

SALADS & SUCH

Small \$30 (3-5) Medium \$45 (6-9)
Large \$60 (10-13) Family \$90 (14+)

S/M/L

TUSCAN KALE

Quinoa, Farro, Currants, Apricot, Sunflower Seeds, Lemon & Olive Oil

CLASSIC COBB

Gem Lettuce, Hard Boiled Hen Egg, Bacon, Tomato, Blue Cheese, Avocado

CHOPPED

Garbanzo Beans, Tomato, Cucumber, Peppers, Red Wine vNaiagrette

CHINESE CHICKEN

Pea Shoots, Carrot, Wontons, Toasted Peanuts, Cilantro, Tatsoi, Green Onion, Sesame Dressing

QUINOA

Tabbouleh, Avocado, Sunflower Seeds, Cucumber

PESTO ORECCHIETTE PASTA

Sundried Tomato, Peas, Olives, Basil, Sunflower Seeds, Parmesan, Crispy Garlic

DASHI POACHED KING SALMON

Enoki Mushrooms, Bean Sprouts, Green Beans, Scallions, Cilantro, Chili Vinaigrette

ADD A PROTEINS

Salmon \$8 Hanger Steak \$7 Chicken Breast \$5 Tofu \$5

BIGGIES

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CHICKEN PAILLARD

Sautéed Chicken Breast, Lemon-Caper Sauce, Arugula

OVEN ROASTED TURKEY BREAST

Wild Mushroom, Rosemary Gravy

GRILLED STEAK & TOTS

Prime Hanger Steak, Seasoned Tots, Chimichurri

BAKED SALMON FILET

Cucumber Raita, Baby Tomato, Hearts of Palm

TOFU STEAK

Bean Sprouts, Shiitake Mushrooms, Scallions, Chili Vinaigrette, Sesame

THE GOODIES All Goodies \$3 ea.

COOKIES Chocolate Chip, Peanut Butter & Jelly

ALMOND CROISSANTS

BLUEBERRY MUFFINS

FELLOW

WESTWOOD, CA

SANDIES

(SKINNY STYLE AVAIL.)

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AVOCADO TOAST

Toasted pine nuts, EVOO, Cumin, Lemon Salt, Arugula

ROASTED TURKEY B.L.T.A.

House Cured Bacon, Avocado, Lettuce, Tomato, Kewpie Mayo

VEGGIE PESTO SPINACH WRAP

Portabello Mushroom, Black Eye Pea Falafel, Kale Pesto, Roasted Peppers

MOM'S TUNA SALAD

Cucumber, Tomato, Sprouts, Lettuce, Olive, Pickle Relish

BUTTERMILK & PICKLE BRINED CHICKEN

Aged Cheddar, Oven Roasted Tomato, Dill Pickles, Iceberg

SMALLS

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S/L

HUMMUS AND OLIVE TAPENADE

Za'atar, EVOO, Flatbread

BLACK EYE PEA FALAFEL

Tzatziki, Cotija Cheese, Lemon Parsley

MAC N' CHEESE

Add Truffle \$8/\$16 Add Bacon \$12/\$20

SOUTHERN STYLE DEVILED EGGS

\$15 a Dozen

CREAMY MASHED POTATOES

Crispy Garlic & Parmesan
Add Gravy \$8/\$15

CREAMY TOMATO SOUP

\$15 One-quart Serves 4

FRESH BAKED BREAD

Olive Oil & Balsamic

VEGGIES

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CHARRED BRUSSELS SPROUTS

Buttermilk Dressing, Rosemary, Balsamic

ROASTED CARROTS

Cumin, Coriander, Sriracha-Honey Glaze

SAUTEED KALE

Garlic, Chili Lemon, Herbed Bread Crumbs

HOMESTYLE POTATO SALAD

Hardboiled Egg, Dill, Celery, Cornichons, Mayo

CHARRED BROCCOLINI

Parmesan Bread Crumbs, Pickled Fresno Chili

BREAKY

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S/L

SPINACH & MUSHROOM QUICHE

Macheo Cheese, Sauteed Onion, Bell pepper

SMOKED SALMON PLATTER

Bagels, Whipped Cream Cheese, Sliced Tomato, Cucumbers, Red Onion, Capers

SEASONAL FRUIT PLATTER

Straus Dairy Yogurt

STEEL CUT OATMEAL

Brown Sugar, Strawberries

SCRAMBLED EGGS/BACON PLATTER

Cage free eggs, Applewood Smoked Bacon

DRINKS All Drinks \$3 ea.

HONEST TEA

Unsweet Lemon, Half Tea/Half Lemonade

EVIAN BOTTLED WATER

FRESH SQUEEZED JUICES

Orange, Grapefruit

SOFT DRINKS

Coke, Diet Coke, Sprite

BOTTLED COLD BREW \$5