

FELLOW

WESTWOOD, CA

THE LUNCH MENU

{veg - vegetarian | v - vegan | gf - gluten free}

ALL OF THE BITES

AVOCADO TOAST - \$12

Green Goddess, Everything Spice, Pickled Fresno, Pine Nuts, Sourdough {veg}

TRUFFLE MAC N' CHEESE - \$10

(ADD BROCCOLINI, PEAS OR MUSHROOMS \$2, BACON \$3, CRAB \$5)
Crispy garlic, Parmesan, Herbed Breadcrumbs {veg}

VIRGINIA STYLE CRAB CAKES - \$16

Fennel Salad With Capers, Parsley, Pickled Sweet Onion, Sriracha Tartar Sauce

BURRATA TARTINE - \$11

Heirloom Tomato, Basil, Toasted Buckwheat, Red Wine-Balsamic Syrup, Sourdough {veg}

BABY ARTICHOKEs - \$10

Oven Dried Tomato, Olive, Sweet Onion, Quinoa, Sumac Bbq Spice {v, veg, gf}

BLACK EYE PEA FALAFEL - \$11

Feta Cheese, Lemon, Parsley, Choice of Hummus or Tzatziki Dipper {v, veg, gf}

CAJUN TATER TOTS - \$7

Roasted & Crispy Garlic Mayo

KINNEBEC SEASONED FRIES - \$6 SWEET FRIES - \$7

Roasted & Crispy Garlic Mayo

SANDIES (SKINNY STYLE, SPINACH WRAP \$1, GLUTEN FREE \$1)

FELLOW BURGER - \$15

Cheddar, Bacon, Grilled Onion, Tomato, Pickles, Avocado, Horseradish Sauce, Hawaiian Roll

AIN'T TOO PROUD TO VEG (IMPOSSIBLE BURGER) - \$16

Grilled Onions, Tomato, Pickles, Avocado, Hawaiian Roll {veg}

PORTABELLO MUSHROOM & PESTO WRAP - \$12

Quinoa Patty, Roasted Peppers, Avocado, Sprouts, Spinach Wrap {v, veg}

GRILLED CHEESE & TOMATO SOUP - \$12

(ADD TOMATO \$1 ADD BACON \$2)

Gruyere, Cheddar, Brie, Brioche {veg}

CLUBHOUSE - \$12

House Roasted Turkey, Cured Bacon, Lettuce, Tomato, Brie, Kewpie Mayo, Ciabatta

YARD BIRD - \$12

Crispy Fried Chicken Thigh Or Grilled Breast, Aged Cheddar Cheese, Pickles, Slaw, Pretzel Bun

MOMMA'S TUNA SALAD - \$12

Cornichons, Capers, Celery, Alfalfa Sprouts, Radish, Hardboiled Egg, Pita

ROCK SHRIMP PO'BOY - \$13

Steamed And Fried With Old Bay, Lettuce, Pickles, Yuzu Tartar, Hoagie

SALADS & SUCH

FELLOW BOWL - \$12

Bamboo Rice, Edamame, Roasted Mushrooms, Cashews, Cilantro, Thai Basil, Scallions, Chili Vin {v, veg}

TUSCAN KALE - \$12

Quinoa, Currants, Apricot, Farro, Cucumber, Parmesan, Sunflower Seeds, Lemon & Olive Oil {veg, gf}

CLASSIC COBB - \$12

Gem Lettuce, Hard Boiled Hen Egg, Bacon, Tomato, Blue Cheese Crumbles, Avocado, Red Wine Vin

CHOPPED - \$12

Olives, Cucumber, Pepperoncini Relish, Garbanzo, Feta, Avocado, Bacon, Avocado Herb Vin

CHINESE COLD NOODLE - \$14

Adobo Rubbed Chicken, Udon Noodles, Shiitake, Edamame, Orange, Peanuts, Ginger Dressing

DONT FORGET YOUR PROTEIN...

Pan Roasted Salmon \$8 Rock Shrimp \$8 Flank Steak \$7
Seared Chicken Breast \$5 Grilled Tofu \$5 Sauteed Tempeh \$5

THE MAGNIFICENT THREE

SALMON OR SHRIMP \$17, STEAK \$16,

CHICKEN, TOFU OR TEMPEH \$15

&
Choice of Tuscan Kale or Chopped Salad

&
Choice of Delicious Plant

STAY HYDRATED

KOMBUCHA ON TAP - \$5

Health-Ade Pomegranate, GT'S Ginger Lemonade, GT'S Cucumber Mint Lime

ICED TEA, LEMONADE, ARNOLD PALMER - \$3

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE - \$3

BOTTLED WATER - \$6

Evian Spring (25.4 oz)
Pellegrino Mineral Water (25.3 oz)

SOFT DRINKS - \$3

DELICIOUS PLANTS

CURRIED BRUSSELS SPROUTS - \$9

Green Curry, Roasted Garlic, Green Onion, Lemon {veg}

CHARRED BROCCOLINI - \$8

Citrus, Thai Style Chili Vinaigrette, Cilantro, Green Onion {v, veg}

LEMON & DILL CAULIFLOWER - \$8

Roasted Florets, Veloute, Sumac Bbq Spice, Fresh Herb Salad {veg, gf}

ENGLISH & SNAP PEAS - \$9

Mint, Herbed Yuzu Hollandaise, Charred Tomato {veg, gf}

ROASTED BABY CARROTS - \$8

Sriracha Honey Glaze, Coriander, Poppy {v, veg, gf}

STAY CAFFEINATED

BULLETPROOF COFFEE - \$3

ESPRESSO, AMERICANO, MACCHIATO - \$3

CAPPUCCINO, LATTE - \$4

BOTTLED COLD BREW - \$5

ASSORTED HOT TEAS - \$3

GOODIES

HOMEMADE COOKIES - \$3

Choco Chip
Peanut Butter and Jelly

ALMOND CROISSANTS - \$3

this menu has been carefully crafted & curated by Executive Chef Michael Bryant - we encourage you to experience it without modification, thank you...