & HEMPSEED (G) (N) brulee'd heirloom tomato, baby kale,
chili puree, basil, olive oil

TOAST: AVOCADO & FAVA (G) (N) avocado & fava bean mash, breakfast radish, parsley,
green garlic puree, spiced pistachio gremolata

CHEF'S CHOICE PRE-BUILT BOARD

CHOOSE FOUR ENTRÉES

guests select from these entrées during service

SEASONAL FRITTATA (E)

GRAINS & GOJI BERRY (N) oats, millet, sesame milk, with stewed goji-berry, matcha cashews,
ginger-sesame honey

MUSHROOM & SUMMER VEGETABLE (N) savory grains & grasses porridge, local mushroom,
summer squash, sautéed greens, sweet corn puree, saffron dusted cashew

PRAWNS & GRITS (S) (D) coon-stripe prawn, rustic sofrito, mountain lodge farm raw goat's cheese

GREENS & COWPEAS (N) collard greens, cowpea & garnet yam hash, pecan romesco

FALAFEL WRAP house flatbread, fava bean falafel, green tahini, cucumber, red onion,
romaine, mint, hibiscus vinaigrette

BETTER BURGER (G) (N) house vegan patty, pickled sea bean, kombu & wakame aioli,
watercress, scallion

GRAVLAX SANDWICH (G) (S) house cured king salmon, hempseed spread, aquavit pickle,
sorrel puree, watercress, roasted caper, garden herbs, served open faced

MISO CAESAR SALAD (G) (N) savoy, romaine, roasted caper, nori crouton

LUPINI BEAN SALAD marinated lupini, baby kale, sunflower shoot, confit fennel, apricot,
aleppo-hibiscus vinaigrette

SEND GUESTS HOME WITH CHAGA CARAMELS

+8 / GUEST



Livbud

TAILORED BY NIGHT

3400 STONE WAY SEATTLE, WA 98103 P: 206-855-6117

GROUP DINING TAILORED BY NIGHT MENU

\$60 / PERSON
FOR PARTIES UP TO 20

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vegan. When there are exceptions, menu
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CONTAINS:

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OTHER ALLERGENS MARKED:

GLUTEN (G) NUTS (N)

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CHOOSE THREE FAMILY STYLE APPETIZERS

shared with the table

CHEF'S CHOICE PRE-BUILT BOARD

SEASONAL FLATBREAD (G) (D)

SWEET CORN RIBS (G) *galbi-style marinade, gochujang, scallion, shiso, sesame*

CRUDO (S) *black cod, stonefruit leche de tigre, pickled ginger, avocado, radish*

HOPPED MANILA CLAMS (G) (S) *citrusy IPA broth, leek, serrano, fresh herb, toasted sourdough*

ADD A FAMILY STYLE SALAD +5/guest

MISO CAESAR SALAD (G) (N) *savoy, romaine, roasted caper, nori crouton*

TENDER SPRING GREENS (N) *spring chrysanthemum, watercress, wild arugula, mint, cilantro,
shiso, avocado, strawberry, toasted walnut, citronette*

CHOOSE FOUR ENTRÉES

guests select from these entrées during service

BLACK RICE RISOTTO (E) *local mushroom, green garlic, cured yolk*

SEARED LION'S MANE (N) (+5/ORDER) *caramelized eggplant espuma,
blistered summer vegetable, myco-demi, chili puree, nasturtium*

BETTER BURGER (G) (N) *house vegan patty, pickled sea bean, kombu & wakame aioli,
watercress, scallion*

GREENS & COWPEAS (N) *collard greens, cowpea & garnet yam hash, pecan romesco*

CORN CAVATELLI (D) (G) *sweet corn, local mushroom, calabrian chili,
wonderland raw goat's tomme, summer savory*

KING SALMON (N) (S) (E) (+5/ORDER) *wild rice fritter, sorrel & dill puree, local mushroom,
cedar, pistachio oil*

NEAH BAY BLACK COD (S) (+5/ORDER) *carrot, turnip, wakame, matcha fumet, shiso,
crispy skin*

DESSERTS

CHAGA CARAMELS *dark chocolate, flakey sea salt*

SUMMER MELON, GOOSEBERRY & PISTACHIO (N)
green melon custard, basil gelee, pistachio crust

HIBISCUS BRULEE *coconut milk, ginger, allspice, raspberry*

STONEFRUIT BUCKLE (D) (E) *nectarine, plum, sweet corn & goat's milk gelato*

SEND GUESTS HOME WITH CHAGA CARAMELS

+8 / GUEST



Livbud

COCKTAIL STYLE MENU

3400 STONE WAY SEATTLE, WA 98103 P: 206-855-6117

COCKTAIL STYLE MENU

\$40 / PERSON
FOR PARTIES UP TO 15
IN THE MUSHROOM DEN

*Our plant forward menu naturally leans
vegan. When there are exceptions, menu
items will be marked as follows:*

CONTAINS:

DAIRY (D) EGG (E) SEA (S)

OTHER ALLERGENS MARKED:

GLUTEN (G) NUTS (N)

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FLATBREAD

select 2 flatbreads

CONFIT CORN (D) (G) *local mushroom, kale, fresh sheep's cheese
sub vegan cheese*

STONE FRUIT (D) (G) (N) *nectarine, confit leek spread, arugula, plum gastrique,
pistachio oil*

HIERLOOM TOMATO (D) (G) *whipped feta, olive oil, heirloom tomato,
sweet pepper, hot honey, basil
sub vegan cheese*

SALAD

select 1 salad

MISO CAESAR SALAD (G) (N) *savoy, romaine, roasted caper, nori crouton*

MELON SALAD *summer melon, stone fruit chamoy, goat's milk queso fresco, avocado*

TENDER SPRING GREENS (N) *spring chrysanthemum, watercress, wild arugula, mint,
cilantro, shiso, avocado, strawberry, toasted walnut, citronette*

BUILD A BOARD

select 2 items from each category, comes with crudite, seeded crackers, and sourdough toast

SPREADS

PEA & PUMPKIN SEED *pea shoot, mint, toasted pepitas*

HEIRLOOM TOMATO & HEMPSEED *brulee'd heirloom tomato, chili puree, basil, olive oil*

FAVA & AVOCADA MASH *pistachio gremolata, breakfast radish*

MUHAMARRA *smoky summer peppers, walnut, date syrup*

LEEK CONFIT SPREAD *melted leeks, olive oil*

BITS

FALAFEL *with green tahini*

SPICED NUTS *nori almond, maca walnut, mushroom dusted pistachio*

SNACKING BEANS *marinated lupini beans*

OLIVES *marinated picholine*

BRAZILIAN CHEESE BREAD *mountain lodge farm raw goat's cheese, spiced nectarine compote*

TINNED FISH (+5/tinned fish)

ANCHOVIES IN OLIVE OIL *olasagasti*

SARDINES IN OLIVE OIL WITH PIRI PIRI & PICKLES *jose gourmet*

MUSSELS WITH DILL & FENNEL *fangst*