

# FOOD MENU

## TOASTS

- Avocado** 12  
Topped with crisp fennel, tangy goat cheese, pomegranate molasses, spiced & roasted pistachios, fresh Gala apple (v)
- Pineapple & Prosciutto** 14  
Caramelized pineapple, thinly sliced cured prosciutto ham, chicory greens, ricotta, Aleppo pepper vinaigrette

## BIGGER

- Crunchy orange chicken sandwich** 19  
Golden brown cornflake crusted chicken OR tofu (v) glazed in sticky orange sauce, tangy cucumber salad, toasted brioche bun, fries or grain salad
- Sloppy Joe grilled cheese** 17  
Ground turkey or soy protein (v) cooked slow with mom's secret tangy wimpie sauce, melted cheddar, crunchy bread, fries or grain salad
- Chicken salad sandwich** 15  
Roasted chicken breast, walnuts, grapes, & celery in a tangy sour cream and mayo dressing, fries or grain salad
- Orange sesame salad** 15  
Fresh orange segments, roasted chicken breast, greens, cabbage, carrots, crunchy noodles, almonds, sesame-ginger dressing (av)
- Chopped salad** 14  
Composed salad with shredded Brussels sprouts, crunchy veg, beans, grains, herbs, feta, miso tahina vinaigrette (v) (GF)

Add Roasted Chicken Breast 5    Add Seared Tofu 5



## DIPS & WHIPS

- Hummus** 11  
Extra creamy tahina, lemon, garlic, roasted chickpeas, za'atar, & extra virgin olive oil, flatbread (v)
- Red pepper walnut "mortar & pestle" dip** 12  
Lebanese style fresh roasted red peppers, smoky sweet chilis, walnuts, & pomegranate smashed together. Served with flatbread (v)
- Feta & ricotta whip** 13  
Balsamic & thyme roasted grapes atop an indulgently rich whipped feta & ricotta blend, chopped pistachios. Served with flatbread (v)
- Twice cooked eggplant** 10  
Smoky eggplant deeply roasted then sautéed with carrot & onion, fresh herbs, aged sherry vinegar. Served chilled with mint-parsley pistou & flatbread (v)
- Labneh** 12  
Indulgently thick savory yogurt seasoned with garlic, topped with harissa roasted carrots, mint. Served with flatbread (v)
- Mushroom Paté** 13  
Roasted maitake, oyster, and shiitake mushrooms whipped with caramelized shallots, port wine & walnuts, garnished with pickled fennel & shallots. Served with toasted sourdough (v)
- Try 3 Sampler** 15  
Your choice of three of the above dips. Served with flatbread (v)
- GF flatbread available** 3

## PICKY THINGS

- Pierogies** 15  
Family recipe made in-house, filled with potato, cheese, caramelized onions, then deep fried and served with buffalo sauce & cilantro-lime sour cream
- Pickle fries** 9  
Served with house made ranch
- French fries** 5  
Just fries
- Chickie Tendies** 10  
Something for the kids or kid at heart, fries

\*Our kitchen is small but mighty and we use pistachios, walnuts, and almonds in multiple dishes. Due to these restrictions unfortunately we cannot accommodate a nut allergy request though you can certainly have any item without nuts.