

GREEN TRUCK CAFE



EGGS

- GREEN TRUCK HEN** \$9.99
Scrambled eggs, homestyle potatoes, sourdough toast, & choice of smoked bacon, turkey bacon, chicken sausage or sausage patty
- EARLY BIRD TACO SCRAMBLE** \$8.99
Scrambled eggs, choice of chicken sausage, veggie, or chorizo, home-style potatoes, served w/ tortillas & molcajete salsa
- MISS PIGGY HASH** \$9.99
Juicy pulled pork, roasted diced potatoes w/ pickled red onions, feta cheese chimichurri sauce & a farmhouse egg served w/ an English Muffin
- CAPRESE EGGS BENEDICT** \$8.99
English muffin, fresh roma tomatoes, spring mix, poached eggs, parmesan balsmic glaze & a health hollandaise sauce
- LUKA SHAKSHUKA** \$9.99
Eggs poached in fresh tomato & red pepper sauce w/ grilled artisan bread & a side of Hummus
- HUEVOS RANCHEROS** \$9.99
Three Farmhouse Eggs on crisp corn tortillas, smothered in ranchero sauce w/ refried beans, homestyle potatoes & bacon

Sandwiches

- GREEN TRUCK BURGER** \$11.99
Grilled 100% house-ground brisket on brioche roll, roasted shallot aioli, mixed greens, pickled red onion, tomato, bread & butter zucchini pickles, served w/ spicy ketchup
V = SUB MUSHROOMS FOR BEEF
ADD FARMHOUSE EGG + \$1
- GRILLED CHICKEN SANDWICH** \$8.99
Grilled chicken breast, crème fraiche, avocado, mixed greens, tomato, on sourdough
- CUBANO** \$8.99
House pulled pork, black forest ham, spicy mustard, zucchini pickles, swiss on a panini pressed hoagie bun

- ## HEALTH N' STUFF
- AVO SMASH TOAST** \$8.99
Avocado & lime mash topped w/ feta cheese, Aleppo pepper, hemp seeds, pickled peppers, red pickled onions & micro greens on sourdough toast
ADD AN OVER MEDIUM EGG, +\$1
 - SMOKED SALMON** \$9.99
Served open faced on bruchie toast or bagel spread w/ dill cream cheese, capers, fresh red onion, mixed greens & rosemary
ADD FARMHOUSE EGG +\$1
 - WILD BERRY GRANOLA BOWL** \$5.99
Served open faced on brioche toast spread with dill cream cheese, capers, fresh tomato, pickled red onion
 - HALL & OATS** \$5.99
Topped w/ Green Truck Chai|Almond granola & and daily fresh fruit

GRIDDLES

- BERRY FRENCH TOAST** \$9.99
Vanilla battered brioche with fresh berries, mixed berry compote, powdered sugar & vanilla maple cream
- CLASSIC WAFFLE** \$7.99
Two sweet Belgian Style waffles w/ maple vanilla syrup & butter
- SWEET WAFFLE** \$5.99
Two sweet Belgian Style waffles w/ fresh berry mix, crème fraiche, & maple vanilla syrup
- CHICKEN & WAFFLE** \$5.99
Two panko chicken strips on a leavened battered waffle w/ smoked bacon chunks, spicy habanero infused honey and powdered sugar

- VEG STACK SANDWICH** \$8.99
Hummus, roasted mushrooms, pickled peppers, tomatoes, fresh spinach, olive oil on Green Truck 9 Grain Bread
- TURKEY BREAST & ARTICHOKE SANDWICH** \$8.99
House roasted turkey breast w/ artichoke hearts, pesto, pickled peppers, & parmesan cheese on sourdough bread
- SANDWICH OF THE MONTH** \$9.99
Ask you Barista about the Sandwich of the Month

All Sandwiches come with a choice of side

FLATBREADS

- GOOD MORNING FLATBREAD** \$8.99
Scrambled eggs, choice of chicken sausage, chorizo, or veggie, home-style potatoes, molcajete salsa, cheddar & smoked mozzarella
- FARMERS FLATBREAD** \$8.99
Pesto, marinated cherry tomatoes, artichoke hearts, smoked mozzarella, paremsan balsamic glaze
- LEWISVILLE FLATBREAD** \$8.99
Spicy Baharat ground beef, roasted mushrooms, pine nuts, kalamata olives, grilled zucchini, feta, & smoked mozzarella
- WORKER BEE FLATBREAD** \$10.99
Red Pepper Sauce, mozzarella & cheddar, juicy pulled pork, pickled red onion & spicy habanero-infused honey

Sides

- PARMESAN FRIES** \$3.00
- SWEET POTATO FRIES** \$3.00
- SMALL SALAD** \$3.00
- HOMESTYLE POTATOES** \$3.00
- QUINOA** \$3.00
- ASIAN SLAW** \$3.00

SOUP & SALAD

- SOUP OF THE DAY** CUP \$3.50 BOWL \$7.00
- HOMESTEAD BOWL** \$7.99
Spinach/quinoa base, marinated cherry tomatoes, roasted mushrooms, pickled peppers, kalamata olives w/ red wine vinaigrette
ADD CHICKEN OR BEEF, +\$2
- GRILLED CHICKEN SALAD** \$9.99
Sliced grilled chicken breast, fried tortilla strips, mixed greens and cabbage, corn, carrot sticks tossed with honey lime vinaigrette, topped with peanut sauce
V = NO CHICKEN -\$1
- CEDAR SALAD** \$9.99
Baharat spiced beef and toasted pine nuts, chopped grilled zucchini, spring mix, red wine vinaigrette, w/ hummus & feta cheese
V = SUB ROASTED MUSHROOMS FOR BEEF
- ASIAN SLAW SALAD** \$7.99
Fresh red cabbage, spring mix, carrot sticks, pickled red onion, sesame soy sauce
ADD CHICKEN OR BEEF +\$2

\$4 DESSERT

- NEW YORK CHEESECAKE**
- ICE CREAM & WAFFLES**
- ELLIOTS ROOT BEER FLOAT**

★ TACO VERDE ★

CHOOSE ANY 3 TACOS FOR **\$7.99**

BREAKFAST

- 1 bacon & egg
- 2 potato & egg
- 3 ham & egg
- 4 chorizo & egg
- 5 mexicana & egg
- 6 breakfast sausage & egg

ADD-ONS \$.20

jalapeño
pickled red onion
pickled peppers
cheese
refried beans
black beans
avocado
pico de gallo

iSTREET!

BISTEC
CHICKEN
PASTOR
PICADILLO
CHORIZO
CARNITA
BARBACOA
MEXICANA
VEGGIE

SMOKED ELOTE FRIES

\$8 Roasted corn, valentina hot sauce, sriracha aoli, cojita, crema, jalapeño, chorizo, takis, cilantro

MAKE IT A PLATE FOR AN EXTRA \$4! CHOOSE TWO: REFRIED BEANS, RICE, OR PAPAS



nitty-gritties

HEATA FAJITA

Beef fajita, pickled red onion, raw white onion, jalapeño, spicy BBQ sauce, queso fresco, cilantro

CARNEY WEST

Carne asada, chimichurri, pico

GORDY

Pulled pork, red cabbage, raw red onion, cherry tomato, creme fraiche

NIGHT PHISH

Blackened tilapia, pickled red onion, pickled, jalapeño, red cabbage, cojita, cilantro

CRACK CHICKEN

Panko-fried chicken, diced red pepper, red bell pepper ranch, queso fresco, cilantro

NOPALES

Grilled cactus, roasted corn, raw white onion, sriracha aoli, queso fresco, cilantro

GARNACHA

Ground beef, slaw, pickled red onion, creamy salsa verde, cilantro

¿HUMMUS TACO?

House-made hummus, aleppo pepper, marinated tomato, grilled zucchini, olive oil, queso fresco