

# ROOTS BROTH BAR

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CHEF CRAFTED SIPPING BROTHS BY THE CUP

## I. CHOOSE YOUR BROTH

### Turkey Bone Broth

pasture raised turkey bones. organic celery.  
organic carrots. organic onions. organic herbs.  
organic apple cider vinegar

### Organic South River Miso Broth

organic south river chickpea miso.  
organic ginger. pink salt

## 2. choose your add ins

fresh turmeric. ginger. garlic.  
hot chili oil. beet kvass. scallions.  
dulse flakes

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**12oz cup \$6**

bringing you nutrient-dense  
**TRADITIONAL WHOLEFOODS**  
for vibrant health + longevity  
starting with a simple

**cup of broth**

rich in complex flavors  
**comforting \* nourishing \* satisfying**

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