

LET'S DO LUNCH

000
TUES
04.15



THAI NOODLE SALAD

TO SERVE: Serve this salad cold with a drizzle of our house made Sesame Ginger Dressing. Garnish with lime wedges, a sprinkle of crushed sweet ginger peanuts, and your favorite mix of herbs. All the fresh, crunchy toppings are provided. NOTE: Enjoy this salad at the front end of the week for optimal freshness.



SZECHUAN CARROT SOUP

TO SERVE: DELICIOUS WARM OR CHILLED. TOP WITH FRESH HERBS, AND A SQUEEZE OF LEMON IF DESIRED.



THE ULTIMATE MEDITERRANEAN BOWL

TO SERVE: We love this one served room temperature, or as a hot/cold combo (Remove the fresh greens and warm the rest) To stretch for family, enjoy with toasted pita bread and extra greens. Pairs well with baked or grilled organic chicken breast.



CURRIED CHICK-UN LETTUCE WRAPS

TO SERVE: ~~TO SERVE:~~ we are serving a heaping scoop over lettuce wraps. Gluten free sandwich buns are provided on the side: toast and make an open faced sandwich! Baby kale slaw salad is served with lemon poppy seed dressing. YUM! Make it a meal and enjoy...



SUSHI STYLE BUDDHA BOWL W/PICKLED KRAUT AND NORI WRAPS

TO SERVE: Empty the contents of the jar into a large serving bowl. Top with a our homemade Creamy Wasabi Dressing and a sprinkle of fresh scallion + cilantro. Serve with the Ginger Cabbage Kraut and Nori Wraps on the side.