

# dinner

Mitchel London at  
**twiggy**  
food to

## savory tarts, soup + salad etc

tart	roasted tomato + gruyère tart with basil—v	9.00 ea
quiche	lorraine or chèvre tomato—v	10.00 ea—5"
soup	classic chicken soup with chunks of chicken, carrots + fresh dill	10.00 pt—serves 1-2
salad	kale + shaved brussels sprouts salad with parmesan, almonds + pomegranate—v	8.00 pp—min 2

## mains—served with jasmine rice

individual meatloaf with tomato sauce	12.00 ea
the big paillard: simple large grilled chicken breast with rosemary	13.50 pp
<i>bricked</i> chicken breasts with lemon + sage	14.50 pp
honey lemon glazed roasted salmon with cucumber dill tzatziki	19.00 pp
roasted branzino with herbed olive oil	30.00 pp
maple glazed boneless pork chops with roasted apples + shallots	19.00 pp
jumbo lump crab cakes with tartar sauce	28.00 pp—2 pieces
and ... indonesian noodles with chicken + shrimp	32.00 pan—serves 2

## sides—sent in 1 lb containers serving up to 4 as a side dish

quinoa with haricots verts, fresh blueberries + pecans—v	20.00 ea
crispy leaf potatoes with fresh thyme—v	20.00 ea
roasted delicata squash rings with butter + sage—v	20.00 ea
haricots verts with lemon zest infused olive oil—v	20.00 ea
spinach sautéed with olive oil + roasted garlic—v	20.00 ea
lemony braised endive—v	22.00 ea
gratin of eggplant + tomato—v	24.00 ea
roasted provençal vegetables—v	22.00 ea

order by 4 pm for next day delivery from Monday–Saturday in Manhattan!

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