DIPS

Handcrafted in-house and served with grilled flatbread, house chips, or raw veggies

HUMMUS (6) 3.50

Chickpea Mash, Roasted Garlic, Tahini, Lemon, Toasted Sumac

> SPICY AVOCADO © 4.50 Pico de Gallo, Roasted

> > Garlic, Jalapeños

ROASTED EGGPLANT (6) 4.00

Tahini, Lemon, Parsley, Capers, Roasted Red Onion

SMOKEY GARLIC CREMA © 4.00 Roasted Garlic, Harissa, Cracked Peppercorns

WRAPS or GREENS

Served wrapped with your choice of complement, or on a bed of greens

UNLEAVENED @ 9.80

Chicken Salad, Currants, Golden Raisins, Celery, Chia, Leaf Lettuce, Shaved Carrot, Garden Sprouts, Tomato

CLUBHOUSE @ 9.80

House-Roasted Turkey,
Pepper Bacon, Leaf Lettuce,
Garden Sprouts, Tomato,
Spicy Avocado,
Smokey Garlic Crema

SEASIDE (19) 9.80

Skinny Tuna Salad, Arugula, Garden Sprouts, Tomato, Pickled Onion, Shaved Carrot, Spicy Avocado

DEEP SOUTH @ 9.80

Bourbon-Glazed Pulled Pork, Chopped Horseradish Pickle, Shaved Kale, Pickled Red Onion, Ranch

EPIC (6) 9.80

Grilled Chicken, Arugula, Pico de Gallo, Feta, Kalamata Olive, Cucumber Dill, Garlic Lemon Vinaigrette FARMSTAND @ 9 10.25

Portobello, Arugula, Mâche, Cherry Peppers, Grilled Zucchini, Pickled Onion, Feta, Roasted Eggplant, Green Goddess

HAVANA @ 10.25

Guava-Glazed Pulled Pork, Ham, Chopped Horseradish Pickle, Sliced Red Cabbage, Swiss, Honey Mustard

SOUTHWESTERN (F) 11.50

Grilled Fajita Steak, Sautéed Peppers and Onions, Sliced Red Cabbage, Hominy, Pico de Gallo, Cotija, Spicy Avocado, Salsa

WEEKENDER @ 11.50

Buttermilk Fried Chicken, Pepper Bacon, Leaf Lettuce, Tomato, Shaved Carrot, Green Onion, Boursin Spread, Ranch

WEST COAST @ 12.50

Corn Starch Fried Shrimp, Mâche, Iceberg, Green Onion, Cilantro, Shaved Carrot, Spicy Avocado, Sweet Thai Chili Aioli

COMPLEMENTS



DAILY HOUSE-MADE SOUP

Cup 3.00 | Bowl 5.00

HOPPIN' JUAN @ 3.00

Mexican Chorizo, Black-Eyed Peas, Cotija, Shaved Kale

GRILLED SWEET CORN (3.00

Fresh-Shucked Corn, Shallot, Garlic Crema, Lime, Ancho, Cilantro, Cotija

RICE PILAF (6) 3.00 Parsley, Turmeric

HOUSE CHIPS **1.50**

Cold

FRESH FRUIT 6 3.00

Seasonal Selection

BROCCOLI SLAW (1) 9 3.00

Chopped Broccoli, Carrot, Red Cabbage, Chia, Sunflower Seeds, Green Goddess

HOUSE SALAD © 3.00 Seasonal Selection, Green Goddess

OUINOA & FARRO SALAD @ 3.00

Quinoa, Farro, Shaved Golden Beet, Dried Cranberries, Smoked Pecans, Lemon

DRINKS

SOFT DRINKS, ICED TEA 2.00

COFFEE, ICED COFFEE, HOT TEA 2.50

MIMOSA 5.00 BEER A.Q.

WINE ON TAP A.Q.

SWEETS

ICE CREAM SANDWICH @ A.Q.

POPSICLE (a) (b) (a) 3.00

HOUSE-MADE TRAIL MIX © 9 2.00

COOKIE 9 2.00

Kiddas

Served with fresh fruit or house chips and kid's drink

LIBBY 5.75 Shaved Cheddar Grilled Cheese

WYNNE 5.75
Peanut Butter, Nutella,
Strawberry Jam

CHICKEN LITTLE 5.75 Tenders (fried or grilled) Ranch or Honey Mustard

RUTH 5.75 Shaved Cheddar, Chicken, Salsa, Sour Cream













WRAPS or HASH

Served wrapped or on potato hash; accompanied by fresh fruit

DAGWOOD @ 7.25

Pepper Bacon, Egg, Potato, Arugula, Shaved Cheddar

MARKET OFFER 9 7.25

Veggie Sausage, Egg, Garden Sprouts, Tomato, Spicy Avocado

EARLY BIRD @ 7.25

Turkey Sausage, Egg White, Spinach, Swiss

BORDER TOWN @ 7.25

Mexican Chorizo,

Egg, Cotija, Spicy Avocado

À LA CARTE

HOUSE GRANOLA @ 9 5.00 Choice of Milk or Greek Yogurt

STEEL-CUT OATMEAL @ 6.00 Berries, Chia Mix

FRESH FRUIT @ 3.00 Seasonal Selection

OUINOA PORRIDGE (II) (3) 6.00 Smoked Pecans, Almond Milk, Strawberries

AÇAÍ BOWL @ 00 6.75

Açaí, Strawberries, Banana, Agave, Peanut Butter, Almond Milk, Chia Mix, Granola

SPLIT GRAPEFRUIT BRÛLÉE @ 60 5.50

Blackberries

SUPER MUESLI 9 5.00

Oats, Farina, Almonds, Citrus, Chia Mix, Seasonal Fruit

A.M. Kiddos

Served with fresh fruit and kid's drink

MINI DAGWOOD 4.50 Bacon, Egg, Shaved Cheddar

BABY BIRD 4.50 Turkey Sausage, Egg, Shaved Cheddar

ASK ABOUT CATERING unleavened.com