



# LUNCH & DINNER MENU

## Soups & Chilis

Medium	\$6.5
Large	\$9.5

## Sandwiches

All sandwiches served with our homemade potato chips

<b>Mr. Crisp</b>	\$16
Crispy chicken, homemade pickles, hot honey drizzle, garlic aoli	
<b>California Chicken</b>	\$16
Grilled chicken, avocado, chipotle mayo, lettuce, tomato, red onion (add cheese or bacon)	
<b>Smoked Porkbelly</b>	\$17.5
Homemade hickory and apple smoked pork belly, spicy and smokey slaw on a brioche bun	

## Hot Crispy Chicken Wraps

<b>Buffalo</b>	\$14.5
Buffalo sauce, crumbled blue cheese, romaine lettuce, celery, tomato	
<b>BBQ</b>	\$14.5
BBQ sauce, cheddar, bacon, caramelized onions, lettuce, tomato	

## Cold Wraps

<b>Vegan</b>	\$13
Seared tofu, spinach, sliced cucumbers, red onion, chipotle aioli, avocado	

## Salads

<b>Ty Cobb</b>	\$16
Romaine lettuce, hard-boiled eggs, candied walnuts, crispy bacon, grape tomatoes, cucumber, shredded carrots, crunchy cabbage, and tangy blue cheese with <i>red wine vinaigrette</i>	
<b>Greek Medley</b>	\$15
Kalamata olives, pickled pepperoncini, cucumber, red onion, chickpeas, grape tomatoes, and feta cheese with <i>lemon and olive oil dressing</i>	

## Bowls

<b>Teriyaki</b>	
<b>Teriyaki glazed chicken, steak, shrimp or tofu</b> , white rice, roasted broccoli, onions, peppers & edamame, finished with scallions, sesame seeds and wonton crisp • Chicken or Steak <b>\$18</b> • Pork Belly <b>\$20</b> • Tofu <b>\$16</b>	
<b>Citrus Grain</b>	\$18
<b>Seared tofu</b> , citrus-scented quinoa and beluga lentils with roasted broccoli, sweet potato, shredded cabbage, kale, and grape tomatoes. Topped with, with parmesan & <i>cilantro lime dressing</i> .	
<b>Mediterranean Mezze</b>	\$19
<b>Spiced chicken meatballs</b> , basmati rice, lentils, shredded lettuce, cabbage, Kalamata olives, cucumber, feta, creamy hummus, fresh grape tomatoes, housemade pickled red onions, pita crunch with <i>lemon oregano tahini dressing</i> .	
<b>Add Homemade Protein:</b>	
+ Grilled Chicken, <b>\$5</b>	+ Smoked Pork Belly, <b>\$6</b>
+ Seared Marinated Tofu, <b>\$5</b>	+ Smoked Salmon, <b>\$7</b>

## Entrees

<b>Braised Beef</b> with green beans almondine, and whipped mashed potatoes	\$22
<b>Cajun Salmon</b> over rice, topped with black beans and roasted corn salsa, avocado and lime wedge, and micro cilantro	\$22
<b>Fried rice</b> with choice of protein	\$19
+ Hoisin glazed pork belly	
+ Sweet chili chicken	
+ Teriyaki beef	

## Dinner Salads

<b>Salmon</b> - lemon pepper salmon, served with kale caesar salad, herb croutons, hard boiled egg, shaved parm	\$21
<b>Chicken</b> - pesto marinated chicken breast, served with baby spinach, balsamic roasted portobello mushrooms, haricot verts, shaved parmesan cheese and balsamic vinaigrette	\$18
<b>Steak</b> - seared flank steak with mixed greens, gorgonzola cheese, cucumber, grape tomato, crispy onions and balsamic vinaigrette	\$19

Phone Orders: (508) 228-8400, Option #1