SALADS & GRAIN BOWLS \$13.00

ADAN TAHINI BOWL

Falafel, Hummus, Stuffed Grape Leaves, Green Olives, Grilled Pita Bread and Tabbouleh with Tahini & Lemon Vinaigrette

CHICKEN WISO NOODLE BOWL

Grilled Marinated Chicken Thighs with Vermicelli Pasta, Julienne Carrots, Roasted Zucchini, Snow Peas, Purple Cabbage Fresh Mint and Chickpea Miso Dressing

SURREAL RED SEA BOWL J

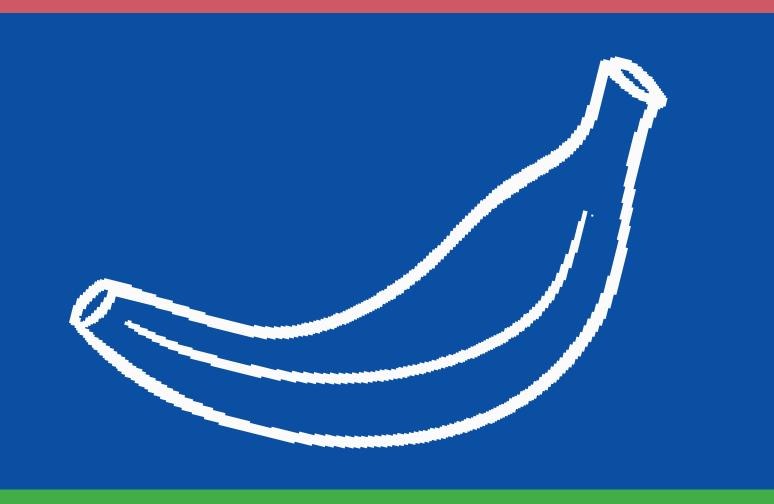
Feta Cheese, Chickpeas, Kalamata Olives, European Cucumbers, Plum Tomatoes, Baby Artichokes, Roasted Red Peppers & Lemon Vinaigrette

GREEN GODDESS GRAIN BOWL J

Cinnamon-Roasted Heirloom Carrots, Rainbow Cauliflower, Sprouted Quinoa, Mung Beans, Baby Kale, Roasted Red Peppers & Green Goddess Dressing

GARDEN QUIGHE

CHEFS VARKET SOUPOFTHE DAY





SANDWICHES ST

PROSGUTTO DI PARMA PANINI

Baby Arugula, Red Wine Vinegar, Mazzone Extra Virgin Olive Oil, Aged Fontina & Roasted Red Peppers

MUSETURKEY AND BRIE PANINI

Granny Smith Apples, Cranberry Sauce, Pressed on French Baguette

MOEGUBAN SANDWIGH

Mojo-Roasted Pork, Smoked Ham, Pickles, Salami, Swiss Cheese & Spicy Mustard

ANDYS PASTRAWI ON RYE

Spicy Mustard & Aged Swiss Cheese

WARHOL GRILLED CHESESTO

Bavarian Rosemary Bread with Gruyère & Cheddar Add Roasted Tomato Soup \$14.50



SNACK PACK \$6.50 Sliced Apples, Baby Carrots, Pretzels & Hummus

FORAGER PAREATSIO

Vanilla Cashew Yogurt with Seasonal Berries & Housemade Granola

PEANUT BUTTER & JELLY

· TALIAN PEPPERON

-TREFORMAGGIO

BROWNES & ASSORTED G00/1E3 \$3.50

LONDOLOZI GRUNGHIES \$5.50

Buttery Coconut Bark with Rolled Oats

BREAKFAST BREAD \$5.00

Apricots, Walnuts, Golden Raisins & Dates

GRANULA BARS \$2.50

Dried Cranberries, Rolled Oats, Walnuts & Pumpkin Seeds

TRAIL MIN SG.50

Variety of Nuts & Dried Fruits

SUBLINE BLAGKAND WHITE G0011E3 34.50

OGLUTEN FREE OPTIONS

TUNA SALAD S6.00

OSEASONAL ERUIT SALAD S5.00

OUNDA TABBUULEH S5.00

> MADRAS EURIN SALAD SOLUU

PASTA SALAD

CHIPS \$2.00 WHOLE BANANAS \$2.00 CHOCOLATE COVERED BANANAS \$4.50