THE LUNCH BUNCH (service starts at 10:30 a.m.)

hot entree feature: lemon polenta plate 11.00 ×

crispy house-made polenta cake topped with a lemon-parmesan sauce & fresh veg made-to-order with your choice of protein: ohio free-range chicken breast or csipy baked tofu

HAND-HELDS (sandwiches & wraps)

all hand-helds come with your choice of chips or leafy greens side salad (you can choose any side for a slight add-on fee)

grilled munster 8.50

muenster cheese, raspberry jam, clarified butter served grilled, on house-made whole wheat bread

the heirloom chicken club 10.50 ohio free-range chicken breast, ohio thick-sliced bacon, pepperjack cheese, house-made 'quickles', arugula, sweet chili sauce served on an Auddino's Bakery kaiser roll

veggie burg 9.00 ₹

house-made vegan veggie pattie, sharp white cheddar, onion, leafy greens, vegan special sauce served on an Auddino's Bakery kaiser roll *vegan pattie contains spelt berries, a form of gluten*

chicken salad wrap 8.00 🗶

house-made chicken salad (ohio free-range chicken breast, toasted walnuts, red grapes, celery, mayo) wrapped in a whole-wheat tortilla with romaine lettuce

tuna salad sam 8.00×

house-made tuna salad (tuna, celery, carrot, mayo) sharp white cheddar, leafy greens served on house-made whole wheat bread

the lunch bunch sides

2.50 each Great Lakes Potato Chip Co. bagged kettle-cooked chips (plain, BBQ, sea salt & vinegar) OR

mini pretzels 3.00 each

herbed & roasted potatoes VX cup of the soup-of-the-day (please inquire for dietary restrictions)

4.00 each
dill potato salad
green apple slaw
side house leafy greens salad
fresh-cut fruit cup

5.00 bowl of soup

minute maid orange juice 2.25
minute maid apple juice 2.25
coca cola, diet coke, or
sprite (can) 2.25
perrier energize caffeine + yerba mate 2.75
(pomegranate, grapefruit, tangerine)
powerade zero mountain berry blast 2.75

please check the beverage display @ the register for all current offerings

THE MEAN GREENS (bowls)

quinoa + greens 11.50 VX

sauteed: quinoa, red bell peppers, onions, & garbanzo beans, feta, toasted Brazil nuts, spinach & arugula mix served with cumin lime vinaigrette & your choice of protein: ohio free-range chicken breast or crispy baked tofu

seoul bowl 11.50 🏋

spinach & arugula mix, pickled veg (daikon radish, cabbage, carrot), toasted almonds served with gochujang vinaigrette & your choice of protein:
ohio free-range chicken breast or crispy baked

fiesta bowl 11.50 🏋

ohio free-range ground turkey, pinto beans, sharp white cheddar, Shagbark tortilla bits, romaine lettuce, cilantro served with cumin lime vinaigrette

house leafy green 8.00

mixed leafy greens, carrot, cucumber, radish, house-made parmesan croutons, maple & white balsamic vinaigrette add your choice of protein: ohio free-range chicken breast 3.00 crispy baked tofu 3.00

the conscientious combo

choose (1) one item from each category:

choice #1: 1/2 grilled munster

1/2 griffed induster 1/2 veggie burg √ 1/2 the heirloom chicken club √ 1/2 the local bird chicken salad √

1/2 tuna salad sam

choice #2:

combo-sized house leafy green salad

combo-sized soup

choice #3: your choice of chips

or fresh-cut fruit VX

+substitute green apple slaw and/or dill potato salad for \$1.00/each

Menu items marked with a Vor a can be made vegan and/or gluten-free, please inquire for options.



freshly-brewed iced teas black - scottish breakfast green - cucumber mint 16 oz 20 oz 3.25 3.75

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chai tea latte (hot or iced)
12 oz 16 oz

3.70 4.25 oat or almond milk, add 1.50

hot-brewed loose-leaf teas 16 oz serving 3.25

black: scottish breakfast cream earl grey organic pumpkin spice organic ginger orange peach

> oolong: formosa orange blossom tie guan yin

green:
 jasmine flowers
 japan bancha keiko
 hojicha
 organic cherry sencha
 organic mint spice
 organic high mountain
 herbal:
 peppermint
 chamomile
 vanilla rooibos

organic blood orange rooiboos

pu-erh: caramel pu-erh white: pai mu tan peach apricot

sweets'n'treats

cookies 2.25 chocolate chip peanut butter oatmeal butterscotch chip vegan chocolate chip se

almond (gluten-free)

banana mocha bread 3.00

sea-salt choco-nut cluster 2.25