

LUNCH MENU



SPRING PEA AND MINT SOUP

TO SERVE: Delicious warm or chilled. Top with fresh herbs, and a squeeze of lemon if desired. This soup will be most vibrant at the beginning of your week!



FARMER'S MARKET SIGNATURE SALAD

TO SERV: Empty the contents of the jar into a large serving bowl and toss with the vinaigrette. Top with mixture of pistachio, pepitas and dried cranberries. Pairs well with cubed avocado and a squeeze of lemon.



GF PASTA PRIMAVERA WITH PECAN PARM AND FRESH BASIL

TO SERVE: Top with our house made Pecan Parmesan, fresh basil and a squeeze of fresh lemon if desired. NOTE: The basil vinaigrette is optional - delicious with or without.



ROASTED BROCCOLI BUDDHA BOWL

TO SERVE: Warm all ingredients in a saute pan or wok over medium heat. Dress with our homemade Perfect Peanut Sauce and garnish with provided toasted peanuts. Top with cilantro, scallion, and if you like a little more spice: a sprinkle of red pepper flakes or a drizzle of sriracha. This bowl works well at room temp too.



CAULIFLOWER CHICKPEA CURRY

TO SERVE: Heat in a sauce pan over medium heat on the stove top. Serve with a sprinkle of sriracha, toasted cashews + coconut, a squeeze of lime, and fresh cilantro and scallions. Sprinkle with red pepper or a drizzle of sriracha if you like a little more spice! This dish pairs well with Naan bread.