

## Homemade soups...

All soups made from scratch using mainly local ingredients. ✓

**12 oz. \$3.00 / 16 oz. \$4.00**

**2 Quart \$15.50**

**Gallon (8-10 servings) \$30.00**

*Choose from our rotating selection:*

Black Bean Chili	Minestrone Soup
Heirloom Tomato Basil	Spicy Black Bean
Butternut Squash	White Bean Kale
Broccoli Cheddar	<b>and more!</b>
Split Pea	
Curry Potato	

## Field of Greens...

### Spring Salad ✓

Local organic spring mix, tomatoes, carrots, avocados, onion. Served with homemade strawberry vinaigrette. \$5.50

### Cobb Salad

Local organic spring mix, local eggs, bacon, tomato, avocado. Served with homemade dijon vinaigrette. \$5.50

### Cherry Walnut Salad ✓

Local organic spring mix, dried cherries, walnuts, feta cheese. Served with homemade maple vinaigrette. \$5.50

*Add chicken to any salad \$1.75*

### Fresh Vegetable Tray

Seasonal vegetables.

Served with homemade bacon pesto ranch. \$4.50

## Gourmet wraps...

### The Evergreen Wrap ✓

Black bean hummus, stuffed grape leaves, local tomatoes, local spring mix, onions, Brownwood's slatherin' sauce.  
half / \$3.75 whole / \$6.50

### Turkey Club Wrap

Turkey, ham, local spring mix, local tomatoes, and homemade bacon pesto ranch.  
half / \$3.75 whole / \$6.50

### Cherry Chicken Salad

Chicken, cherries, honeycrisp apples, in a greek yogurt sauce.  
half / \$3.75 whole / \$6.50

### Avocado Caprese ✓

Tomato, fresh basil, fresh mozzarella, and avocado with a balsamic mayo. Fresh, simple, and delicious.  
whole / \$6.50

*More to come...*

## From our deli...

### Tabbouleh Salad ✓

We mix bulgar grain, parsley, tomato, onion, with lemon juice and robust spices to make this authentic Middle Eastern dish.  
\$7.99 / lb

### Asian Kale Salad ✓

Fresh, healthy, and flavorful kale mixed with carrots, shallots, and edemame and tossed in a ginger soy dressing.  
\$7.99 / lb

### Spring Pasta Salad ✓

Pasta, asparagus or broccoli (seasonal),  
\$7.99 / lb

### Sesame Noodles ✓

Udon noodles, broccoli, carrots, celery, green onions, tossed in a gingery sesame sauce .  
\$7.99 / lb

### Potato Salad

Coming soon \$ / lb

*More to come...*

✓ = Vegetarian options available

## Main entrees....

*Selections rotate in the cooler daily, special order ahead of time for take outs.*

### Tamales (Pork or Veggie) ✓

Authentic pork tamales seasoned with a secret chili sauce. Veggie blends lentils, cheese, vegetables, and many spices. Both wrapped in a authentic corn husk. \$2.00 each

### Fresh Quiches ✓

Local cage-free eggs, cheese, and choice of flavors.

• Lorraine - Bacon, onion, cheddar. • Spinach/Feta  
• Tomato Basil • Broccoli/Cheddar  
• Custom flavors available.

4" personal quiche \$5.50 9" quiche \$14.50

### Spinach Pie ✓

Flaky phyllo dough filled with organic spinach, feta cheese, egg, and a blend of Mediterranean herbs and spices.  
\$5.50/ea

### Stuffed Grape Leaves ✓

Local wild harvested grape leaves stuffed with rice and a robust blend of herbs and spices.

\$7.99 /lb

### Pot Pies (Chicken or Veggie) ✓

Classic favorite! Veggie or chicken pot pie filled with carrots, potatoes, broccoli, homemade chicken gravy, and topped with a flaky biscuit.  
\$5.50 veggie / \$5.99 chicken

### Enchiladas (Black Bean or Beef) ✓

Our incredible black bean spread with or without locally raised grass fed beef. Homemade enchilada sauce and served with a side of Spanish rice made from scratch.  
\$5.50 veggie / \$6.25 beef

### Butternut Squash Macaroni/Cheese ✓

Locally grown butternut squash combined with cheese to make a healthier and tastier version of a classic.  
\$6.99 / lb

### Homemade Manicotti ✓

Ricotta cheese rolled in pasta and topped with our own homemade heirloom tomato marinara sauce.  
\$5.99 / ea

### Butternut Squash Puree ✓

Locally grown butternut squash cooked to a puree and topped with local maple syrup and roasted walnuts.  
\$5.50 / ea.

### The Trio ✓

Spinach pie turnover, stuffed grape leaves, hummus, olives.  
\$6.99/ ea.