

LUNCH COUNTER

• A Grab 'n Go Cafe •



Breakfast Bowls

\$14

MORNING GLORY PARFAIT

Greek yogurt, sweet granola, seeds, nuts, fresh fruit, and regionally sourced honey.

JAM BAND

Single jammy egg, Turkish inspired yogurt, savory granola, fresh herbs. Served with fresh crostini and topped with chili oil.

Sandos

* all sauces made in house*

Gluten free bread available

HOLY SWINE **\$16**

Snake River Farms ham with swiss cheese, caramelized onions, and arugula or mixed greens. Served on a half baguette with garlic dijonaise.

CHICKEN SCHNITZEL **\$16**

Breaded and baked chicken schnitzel with pickled slaw and greens. Comes on focaccia bread slathered with spicy mayo.

ROASTED VEGGIE **\$15**

Mixed root vegetables, red peppers, onions, lemon massaged kale, feta cheese, and sunflower microgreens. Filled in a wrap with cumin yogurt sauce.

*We'll
Pack Your
Lunch*

Lunch Bowls

BASE BOWLS **\$16**

ADDITIONS

ROASTED CHICKEN	+ \$5
SMOKED TROUT	+ \$6
FALAFEL	+ \$5

* all dressings made in house*

FARRO SUMMER

Farro, chickpeas, pesto, Haderlie Farms cucumber, tomatoes, mozzarella balls, lemon zest and Huidekoper Ranch sunflower sprouts. Drizzled with olive oil & balsamic vinaigrette.

RICE PARTY

Rice, mushrooms, caramelized onions, fresh herbs, almonds, and microgreens. Garnished with cumin yogurt sauce.

KICKIN QUINOA

Quinoa, jalapeño, cucumber, red onion, bell pepper, black beans, cilantro, and sweet potato. Dressed with chili lime vinaigrette.

HARVEST TORTELLINI

Tortellini pasta, cherry tomatoes, olives, cucumbers, fresh herbs, and feta cheese. Smothered in roasted red pepper sauce.

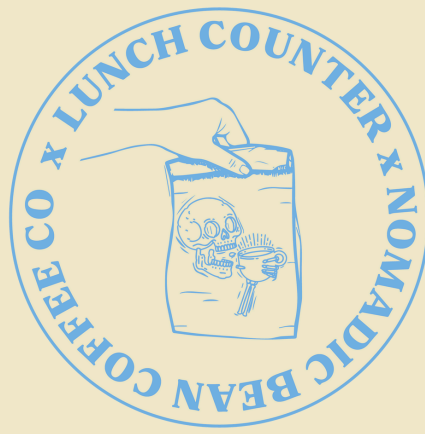
LOST & FOUND

Rotating chef's special salad consisting of multiple grains and fresh veggies with bursts of flavor. Always topped with a bomb dressing or sauce. See boards for current offering.

KALE YEAH

Massaged kale, roasted beets, citrus, white beans, and seeds. Tossed in a citrus dressing.





Coffee

AMERICANO	\$4.50
CAPPUCINO	\$5
CHAI	\$6
ESPRESSO	\$4
LATTE	\$6
MACCHIATO	\$5.25
MOCHA	\$7

LC x Amrita specialty syrups available:

CACAO
CHAI
HAZELNUT

Tea & Wellness

\$5.50

BERGAMOT ROSE
BLUEBERRY ROOIBOS
LAVENDER MINT

SMALL BATCH CRAFT COFFEE
Locally sourced eats

Spritzers

Served on ice with sparkling water and choice of Amrita specialty syrup

\$8

CHERRY HAZE

dark sweet cherry, maple syrup, tart cherry concentrate, vanilla, black pepper, cinnamon

TANAGER LANDS

lemon, ginger, turmeric, Wild Wyoming Honey

Croissants

\$6

ALMOND

APPLE

HAM & CHEESE

Desserts

BROWNIE **\$5.75**

Fudgy dark chocolate brownie with praline chocolate ganache

CARROT CAKE **\$8**

Made only with Huidekoper carrots, pineapple, a mix of seeds & nuts, and topped with citrus cream cheese.

COOKIE **\$5.25**

Wyoming Whiskey tart cherry chocolate chip