



Loving Hut
vegan restaurant

DINE-IN & CARRY OUT

www.LovingHutCharlotte.com

Phone: 980. 219.4339

Inside Golden Green Hotel
3024 E Independence Blvd.
Charlotte, NC 28205



HEALTHY DELICIOUS

Gluten Free (GF) | Gluten Free Option (GFO)

APPETIZER

A1. BUFFALO DRUMSTICKS 4.95

Drumsticks (2) coated with buffalo sauce; served with celery sticks and ranch dipping sauce.

A2. PARTY DRUMSTICKS 11.95

Six pieces of drumsticks packed with buffalo and teriyaki dipping sauces.

A3. CHA CHA 5.95

Vegan shrimp in batter, flash fried to perfection; served with signature spicy aioli or cocktail sauce.

A4. ANGEL HAIR WITH CUCUMBER & SESAME 4.95

Cold angel hair noodles flavored with sweet chili sauce, cucumber, red bell pepper, sesame oil and sesame seeds.

A5. DOUBLE SLIDERS 6.95

Enjoy sliders with 2 flavors - one has vegan sausage and caramelized onion, topped with spicy aioli sauce and the 2nd one has grilled mixed vegetables of broccoli, red bell peppers, artichokes, red onions, topped with a house pesto sauce.

A6. GOLDEN NUGGETS 5.95

Vegan chicken nuggets in batter, flash fried to golden brown; served with our signature No-Honey Mustard dipping sauce.

A7. MINI DOGS 5.95

Vegan mini hot dogs in batter, flash fried to golden brown; served with ketchup or mustard.

A8. SPRING ROLL 3.50

Flash fried spring rolls (2) filled with veggies; served with sweet chili dipping sauce.

A9. SUMMER ROLL 4.95

Wrapped in rice paper, containing leaf lettuce, fried tofu, vegan ham, refreshing pickled carrots and daikon radish, and fresh herbs, including basil and mint; served with peanut dipping sauce on side.

A9G. SUMMER ROLL (GF) 4.95

Wrapped in rice paper, containing leaf lettuce, fried tofu, refreshing pickled carrots and daikon radish, and fresh herbs - including basil and mint; served with sweet chili dipping sauce on side.

SPECIAL DISHES

SD1.SALISBURY STEAK (GF) 12.95

Grilled Beyond burger patty with steak sauce, served with steak fries and fresh salad with vinaigrette dressing.

SALADS & SOUPS

S1.HOUSE SALAD (GF) 5.95

Add \$1 for a topping of mixed seeds: sunflower seeds, pumpkin seeds, and dried cranberries.

Refreshing salad bowl filled with lettuce, carrots, purple cabbage, cucumbers, and tomatoes; served with a choice of dressing.

All dressings are house made

Ranch . Dijon . Balsamic

Thousand Islands . Lemon Vinaigrette

S2.CAESAR SALAD 5.95

Chopped lettuce and capers tossed in creamy vegan dressing; topped with croutons and vegan parmesan cheese.

S3.RAINBOW SALAD (GF) (L) 11.95

Shredded lettuce, carrots, purple cabbage, cucumbers, tomatoes, red bell peppers, avocado, and sweet corn; served with a choice of dressing. **(R)** 7.95

S4.GRILLED CHICKEN CAESAR SALAD 12.95

Chopped lettuce and capers tossed in creamy vegan dressing; topped with grilled vegan chicken, croutons and vegan parmesan cheese.

S5.VEGAN TUNA SALAD 7.95

A scoop of vegan tuna over lettuce, topped with red onion as optional. The tuna mixture consists of imitated tuna from soy and wheat, mixed with veganaise, mustard, celery and ginger.

S6.CORN CHOWDER SOUP (GF) 4.95

Creamy corn soup with vegetables of carrot, potato, and celery.

S7.SOUTHERN VEGETABLE SOUP (GF) 4.95

A hearty tomato-based vegetable soup with vegetables including cabbage, potato, okra, corn, carrot, and beans

S8.WONTON SOUP 4.95

House made wontons in a delicious vegetable broth with vegetables including broccoli, carrots, zucchini, and cilantro; dashed with sesame oil.



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SPLENDID SANDWICHES

SERVE WITH A SIDE:
FRENCH FRIES OR HOUSE SALAD

B1.BAKUN SANDWICH 11.95

Vegan bacon, lettuce, tomato, and avocado served on lightly toasted whole wheat with vegan mayo.

B2.VEGAN TUNA MELT 11.95

Vegan tuna and melt vegan cheese on lightly toasted whole wheat bread with vegan mayo.

B3.GRILLED VEGGIES SANDWICH 11.95

Grilled broccoli, red bell pepper, artichoke, red onion and topped with house pesto sauce; served in lightly grilled artisan sour dough bread.

B3G.GRILLED VEGGIES SANDWICH (GF) 13.95

Grilled broccoli, red bell pepper, artichoke, red onion and topped with house pesto sauce; served in lightly grilled gluten free multi-grain bread.

B4.GRILLED CHICKUN SANDWICH 13.95

Grilled vegan chicken topped with caramelized onion, tomato, arugula, and signature spicy aioli sauce; served on lightly grilled artisan sour dough bread.

B5.BEYOND CHEESEBURGER 13.95

Beyond Meat burger topped with vegan cheese, tomato, red onion, lettuce, and house Thousand Island dressing; served on a burger bun.

B5G.BEYOND CHEESEBURGER (GF) 15.95

Beyond Meat burger topped with vegan cheese, tomato, red onion, lettuce, and house Thousand Island dressing; served on a gluten free multi-grain burger bun.

B6.BUFFALO RANCH CHICKUN BURGER 13.95

Battered fried vegan chicken tossed in buffalo hot sauce and topped with tomato, red onion, lettuce and house ranch dressing. Served in a burger bun.

B7.FISHY SUB 12.95

Batter fried vegan fish, lettuce, tomato, red onion, pickle, capers, and ranch sauce; served on a hoagie roll.

B8.CHEDDAR VEGAN FISH WRAP 12.95

Batter fried vegan fish, grilled bell pepper, pickle, capers, and ranch sauce in a vegan cheddar wrap, lightly grilled.

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B9.MEATY-BALL SUB 13.95

Vegan meatballs topped with marinara sauce and vegan cheese; served on a hoagie roll.

B10.SHRIMP SUB 13.95

Batter fried vegan shrimp, lettuce, tomato, pickle, capers, and spicy aioli sauce; served on a hoagie roll.

B11.PHILLY CHEESESTEAK 12.95

Juicy vegan steak, caramelized onion, red and green bell peppers, melted vegan cheese over a hoagie roll.

B12.BANH MI 11.95

Au Lac style sandwich – Juicy vegan steak, pickled carrots and daikon radish, cucumber, cilantro and jalapeno pepper; served on lightly toasted hoagie roll.

PIZZAS

P1.STROMBOLI 13.95

Baked layered roll of tomato-based sauce, vegan cheese, vegan ground beef, vegan bacon and beyond sausage. Brushed with house garlic herb infused olive oil; served with roasted broccoli and marinara sauce.

P2. BIANCA CHICKUN SUPREME 13.95

Homemade white sauce, vegan mozzarella cheese, grilled marinated vegan chicken, garlic, artichoke, capers, and oregano.

P3.CLASSIC MARGHERITA 12.95

Marinara sauce, vegan mozzarella cheese, sliced tomatoes, fresh basil, and garlic and herb infused olive oil.

P3G.PIZZA CLASSIC MARGHERITA (GF) 14.95

Cauliflower crust, marinara sauce, vegan mozzarella cheese, sliced tomatoes, fresh basil, and garlic and herb infused olive oil.

P4.MEATLESS LOVERS 14.95

Marinara sauce, vegan mozzarella cheese, vegan ground beef, sausage, bacon, and black olives.

P5.PIZZA MUSHROOM WITH ARUGULA 12.95

House white sauce, vegan mozzarella cheese, mushrooms with garlic oil, crushed red peppers, capers, and topped with fresh arugula.

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FRESH INGREDIENTS



P5G.PIZZA MUSHROOM WITH ARUGULA (GF) 14.95

Cauliflower crust, house white sauce, vegan mozzarella cheese, mushrooms with garlic oil, crushed red peppers, capers, and topped with fresh arugula.

P6.PESTO SHRIMP PIZZA 13.95

House pesto sauce, vegan mozzarella cheese, vegan shrimp, artichokes, and red onions.

P6G.PESTO SHRIMP PIZZA (GF) 15.95

Cauliflower crust, house pesto sauce, vegan mozzarella cheese, vegan shrimp, artichokes, and red onions.

P7.SAUSAGE PIZZA 13.95

Marinara sauce, vegan mozzarella cheese, Beyond sausage, black olives, roasted broccoli and fennel seeds.

P7G.SAUSAGE PIZZA (GF) 15.95

Cauliflower crust, marinara sauce, vegan mozzarella cheese, Beyond sausage, black olives, roasted broccoli and fennel seeds.

P8.VEGGIE PIZZA 11.95

Marinara sauce, vegan mozzarella cheese, mushrooms, red onion, bell peppers, roasted broccoli, jalapeno peppers, and black olives.

P8G.VEGGIE PIZZA (GF) 13.95

Cauliflower crust, marinara sauce, vegan mozzarella cheese, mushrooms, red onion, bell peppers, roasted broccoli, jalapeno peppers, and black olives.

P9.BUILD YOUR OWN PIZZA START AT 9.95

Your choice of sauce and toppings built on a regular crust just to suit your taste, mozzarella vegan cheese included.

Each extra protein topping, add \$2; extra cheese, add \$1.50; each extra veggie topping, add \$1.

Sauces: Marinara, White sauce, Pesto

Toppings:

Protein: Vegan-sausage (GF), Ground Beef (GF), Shrimp (GF), Bacon, Chicken

Veggies: Tomato, Mushrooms, Red onions, Green and Red Bell Peppers, Broccoli, Artichokes, Olives, Capers, Caramelized onions, Fresh Basil, Fresh Arugula, Jalapeño Pepper, Banana Pepper

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FLAVORFUL

PASTA & NOODLES

N1. ALFREDO PENNE 13.95

Penne pasta in cashew alfredo sauce, with capers, garlic, crushed red peppers and a choice of vegan chicken or vegan shrimp; topped with vegan parmesan cheese, and basil.

N2. PESTO PENNE 11.95

Penne pasta in house pesto sauce sautéed with zucchini and mushrooms, topped with house parmesan cheese.

N3. VEGGIE PASTA 11.95

Penne pasta or angel hair, marinara sauce, garbanzo beans, sautéed with garlic and vegetables, including broccoli, red bell pepper, zucchini, and celery.

N4. SPAGHETTI & MEATY-BALLS 13.95

Spaghetti noodles topped with marinara sauce, vegan meatballs, dashed with house made parmesan and basil.

N5. SAINTLY STIR FRY (GFO) 12.95

Rice noodles or Udon noodles stir-fried with tofu, vegan ham and vegan shrimp and vegetables including cabbage, broccoli, carrots, zucchini, mushrooms, onion and scallions.

N6. PHO NOODLE SOUP (GFO) 12.95

Rice noodles in house pho broth with fried tofu, vegan ham, mushrooms, and broccoli; topped with cilantro, basil and a thin tofu crisp; served with Sriracha hot sauce and hoisin sauce.

N7. ROYAL NOODLE SOUP (GFO) 12.95

Rice noodles in vegetable broth with lemongrass and mild spices, fried tofu, vegan ham, mushrooms, and broccoli; topped with cilantro, mint and a thin tofu crisp.

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RICE DISHES

*Our rice is mixed with red quinoa
Add \$1 for organic brown rice*

R1.ORGANIC GOLDEN RICE (GF) 9.95

Organic brown rice stir-fried, fried tofu, onions, mixed vegetables including carrots, peas, and sweet corn, with golden seasoning oil.

R2.LEMONGRASS TOFU AND NUGGETS COMBO 13.95

Lemongrass seasoned nuggets, tofu, and zucchini paired with rice, a spring roll, pickled carrots and daikon radish, shredded lettuce, and fresh mint; served with sweet and sour chili sauce.

R3.CRISPY CHICKEN RICE BOWL 13.95

Battered, fried vegan chicken over rice with pickled carrots and daikon radish, shredded lettuce; served with signature spicy aioli.

R4.CHA CHA RICE BOWL 13.95

Vegan shrimp sautéed with red bell peppers, scallions, and basil; served with rice, pickled carrots, daikon radish, and shredded lettuce.

R5.GURU CURRY(GFO) 12.95

Mixed veggies including broccoli, red bell peppers, zucchini, mushrooms, onions, and minced garlic cooked with fried tofu and vegan protein in coconut milk and curry seasoning; served with rice.

R6.VEGGIE DELIGHT (GFO) 11.95

Stir-fried vegetables, including broccoli, bell peppers, snow peas, zucchini, carrots, mushrooms, cabbage; served with rice.

R7.HARVEST RICE BOWL (GF) 12.95

Carrots, potatoes, and squash baked with rosemary and olive oil; paired with seasoned rice and roasted broccoli. Rice is seasoned with tomato, bell pepper, and celery.



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KIDS MENU

Includes a soft drink

K1.KID'S GRILLED CHEESE (GFO) 5.95

Vegan cheese lightly grilled on whole wheat bread and served with a side of french fries or veggies.

K2.KID'S BENTO 6.95

Rice, a vegan drumstick, spring roll, sweet corn and sweet peas in a Bento box; add \$.75 if replace regular rice with organic brown rice.

K3. KID'S SPAGHETTI & MEATY-BALLS 6.95

Spaghetti noodles topped with marinara sauce, vegan meatballs, sweet peas, and parsley.

AL A CARTE

AL1.ORGANIC BROWN RICE 3.50

AL2.RICE WITH QUINOA 2.50

AL3.ORGANIC SWEET CORN 3.00

AL4.STEAMED VEGGIES 3.00

AL5.MAC AND CHEESE 3.95

AL6.FRENCH FRIES 3.95

AL7.EXTRA DRESSING 0.75

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SWEET

CHEESECAKE 4.95

Creamy cheesecake with graham cracker crust and choice of toppings: Blueberry, Strawberry, Cherry or Chocolate Drizzle.

COCONUT CAKE 5.50

Organic cake with coconut icing dashed with roasted organic coconut flakes.

CHOCOLATE CAKE 5.50

Organic cake with chocolate icing or peanut butter icing.

BROWNIE WITH ICE CREAM (GF) 5.50

A scoop of ice cream drizzled with dark chocolate over a gluten free brownie.



REFRESHING

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE

4.95

ORGANIC APPLE JUICE FROM REAL APPLE

3.50

ORGANIC LEMONADE

3.00

SIGNATURE LEMONADE

House lemonade made with fresh lemon and fruits.

3.50

INDIVIDUALLY BREWED HOT COFFEE

Your choice of variety, including decaf.

3.50

PEPSI AND OTHER SOFT DRINKS

Free refills available.

2.50

ICED COFFEE

Coffee over coffee-ed ice cubes with sweetener and plant-based milk.

3.50

KOMBUCHA

A bottle.

4.00

ZERO ALCOHOL BEER

The alcohol level is 0.00, not the commonly seen less than 0.05%. Taste like a beer.

4.00

ORGANIC HOT TEA

Premium organic loose-leaf tea in a 13-oz glass pot; hot water refills upon request.

3.50

ICED TEA

Free refills available.

2.50

ARNOLD PALMER

Ice Tea Lemonade Flavored.

2.50