



## SOUP

All of our soups are made from scratch.

### PLANT BASE

**Monday:** Carrot Ginger

**Tuesday:** Curry Tomato Basil

**Wednesday:** Potato Leek

**Thursday:** Cauliflower

**Friday-Sunday:** Lentil Kale

Cup 4.95 | Bowl 5.95

### MEAT BASE

**Monday:** Mama's Chicken

**Tuesday:** Sausage - White Bean

**Wednesday:** Chili con Carne

**Thursday:** Chicken Tomatillo

**Friday-Sunday:** N.E Clam Chowder

Cup 5.95 | Bowl 6.95

Now you can have your favorite EDA's house-made soup any day and any time. We froze batches of our soups for you to use when you need it. Just thaw, heat (add a little liquid as needed) and serve. May vary depending on availability.

Deli 32oz (frozen) m \$12.95 pb \$10.95

Deli 16oz (frozen) m \$6.95 pb \$5.95

## SMALL BITES

**CLASSIC FRIES** (gf) 5.95

### HUMMUS BOARD

House-made hummus with feta & house marinated green olives, crudité and naan bread. 11.95

### EMPANADAS (Choose two)

Veggie-Cheese, Spicy Beef-Cheese or Chipotle chicken. 11.95

## ORGANIC SALAD | GRAIN

All of our dressings are made from scratch.

**+Add:** ½ Avocado +1.75 | ¾ Avocado +3

Pan Seared Salmon +8 | Poached chicken breast (cold) +4

### HOUSE SIDE SALAD

Organic mixed greens, tomato, cucumber, pickled red onion, house-made crouton and lemon oregano vinaigrette. 6.95

### BEET SALAD

Mixed greens, red beets, goat cheese, cashew, citrus balsamic reduction (gf). 12.95

### FARM SALAD

Organic mixed greens, avocado, tomato, cucumber, red onion, green olives, feta with lemon oregano Vinaigrette (gf). 12.95

### WEDGE SALAD

Romaine, apple-wood smoked bacon, blue cheese, tomato and pickled red onion with house-made croutons & herb dressing. 12.95

### ROASTED POBLANO CHICKEN CAESAR

Romaine lettuce, marinated chicken breast, mandarin orange, house-made croutons and Caesar Poblano dressing. 14.95  
Add Parmesan +\$1

### CHIPOTLE CHICKEN TINGA TOSTADA

With house-made refried beans on fried tortillas, topped with avocado, lettuce, tomato, salsa and sour cream (Hint of spiciness, gf). 15.95

### SALMON BEURRE BLANC BOWL

Served with organic quinoa, ratatouille, caramelized onion, roasted garlic, garnished with fresh lemon and dill (gf). 18.95

## FLATBREAD

### GARDEN FRESH

Fresh tomato, basil, mozzarella and balsamic reduction. 10.95

### POPEYE & OLIVE OIL

Wild cremini mushroom & onion, roasted tomato, sharp provolone and spinach pesto (no nuts). 12.95

**+ADD:** Cup of soup or side salad, +4  
Kettle chips +2.00

## BAGUETTE SANDWICHES

### GREEN VALLEY

House-made hummus, organic alfalfa sprouts, avocado, cucumber, tomato, lemon juice, kosher salt and pepper \$12.95

### ROASTED TURKEY CLUB

Apple-wood smoked bacon, cheddar, tomato, romaine lettuce, with Dijon basil aioli. \$12.95

### CLASSIC ITALIAN

Genoa salami, mortadella, black forest ham, sharp provolone, tomato, lettuce, red onion and Dijon mayo. \$12.95

### BIG CATCH TUNA

Spanish style tuna salad in tomato sauce with bell pepper, serrano pepper and onion, mayo, romaine lettuce and EVOO. \$12.95

## ON-A-BUN

### BBQ PULLED PORK

Slow cooked pulled pork, spicy BBQ sauce and coleslaw on brioche. 10.95

### SOUTHWEST CHICKEN

Sous vide chicken breast, applewood bacon, pepper-jack, roasted bell pepper, tomato, live butter leaf lettuce and cilantro. 11.95

### SLOPPY JOE

Premium ground beef, hot Italian sausage, apple smoked bacon, bell pepper, garlic, onion, chili, tomato sauce, demi glaze, with cheddar. \$10.95

## SWEETS

### PICK ME UP

Tiramisu with fresh mascarpone, lady fingers, Chocolate ganache \$7

gf - gluten free

### SEASONAL BREAD PUDDING

Served with whiskey caramel sauce and vanilla ice cream \$8

### SCRUMPDIDLYUMPTIOUS

Flourless chocolate cake with seasonal berries (gf) \$8