

BOXED LUNCHES & PLATTERS

Choose between a Sandwich Boxed Lunch or a Salad Boxed Lunch

Sandwich Boxed Lunch includes your choice of sandwich, potato chips, & fruit

Salad Boxed Lunch includes your choice of salad, cup of daily soup, & fruit

\$15

Sandwich & Specialty Toasts Platters

Choose between our artisan Sandwiches and Specialty Toasts (minimum of 10 per platter)

\$12 per sandwich

\$8 per specialty toast

SALADS

GARDEN OF EAT IT

mixed greens, tomatoes, cranberries,
radish, olive oil,
goat cheese crumbles,
& lemon-zest dressing

KALE ME CAESAR

kale, cherry tomatoes,
shaved parmesan, caesar dressing, &
toasted croutons

SALADS FOR GROUPS BIG OR SMALL

small serves 10-12

medium serves 15-18

large serves 20-25

\$40 / \$60 / \$80

ADD-ONS

chicken or bacon

sm \$20/ m \$30/ lg \$45

SANDWICHES

BREAKFAST BAD BOY (sourdough bread)

scrambled eggs & mixed cheese with a choice of either
bacon or grilled sausage

REU-BEN AROUND (rye bread)

corned beef, swiss, sautéed onions, sauerkraut,
horseradish pickles, & russian dressing

SWEET DREAMS ARE MADE OF CHEESE (sourdough bread)

grilled cheese with melted provolone, cheddar, & swiss

PLUCKING GOOD (9-grain bread)

grilled chicken with chipotle mayo, provolone,
lettuce, & tomato

TALK TURKEY TO ME (sourdough bread)

thin-sliced peppered turkey breast, roasted raspberry chipotle sauce, arugula,
havarti cheese, & avocado

BACONADO LT (sourdough bread)

bacon, lettuce, tomato, avocado, & chipotle mayo

SPECIALTY TOASTS

SMOKEY THE SALMON

smoked salmon lox, mango habanero cream cheese,
diced cucumbers, shallots, & chives on toasted sourdough

RICOTTA BE KIDDING

honey-ricotta spread, pear slices, & walnuts
on toasted 9-grain

DON'T GET SALTY (vegan)

avocado spread, black salt, & pepper
on toasted sourdough

IT'S MY JAM

raspberry jam, butter, & choice of almond or peanut
butter on toasted 9-grain (sub honey for jam)

COMA-TOAST

torched cinnamon sugar & butter on toasted brioche

ALL I AVO WANTED

sliced avocados, jammy soft-boiled egg, pickled watermelon
radish, alfalfa sprouts, ginger chili oil, black salt,
& pepper on 9-grain toast

SHROOM WITH A VIEW

sautéed mushrooms, onion ricotta spread, arugula, ginger chili oil,
roasted red-pepper vinaigrette, & shaved cured egg yolk on
toasted sourdough

ICED TEA GROWLERS

(serves 8-10)

Organic Blue Mountain Nilgiri

ripe summer blackberry

Boulder Blues

strawberries & rhubarb

Hibiscus Cooler

hibiscus & lavender

cups, lids, & straws are provided

\$30