

dinner menu



MUNCHIES & SMALL PLATES

Today's Veg \$5

NEW Smashed Potatoes \$5

w. butter
+ chicken gravy **\$2**

Grilled Asparagus \$7

w. our garlic aioli

Basket of Fries \$7

/ regular
/ spicy

Bone-in Chicken Wings 6: \$10

/ bbq **12: \$17**

/ buffalo

/ general tso's

/ spicy Thai peanut **NEW**
+ blue cheese crumbles **\$2**

NEW Cauliflower "Wings" 6: \$7

/ bbq **12: \$13**

/ buffalo

/ general tso's

/ spicy Thai peanut

Traditional Coleslaw \$5

our house-made take on
the American classic

Nachos Grande \$15

cheese, jalapeños, black
olives, & pico de gallo
+ grilled chicken **\$3.5**
+ pulled pork **\$3.5**
+ sour cream **\$1**
+ guac **\$3**

Grilled Quesadillas

grilled w. cheese & served
w. pico de gallo
/ cheese only **\$6.5**
/ black bean **\$6.5**
/ grilled chicken **\$7.5**
/ bbq pulled pork **\$7.5**
+ sour cream **\$1**
+ guac **\$3**
+ on local Mi Tierra
organic corn tortillas **\$2**

+ side of garlic aioli to just about anything: **75¢**

"Friendly and efficient staff, great food and cocktails, outdoor dining" -steven "Awesome bar with great food! Fun place" -jonathan

Ask about our dinner, sandwich,
soup, and dessert specials!

Ionized, HEPA-13, ultraviolet-treated,
high circulation environment.

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

12/15/22





TACOS

2: \$9 4: \$17

made w. local Mi Tierra organic corn tortillas & served w. lettuce

sub 2 strips of fried tofu for any protein for free

+ sour cream

+ guac

\$1

\$3



SALADS

+ 2 strips

of bacon

\$2

+ grilled chicken

\$3.5

+ 2 slices

of fried tofu

\$3

dressings:

/ balsamic

vinaigrette

/ ranch

/ caesar

/ oil &

vinegar

NEW Crispy Cauliflower Banh Mi

w daikon-carrot relish, cilantro, sriracha mayo, & jalapeños

Baja Fish

golden fried haddock, baja sauce, pico de gallo

Mojo Pork

orange-garlic pork, cotija cheese, pico de gallo

Mojo Chicken

orange-garlic chicken, cotija cheese, pico de gallo

Mojo Fried Tofu

orange-garlic tofu, cotija cheese, pico de gallo

Spicy Tuna 2: \$10 4: \$19

sushi grade tuna, cilantro, spicy slaw

NEW Lemony Lacinato Salad \$14

freshly chopped kale tossed with a house garlic-lemon dressing, topped w. blue cheese crumbles, dried cranberries, & toasted panko

Voo Caesar \$14

our take on the classic w. zesty true Caesar dressing (anchovies on request)

Roasted Root Salad \$14

crisp local mesclun greens w. roasted carrots, parsnips, & beets, topped w. toasted almonds, chevre, & house balsamic

Garden Salad small: \$5 large: \$10

crisp local mesclun greens w. carrot, tomato, onion, cucumber, sprouts, & purple cabbage

+ side of garlic aioli to just about anything: 75¢



SANDWICHES

sub 2 slices of
fried tofu for
any protein
for free

w. choice of side:
/ fries / spicy fries
/ slaw / daily veg
/ salad +\$2
/ cup of soup +\$3

NEW Lemony Kale & Tofu \$13

fried tofu topped with lacinato
kale, house lemon-garlic
dressing, sriracha, pickled
red onions on a Cuban roll
sub grilled chicken \$2

NEW Voo-Fried Chicken or Tofu \$15

on brioche with Little Leaf Farms
greens & pickled red onions
/ hot honey
/ spicy Thai peanut

Pulled Pork \$15

bbq & coleslaw on brioche

Chicken Roasted Veggie \$13

grilled chicken w. our house-
roasted veggies, pesto mayo,
& swiss on Cuban roll

Roasted Veggie \$11

house-roasted red peppers,
mushrooms, & roasted red onions w.
pesto mayo & swiss on Cuban roll

Banh Mi \$14

grilled chicken, daikon, carrot,
sriracha mayo, cilantro, &
jalapeños on a Cuban roll



PIZZA

served on artisanal crust

Classic Cheese \$11

Pepperoni \$13

White \$13

garlic butter, mozzarella cheese,
asparagus, crushed black pepper

NEW Cubano \$15

pickles, pork, mustard,
mayo, & cheese



SOUP

all soups come w. crostini

Soup of the Day cup: \$4 bowl: \$6

+ side of garlic aioli to just about anything: 75¢



BURGERS

our famous ½ pound beef burgers ground for us by Arnold's in Chicopee w. side of fries.

sub any beef burger w. a Beyond Burger

Basic Burger **\$16**
served w. lettuce, tomato, & pickles
+ cheddar-jack, swiss,
or smoked cheddar **\$1**
+ bacon **\$2**

Voo Burger **\$18**
beef burger topped w. sliced chorizo, smoked cheddar, & asparagus, w. fresh thyme & olive oil aioli

Bacon Mushroom Swiss **\$18**

Red, Green, & Blue Burger **\$18**
beef burger topped w. blue cheese, scallions, & pickled red onion



ENTREES

NEW **Herbed Quarter Chicken w. Smashed** **\$19**

slow roasted herbed chicken quarters with our veg of the day & smashed potatoes w. housemade gravy

NEW **BBQ Pulled Pork Plate** **\$20**

mac & cheese, house-roasted pulled pork, fries, & veg of day

NEW **Vegan Crispy Spicy Peanut Tofu Bowl** **\$16**

w. rice, pickled cabbage, jalapeños, cilantro, ponzu

Meatloaf **\$18**

Jamaican-style meatloaf w. Caribbean bbq sauce, served w. asparagus & fries

Mac & Cheese **\$16**

white cheddar bechamel, made to order w. choice of side: fries, slaw, or daily veg
+ bbq pulled pork or bacon **\$3.5**

+ side of garlic aioli to just about anything: **75¢**

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We add a 4% Kitchen Equity surcharge to all food sales. This surcharge is distributed to our hard-working professional kitchen workers to show appreciation for their expertise. It is our attempt to address the historic uneven distribution of wages between front-of-house and back-of-house staff in our industry. It helps us attract and retain the expert staff we all rely on to provide you with fresh cooked-to-order meals all made from scratch right here.

Order online for takeout
thevoo.net

