



Green Salads

Tabouli Salad—Bulgar Wheat, Parsley, Tomato, Kalamata Olive, Feta and Greek Dressing 7.95

Three Sisters Salad—Corn, Black Beans and Butternut Squash and Balsamic Dressing 6.95

Sorghum Salad—Roasted Broccoli, Tomatoes, Pecans, Cannellini Beans and Lemon Tahini Dressing 6.75

Entrée

Chicken Medallions—Asparagus and Veggie Sweet Peppers 15.95

Sustainable Seafood—Shrimp Scampi with Tomatoes and Lemon White Wine Sauce 16.95

Vegan Cauliflower Vindaloo—Tomato, Vinegar and Spicy Indian Curry 14.95

Seasonal Vegetable

Roasted Carrots, Mushrooms and Parsley 4.95

Fennel and Cabbage Slaw 4.50

Braised Spring Vegetables - Baby Spinach, Asparagus and Green Beans 4.75

Seasonal Sided

Orzo Pasta with Garbanzo Beans 4.25

Carolina Long Grain Rice 4.50

Barley Pilaf with Mirepoix 4.50

Local Sweets

Mud and Worms—Chocolate Pudding, Candy Worms and Berries 4.50

Homemade Nut and Granola Bars 4.75

T's Cookies 3.75

Corporate Catering – Boston

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