



# chef-designed \*salads calories reflect undressed bowls

## SANTA FE SALAD

9.25 | 380 cal  
avocado, raw corn, local jack & cheddar, grape tomatoes, onions, tortilla strips, local kale & romaine, perfectly paired with chipotle-lime vinaigrette with a fresh lime squeeze

## CALIFORNIA COBB SALAD

11.25 | 258 cal  
all natural plainville farms turkey, turkey bacon, mushrooms, blue cheese, grape tomatoes, cucumbers, baby spinach & romaine, perfectly paired with low-fat peppercorn ranch

## FALAFEL SALAD (VEGAN)

10.95 | 333 cal  
baked falafel, scallions, grape tomatoes, cucumbers, carrots, chickpeas, local kale & romaine, perfectly paired with lemon tahini with a splash of house-made hot sauce

## GAUCHO SALAD (VEGAN)

9.50 | 375 cal  
avocado, kidney beans, raw corn, cucumbers, scallions, caramelized onions, local kale & romaine, perfectly paired with avocado chimichurri with a fresh lime squeeze

## KALE CAESAR SALAD

8.50 | 210 cal  
grape tomatoes, croutons, grated parmigiano, local kale & romaine, perfectly paired with creamy caesar with a fresh lemon squeeze

## SOUTH BEACH SALAD

8.95 | 339 cal  
craisins, walnuts, fresh apples, blue cheese, local mesclun & romaine, perfectly paired with honey balsamic

## MEXICAN CAESAR SALAD

9.95 | 282 cal  
avocado, pico de gallo, cotija cheese, fiery pickled sweet peppers, brooklyn crushed pita, local romaine, perfectly paired with mexican pepita caesar dressing

add premiums & proteins  
chicken +3.00 | 120 cal  
crispy chicken+3.00 | 220 cal  
baked tofu+3.00 | 80 cal  
baked falafel +3.00 | 180 cal  
poached shrimp+4.50 | 70 cal  
faroe island salmon+6.00 | 180 cal

# grain BOWLS \*calories reflect undressed bowls

## SOUTH BY SOUTHWEST

\$9.95 | brown rice 388 cal | quinoa 390 cal  
romaine, raw corn, half avocado, queso cotija, kidney beans, pico de gallo with chipotle-lime vinaigrette

## MEDITERRANEAN

\$9.50 | brown rice 306 cal | quinoa 308 cal  
kale, kalamata olives, marinated roasted peppers, chickpeas, julienne granny smith apples, ny feta cheese with poppy seed yogurt dressing

## TEX-MEX

\$9.50 | brown rice 430 cal | quinoa 432 cal  
kale, avocado, local jack & cheddar, pico de gallo, black beans with chipotle-lime vinaigrette

## BAKED FALAFEL

\$10.50 | brown rice 447 cal | quinoa 449 cal  
kale, grapefruit pickled onions, cucumbers, tomatoes, crushed pita points, fresh falafel with tzatziki & lemon tahini

## KOREAN BBQ

\$11.50 | brown rice 379 cal | quinoa 381 cal  
korean bbq pork, mango, caramelized onions, pickled chilies, radish, scallions and cilantro

## CHICKEN SHAWARMA

\$11.50 | brown rice 438 cal | quinoa 440 cal  
kale, chicken shawarma, hummus, baba ganoush, pickles, israeli salad, tzatziki, tahini dressing

## TURKEY CHILI BOWL

\$11.50 | brown rice 544 cal | quinoa 546 cal  
kale, turkey chili, kidney beans, cheddar cheese, pico de gallo, half avocado, small batch hot sauce, greek yogurt

add premiums & protein  
chicken+3.00 | 120 cal  
adobo chicken +3.00 | 265 cal  
chicken shawarma+3.00 | 190 cal  
plainville turkey+3.00 | 120 cal  
crispy chicken+3.00 | 220 cal  
korean bbq pork+3.00 | 200 cal  
baked falafel +3.00 | 180 cal  
baked tofu +3.00 | 80 cal  
poached shrimp +4.50 | 70 cal  
faroe island salmon +6.00 | 180 cal

calorie counts reflect undressed bowls

# panini MELTS

## CRISPY CHICKEN & MOZZARELLA

\$9.50 | 870cal  
artichokes, arugula, sun-dried tomato pesto on sesame hero

## SMOKED TURKEY & CHEDDAR

\$9.50 | 790cal  
avocado, tomatoes, chipotle spread

## BUFFALO CHICKEN

\$9.50 | 710cal  
blue cheese, scallions, buffalo sauce on pesto bread

## PUEBLA GRILLED CHEESE (VEGAN)

\$9.50 | 690cal  
smashed avocado, black bean and corn salad, vegan cheese

## GRILLED BRUSSELINI (GLUTEN-FREE)

\$9.50 | 750cal  
roasted brussels sprouts, caramelized onions, granny smith apples, white cheddar cheese with dijon mayo

## CHICKEN FRESCO

\$9.50 | 660cal  
avocado, queso fresco, roasted red peppers, tomatillo salsa on pesto bread

## BAKED FALAFEL (VEGAN)

\$9.50 | 560cal  
smashed avocado, ripe tomato, snow pea shoots, raw sunflower seeds, pickled chilies & onions, lemon tahini

# soups

100% organic, vegan & gluten-free options available daily

## CUP \$4.25 | 50-320 cal

premium +.50

## REGULAR \$5.25 | 80-460 cal

premium +1.00

## LARGE \$6.25 | 100-650 cal

premium +1.00

# healthy SANDWICHES

served on multigrain loaf

## AVOCADO BLT

\$8.50 | 830cal  
avocado, bacon, heirloom tomato, mayo, summer superfoods blend on orwasher's multigrain bread

## SMOKED SALMON

\$10.95 | 590cal  
smoked salmon, cucumber, tomato, scallion cream cheese

## VEGETARIAN

whole: \$7.95 half: \$4.95  
avocado, tomato, alfalfa sprouts, red onion, roasted almonds, spicy hummus, on multi-grain bread

## CHIPOTLE CHICKEN

whole: \$8.95 half: \$4.95  
freebird chicken, celery, apple, grape, walnut, raisin, dried cranberry, smoky paprika, chipotle mayo, on multi-grain bread

## CLASSIC TUNA SALAD

whole: \$8.95 half: \$4.95  
albacore tuna salad, mesclun, tomato, on pumpernickel bread

## MONTEREY GRILLED CHICKEN

whole: \$8.95 half: \$4.95  
freebird chicken, avocado, tomato, red onion, mesclun, chipotle spread, on multi-grain bread

## AVOCADO CHICKEN

whole: \$8.95 half: \$4.95  
freebird chicken, avocado, jalapeño, mesclun, on multi-grain bread

## TURKEY BLT

whole: \$8.95 half: \$4.95  
plainville farms turkey, turkey bacon, tomato, arugula, mayo, on multi-grain bread

## CRANBERRY TURKEY SALAD

whole: \$8.95 half: \$4.95  
plainville farms turkey, roasted almond, dill, Greek yogurt, mayo, on multi-grain bread

# side SALADS

## CHIPOTLE CHICKEN SIDE SALAD

\$6.50 | 370cal  
chicken, celery, apples, red grapes, walnuts, dry cranberries, raisins, smoked paprika, chipotle mayo, chipotle vinaigrette

## ORGANIC LEMON CHICKPEA (VEGAN)

\$5.00 | 150cal  
chickpea, celery, parsley, red peppers, onions, agave, lemon, olive oil

## ALBACORE TUNA SALAD

\$6.50 | 310cal  
albacore, mayo made with 0% greek yogurt, lemon wedge

## FIESTA CHICKEN SALAD

\$6.50 | 265cal  
chicken, avocado, 0% greek yogurt, celery, jalapeños, cilantro, lime juice

## ALL NATURAL CRANBERRY PLAINVILLE TURKEY SALAD

\$6.50 | 278cal  
toasted almonds, dill, greek yogurt

## SEASONAL FRUIT SALAD

4.95 | 110cal



create your own SALAD 8.50 | 215-575 cal

1. SELECT YOUR FAVORITE GREENS

- kale (30 cal)
- baby spinach (10 cal)
- romaine hearts (20 cal)
- seasonal superfoods blend (30 cal)
- mesclun (20 cal)
- arugula (10 cal) +.60

2. CHOOSE YOUR FOUR FREE TOPPINGS +.60 each additional

- bell peppers (10 cal)
- croutons (30 cal)
- grape tomatoes (10 cal)
- kalamata olives (20 cal)
- organic kidney beans (100 cal)
- red onion (10 cal)
- grapefruit pickled onions (10 cal)
- raw broccoli (10 cal)
- cucumbers (10 cal)
- raw corn (10 cal)
- raw mushrooms (5 cal)
- pita chips (150 cal)
- wood roasted peppers (25 cal)
- raw seed mix (120 cal)
- raw carrots (10 cal)
- fresh apple (20 cal)
- jalapeño peppers (10 cal)
- organic chickpeas (110 cal)
- raw beets (20 cal)
- tortilla chips (35 cal)

3. SELECT ADDITIONAL ITEMS +1.20 each additional

- edamame (20 cal)
- walnuts (90 cal)
- vegan cheese (90 cal)
- local jack & cheddar (110 cal)
- fiery pickled sweet peppers (20 cal)
- brussels sprouts (30 cal)
- roasted almonds (170 cal)
- hard-boiled eggs (70 cal)
- grated parmigiano (110 cal)
- half avocado +2.00 (120 cal)
- craisins (100 cal)
- turkey bacon (50 cal)
- crumbled blue cheese (100 cal)
- ny state feta (60 cal)
- organic quinoa +2.00 (180 cal)

4. PREMIUMS & PROTEINS

- Free Bird

chicken +3.00 (120 cal)
- plainville turkey +3.00 (120 cal)
- baked falafel +3.00 (180 cal)
- adobo chicken +3.00 (265 cal)
- crispy chicken +3.00 (220 cal)
- baked tofu +3.00 (80 cal)
- chicken shawarma +3.00 (190 cal)
- korean bbq pork +3.00 (200 cal)
- poached shrimp +4.50 (70 cal)
- faroe island salmon +6.00 (70 cal)

5. CHOOSE YOUR DRESSING

trendy

- avocado chimichurri (65 cal)
- lemon tahini (90 cal)
- roasted garlic vinaigrette (100 cal)
- chipotle lime vinaigrette (80 cal)
- honey balsamic (115 cal)
- balsamic vinaigrette (135 cal)
- mexican pepita caesar (130 cal)

classic

- creamy caesar (160 cal)
- steakhouse blue cheese (120 cal)

low-fat

- peppercorn ranch (20 cal)
- greek poppy yogurt (60 cal)
- aged balsamic vinegar (20 cal)
- red wine vinegar (20 cal)

fat-free/carb free

- honey dijon vinaigrette

simple

- fresh lime squeeze (10 cal)
- fresh lemon squeeze (10 cal)
- evoo (120 cal)
- house-made hot sauce (8 cal)

