

# Menu

# **The Eatery**

## **Garden Grill**

Savoury marinated zucchini, onions and roasted red peppers, topped with feta and grilled to perfection on two pieces of local bread. Served with side salad topped with sesame-ginger dressing.

Worth the wait! \$12.25

## **Venus Rice Bowl**

Organic brown basmati rice, raw shredded beets, carrots and spinach, roasted tofu and sprouted lentils dressed in a delicious house-made tahini sauce. \$11.00

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## **Chipotle Chicken or Tofu Unwrap**

Warm naan heaping with heritage greens, sprouted lentils, roasted chicken or tofu, roasted red peppers and sesame snaps topped with our famous chipotle dressing. \$11.00

### **Greek Goddess Cous-Cous**

Veggie-stock infused cous-cous, fresh baby tomatoes, cucumbers, feta & Driver and marinated olives served on a bed of heritage greens dressed with Greek dressing and warm naan.

\$11.50

## **Season Sandwich**

Our signature dish, this open-faced sandwich is local bread, topped with Thunder Oak Gouda, grilled to perfection and layered with sliced avocado and our house-made pesto drizzle and served with side salad topped with sesame-ginger dressing.

\$12.25

#### **Big Life Plate**

Perfect for sharing, the Growing Season's tapas plate. Rainy River cured elk, Thunder Oak Gouda, house-made garlic humus & marinated olives, veggie sticks, fruit, local bread and gluten free corn chips. \$13.00

# Our Local Suppliers:

Kronos Cafe, Rainy River Elk, Murillo Bread, Superior Seltzers, International House of Tea, Thunder Oak Cheese Farm, Belluz farms (seasonal), Mile Hill Farms, Brule Creek Farms

### **Hummus Plate**

House made garlic hummus, marinated olives, veggie sticks, gluten free corn chips and local bread makes a great appetizer! \$9.00

## Living Salad

Heritage greens topped with sprouted lentils, baby tomatoes, fresh avocado & Dapper baked tofu dressed with our amazing sesame-ginger dressing - Served with local bread. \$11.50

#### **Harvest Salad**

Heritage greens topped with sprouted lentils, fresh pear, roasted chicken, feta cheese & Details amp; dried cranberries - dressed with lemon vinaigrette & drizzled with pesto - Served with local bread.

\$11.50

#### **Build Your Own Salad**

Choose 2 proteins: chicken, tofu, gouda, feta, rice and couscous

**Choose 3 veggies:** sprouts, reds, carrots, beets, celery, cucumber and pear.

Choose 1 topping: cranberries, pumpkin seeds, sesame snaps

Choose a dressing: chipotle, sesame, pesto, lemon vinaigrette, tahini, greek.

**Choose a side**: corn chips, rye bread, multi grain bread. Add more protein for 2.50 each and more veg for 1.50 each and more toppings for 1.50

\$13.00

#### \$1.50 Side Dishes

grated beets grated carrots sesame snaps dried cranberries pumpkin seeds naan or toast roasted red peppers cucumbers 1 oz extra dressing

#### \$2.50 Side Dishes

baked tofu feta cheese hummus avocado Thunder Oak gouda roasted chicken breast

#### Other sides

Soup - \$6.00 Soup Special - \$9.75

# The Drinkery

## Juiced to Order

12 oz - \$6 16 oz - \$7

## **Big Red**

orange, carrot and beet

## **Elevate**

spinach, cucumber, celery, pineapple and apple

## **Energize**

pineapple, apple, pear

#### Immune

orange, carrot, ginger

### **Liver Alive**

beet, apple, carrot, spinach

#### Refresh

apple, carrot, lime

### **Stress Buster**

carrot, spinach, apple, celery

## Yin Elixir

celery, cucumber, spinach, pear, lemon or lime

## **Teas & Coffee**

Afternoon Black, Red Rooibos, Green Tea or Dehydrated Ginger (add lemon/honey)

\$2

## **Organic Fair Trade Coffee**

\$2

## **Vital Shakes**

12 oz - \$7 16 oz - \$8

## **Big Blue**

blueberries, banana, soy milk, whey protein

## **Growing Season Green**

banana, pineapple, soy milk, "greens+"

## **Strawberry Fields**

strawberries, bananas, soy milk, organic agave, organic hemp protein

## **Tropic Thunder**

mango, pineapple, banana, soy milk, whey protein

## Cocomania

\*Only available in 16 oz. strawberry, banana, coconut water, ground flaxseed

## **Superior Seltzers**

Reduced fruits and organic cane sugar on soda water and ice.

16 oz - \$ 3.75