

smokin'

*All Meats are listed as the finished weight
Served Seasoned & Unsauced

Optional: We sauce it for you
\$20 extra.



**Hardwood Smoked
Pulled Pork**
\$93/5 Pounds



**Slow Smoked Pulled
Beef Brisket**
\$130/5 Pounds



**Pulled Smoked
Chicken Thighs**
\$99/5 Pounds



**Grilled Boneless
Chicken Thigh
Medallions**
\$99/5 Pounds



**Pulled Smoked
Turkey**
\$99/5 Pounds



**Grilled Sliced
Country Sausage
w/Peppers & Onions**
\$98/5 Pounds



**Shaved Smoked
Country Ham**
\$110/5 lbs



**Sliced Grilled
Smoked Keilbasa**
\$110/5 Pounds



**Dry Rub Grilled
St. Louis Riblets**
\$102/3 Full Racks/Cut into
single riblets(24-28 pcs)



saucey

\$9 PER 8 OZ BOTTLE OR 3 FOR \$26

- SMOKEY BBQ-GF
- BOURBON BBQ-GF
- KITCHEN SINK (FAN FAVORITE!)
- POLYNESIAN-GF
- PINEAPPLE HABANERO-GF
- KOREAN BBQ SAUCE
- NASHVILLE BBQ RANCH-GF
- CAROLINA GOLD
- SWEET HOT JERK-GF
- GARLIC PARMESAN-GF
- TERIYAKI
- TERYAKI-GF
- ALABAMA WHITE BBQ-GF

breadwinner

Sweet Yeast Dinner Rolls-\$15/dozen

Brown Sugar Honey Butter-5 oz/\$5

Southern Honey Cornbread-\$24/dozen

Brioche Slider Rolls-\$15/dozen

5 Pounds
Serves "about"
15-20 small portions

29  Cooks

THE BBQ

"with a side of sassy!"

side piece



Molasses Baked Beans
Our family recipe of molasses
bacon baked beans
\$60/half pan



**White Cheddar Bacon
Potato Salad**
Traditional mayo based potato
salad with Yukon potatoes,
bacon crumbles, sharp white
cheddar, & cracked black pepper
\$65/5 Pounds



Pineapple Coleslaw
Shredded Cabbage and carrots,
grilled fresh pineapple bits,
creamy sauce
\$55/5 Pounds

Mac Salad

Large Pasta Shells, mayo sauce,
hard boiled eggs, carrots, celery,
parsley.
\$52/5 Pounds

Roasted Corn Parm Pasta Salad

Pasta, Roasted Corn, Mild Green
Chile Sauce, Mexi Mayo Sauce,
Touch of Lime, Parmesan Cheese
\$58/5Pounds

7 Cheese Mac & Chz

Our #1 ordered side for ten years!
Orecchiette pasta baked in our 7
cheese creamy sauce and baked.
\$62/5 Pounds



7 Cheese Mac & Chz

Our traditional recipe made with
gluten free pasta in our creamy
cheesy sauce and baked.
\$45/3 Pounds - \$75/5 pounds



Southern Green Beans

Whole green Beans, seared &
seasoned, with caramelized
onions, bacon, & a little butter.
\$66/5 Pounds

Beef & Bleu Crostini

Baguette crostini toast. Creamy cheese topping. Beef Tenderloin. Roasted Red Pepper. Great hot or cold! 50 piece minimum. \$2.75ea.

Heirloom Tomato Crostini

Baguette crostini toast. Creamy parm/mozz cheese topping. Roasted Heirloom Tomato. Great hot or cold! 50 piece minimum. \$2.75 ea.

Mushroom Manchego Duxelle

Flatbread Triangles Creamy Manchego topping. Caramelized leek, mushroom & shallot. 50 piece minimum. \$3 ea.

Sweet Heat Flatbread

Flatbread square bites. Cream Cheese Topping. Jalapeno Slices. Sweet Heat Jam Drizzle. 50 piece minimum. \$2.75 ea.

Frankies in Blankies

Mini All Beef cocktail franks wrapped in puff pastry. Topped with a Sprinkle of Everything Seasoning & Served with Honey Mustard Dipping Sauce. 50 piece minimum. \$1.75 ea.

Loaded Mini Quiche

Assorted mini quiche. Cheesy Topping. 50 piece minimum \$2.50 ea

Cocktail Meatballs

Half oz Bite size all beef meatballs. Your choice: Italian Marinara - Bourbon BBQ - Swedish - Korean BBQ -Polynesian Teriyaki -4 pound minimum (128 mini meatballs) \$85

Southern Boneless Chicken Bites

Golden breaded chicken breast bites served with a side of honey mustard & bbq sauces. 5# (approx 50-60 bites) \$80

Mini Lump Crab Bites

Lump Crab. Traditional Maryland Style. Garlic Old Bay Butter. Cajun Remoulade. 50 piece minimum. \$3 ea.

El Paso Chicken Egg Rolls

Mexi seasoned chicken, roasted corn, black beans, red bell pepper, jack cheese rolled in a crispy egg roll wrapper. Served with a side of Chipotle Garlic Ranch. 20 piece minimum. \$3.50 each. (served whole or cut in half.)

Philly Cheese Steak Egg Rolls

Philly Steak meat, sauteed onions, cheese in a crispy egg roll. Served with Sriracha Ketchup. -20 piece minimum -\$3.75 each-(served whole or cut in half)

Buffalo Chicken Egg Rolls

Buffalo Sauce Marinated Chicken, and cheese in a crispy egg roll wrapper. Side of housemade blue cheese dip or Ranch. 20 piece minimum - \$3.50 each (served whole or cut in half)

Pepperoni Pizza Egg Rolls

Pepperoni, mozzarella, pizza sauce in a a crispy egg roll wrap. with a side of marinara- 30 piece minimum -\$3.50 ea (served whole or cut in half)

small bites

"with BIG FLAVOR!"

available  **gluten free**

Beef & Bleu Crostini
Heirloom Tomato Crostini
Mushroom Manchego Duxelle Crostini
Sweet Heat Flatbread Crostini
Cocktail Meatballs - (All Flavors)
Mini Lump Crab Bites
Colossal Shrimp Cocktail
Mexican Street Corn Dip
Beer Cheese Buffalo Chicken Dip
Spinach Artichoke Dip
Mini Lump Crab Bites
Cocktail Meatballs
Mexican Street Corn Dip
Beer Cheese Buffalo Chicken Dip
Hot Spinach Artichoke Dip
Four Cheese Seafood Dip
Sweet Maui Kettle Chips
Key Largo Corn Tortilla Chips

**NO
Extra Charge!**



instant YUMMM

- Mexican Street Corn Dip-32 oz Dip/1 pound chips-\$39
- Beer Cheese Buffalo Chicken Dip-32 oz Dip/1 pound chips-\$41
- Spinach Artichoke Dip-32 oz Dip/1 pound chips-\$39
- Four Cheese Seafood Dip-32 oz Dip/1 pound chips-\$50

All dips can be heated in the oven or microwave and are served with one pound of our fresh made seasoned tortilla chips for dipping!

Quantities feed up to
15-20 people with a
mixed menu

29  Cooks

main event

"put on your fancy pants!"

Dinner Hour



Grilled Chicken Breast

Grilled Seasoned Chicken Breast with your choice of Meyer Lemon Chicken Gravy, Wild Mushroom Marsala, Tuscan, or Lemon Teriyaki
-20 pieces \$175

Grilled Beef Tenderloin Tips



Cube cut beef tenderloin, seasoned, grilled and sauced with your choice of: French Onion Demi Glace, or Rosemary Olive Oil Balsamic Drizzle- 5 pounds \$225



Grilled Pork Tenderloin

Seasoned, grilled and sliced Pork Tenderloin Medallions with your choice of Apple Whiskey BBQ, Rosemary Olive Oil Balsamic Drizzle, or Polynesian-5 pounds \$175



Country Smoked Ham

Country Smoked Pit Ham, sliced and sprinkled with dark brown sugar and your choice of: Grilled Pineapple, Crushed Pineapple/Maraschino Cherries, or Maple Black Pepper. 5 lbs. \$150



Roast Turkey Breast

Roasted Turkey breast, sliced and topped with pan gravy or Thyme Olive Oil Glaze.
5 lbs. \$145



Salmon

Atlantic Salmon portions, seasoned and roasted with your choice of: Lemon Dill Butter, Maple Black Pepper, Blackened,
12-6 oz portions \$225

Maryland Crab Cakes

Jumbo lump crab folded into our house blend and topped with garlic butter, and Old Bay. Served with a side of Cajun Remoulade. 10-4 oz Crab Cakes \$175.
Available as Gluten Free.

Side Bar



Potatoes

Your choice of: -Parsley Butter Steamed Baby Red, -Garlic Smashed, -Homestyle Mashed, or -Yukon Smashed. Half pan. \$65



Rice

Your Choice of: -Cranberry Long Grain Wild Rice, -Caribbean Yellow Rice & Peas, -Rice Pilaf, -Buttered Basmati Or -Seven Grain Rice Blend-Half Pan \$50-\$65

Pasta

Your Choice of: -7 Chz Mac & Cheese, -Buffalo Chicken Mac & Cheese, -Cacio e Pepe, -Rigatoni Mozzarella, -Cavatappi Vodka, -Bacon Amatriciana,
Half pan \$65-\$75 Available Gluten Free\$



Green Beans

Your Choice of Garlic Seared or Southern Bacon & Onion
Half Pan \$55/\$65



Carrots

Your Choice of Dill Roasted or Brown Sugar Maple - Half Pan \$60



Brussel Sprouts

Your Choice of: Traditional Roasted or Bacon Onion Roasted. Half Pan \$65-\$75



Cauliflower

Your Choice of: Roasted Lemon Pepper or Roasted Parmesan Pepper.
Half Pan \$65-\$75



Parsley Buttered Corn

Sweet Corn with Parsley Butter, Salt and Pepper. Half Pan \$49

Quantities feed up to
15-20 people with a
mixed menu

passports & pineapples

"tropicalicious!"

Tapas

*Hawaiian Meatballs

Half oz Bite size all beef meatballs simmered with grilled pineapple bits in a sweet, sour & zesty bbq sauce with a touch of sesame oil and lime -4 pound minimum (128 mini meatballs) \$85

*Available Gluten Free

*Mini Cuban Sandwich Bites

Roast Mojo Pork, Shaved Country Ham, Swiss or Provolone, Mustard, Dill Pickles on a pressed roll cut in two bite pieces.
40 Bites \$65 *Available Gluten Free



Chorizo Cheddar Stuffed Mushrooms

Chorizo, cream cheese, longhorn colby cheese, onion, roasted garlic, poblano pepper stuffed baby bella mushroom caps. Baked. 40 pieces-\$80



Chimichurri Beef Tenderloin Tips

Choice Beef Tenderloin tips in a fresh herb chimichurri marinade of fresh parsley, oregano, garlic, olive oil and red wine vinegar. 4 pounds - \$170



Portuguese Garlic Shrimp

26-30 medium tail off peeled & deveined gulf shrimp, onions, roasted garlic in a paprika lemon white wine butter glaze. \$4 lbs \$120



Pineapple Jerk Chicken Bites

Grilled bites of mild, medium or spicy jerk chicken thighs in a zesty bbq sauce with caramelized onions, bell peppers and grilled pineapple. 5 lbs - \$85



Colombian Beef Empanada

Ground beef, onion and potato in a cornmeal crust pocket, fried to a golden brown and served with a side of zesty aji salsa - 25 pieces - \$65



Peruvian Cod Fish Cakes

Seasoned salt cod mixed with fresh herbs and mashed yukon potatoes topped with garlic buttered panko bread crumbs and baked. Served with a side of garlic tomato aioli
50 mini cod cakes \$100



Sweet Plantains

Sweet sliced plantains fried until golden with a touch of sea salt. 4 pounds - \$44



Tostones

Smashed green plantains fried to a golden brown and finished with Maldon salt flakes. Served with a side of dipping oil with fresh garlic tomato aioli or a garlic herb olive oil -40 pieces - \$50

Mains



Caribbean Brown Sugar Jerk Chicken

Boneless Chicken Thigh halves in our brown sugar jerk marinade, grilled and served with a spicy jerk bbq sauce on the side - 30 -4 oz pieces - \$95



Polynesian Pineapple Grilled Chicken

Boneless Chicken breast in a sweet and sour pineapple teriyaki sauce with a touch of lime and sesame oil.
20-5 oz pieces - \$125



Kahlua Pulled Roasted Pork

Pork Shoulder wrapped in banana leaves, smoked then braised until tender. Served au jus with a side of Hawaiian BBQ and Zesty Sweet Mustard Glaze.
5 lbs \$95



Birria Enchilada Stacker

Smoked Beef Brisket in a birria sauce with caramelized onions, smokey poblano peppers, with a creamy al pastor tomatillo chile sauce, oaxaca shredded cheese & colby cheese, layered between corn tortillas. Served with a side of chipotle sour cream and pico de gallo.
Half Pan - \$95



Roasted Sweet Potato Black Bean Poblano Stacker

Corn tortillas layered with roasted sweet potatoes, roasted root veggies, black beans, poblanos, onion with a creamy al pastor tomatillo chile sauce, oaxaca shredded cheese and colby cheese . Served with a side of chipotle sour cream and pico de gallo.
Half Pan - \$85

Sides

-Yellow Rice & Gandules-GF - half pan -\$50

-Aloha Pineapple Sweet Potato Fried Rice-GF- half pan -\$55

-Fiesta Roasted Potatoes-GF- half pan -\$55

-Mexi Roasted Corn with Elote sauce & Parm-GF-half pan-\$55

-7 Cheese Mac & Cheese - half pan-\$62

-Gluten Free 7 Cheese Mac & Cheese -3# \$45

-Roasted Garlic Smashed Potatoes-GF- half pan -\$65

-Grilled Pineapple Coleslaw-GF- 5 lbs - \$55

Hawaiian Rolls and Butter Cups-\$15 per 2 dozen



All sides except regular 7 cheese mac and cheese and hawaiian rolls are gluten free

Quantities feed up to
15-20 people with a
mixed menu.

SALAD BAR

"where have you been?"

Serves "about"
10-12 side portions
or
4-6 Entree portions



HARVEST

\$48

Greens. Sharp Cheddar.
Candied Walnuts. Apples.
Cranberries. Citrus Dressing



POWER UP

\$48

Mixed greens, Apples, Broccoli,
Carrots, Edamame, Dried Edamame,
Roasted Pumpkin & Sunflower Seeds,
Dried Cranberries. Apple Cider Dressing.



STRAWBERRY

\$53

Baby Spinach, Chevre goat cheese
crumbles, diced apple, broccoli, red
onion, cranberries, strawberries,
roasted sunflower seeds, toasted
almonds. Lemon Poppy Dressing



CAESAR

\$43

Romaine Hearts. Shaved Parm.
Grated Romano. Black Pepper.
Creamy Caesar Dressing.



ITALIAN HOUSE

\$48

Romaine Hearts, Shaved Parm, Grated
Romano, Pepperoncini Peppers,
Tomatoes, Red Onion, Black Olives.
House Italian Dressing



GREEK CAPRESE

\$48

Mixed greens, feta, fresh mozzarella,
heirloom grape tomatoes, roasted tomatoes,
red onion, kalamata olives, cucumber,
shaved parm, Lemon Basil Balsamic Dressing.



HOT HONEY PECAN SALAD

\$46

Mixed greens, baby arugula, goat
cheese, or Pepper jack cheese,
Mike's Hot Honey Glazed Bacon
pieces, Chopped candied pecans.
Maple Dijon Dressing.



SANTA FE SALAD

\$48

Chopped Romaine Hearts, cheddar
and jack cheese, grape tomatoes,
black beans, roasted corn. Side of
Tajin Tortilla Strips and Chipotle
Ranch.



SO VERY SIMPLE

\$44

Baby Arugula, Spinach, Baby Butter
Lettuce, Gorgonzola, Shaved Parm,
Golden Raisins. Red Onion. Pistachio
Crumbles. Balsamic Olive Oil Blend.



Your choice of: House Made Olive Oil Garlic Gluten Free/Dairy Free Croutons, or Regular House Croutons (not gluten free) will be sent on the side of the Caesar, Greek Caprese, and Italian House Salads at no extra charge. All Salads and dressings are gluten free as listed.

TOP IT OFF!



Grilled Diced Chicken Breast

\$32

(Choose Lemon Herb or Blackened)
2 pounds - served on the side



Extra Dressing
8 oz

\$12

Big Meat Eaters!?
Double Topper
quantity!

available
gluten free

All sandwiches may be made as gluten free for \$2 more due to the cost of gluten free rolls.



SANDWICH SHENANIGANS



DON'T FORGET A POUND OF SWEET MAUI KETTLE POTATO CHIPS! \$13

"bring on the fun!"

"tried and true since 2006."



29 CLASSICS \$15

CAFE 29 CHICKEN

Marinated Grilled Chicken Breast, Shaved Turkey, Roasted Red Pepper, Mozzarella Cheese, Baby Spinach, Red Onion, Garlic Aioli. Pressed Focaccia Roll

APPLEJACK TURKEY

Shaved Turkey Breast. Sharp Cheddar. Crumbled Southern Cornbread. Creamy Applejack Ranch. Brioche Roll

HAWAIIAN HAM

Shaved Smoked Pit Ham. Provolone. Grilled Fresh Pineapple. Honey Mustard. Brioche Roll

CHICKEN MOZZ CAPRESE

Grilled Chicken. Provolone. Fresh Mozzarella. Roma Tomato. Baby Spinach. Pesto Mayo. Pressed Focaccia Roll

NUTTY BERRY CHICKEN SALAD

Grilled Chicken. Candied Walnuts. Dried Cranberries. Mayo. Baby Spinach. Yeast Roll.

TUNA SPINACH SWISS

Tuna Salad made with celery, mayo and hard boiled egg, topped with baby spinach, tomato, red onion, and swiss cheese. Yeast Roll.



SIMPLY DELISH \$14

SANTA FE CHICKEN

Grilled Fajita seasoned chicken, chipotle ranch, pepper jack cheese, bell pepper, red onion. Amoroso Roll

CALI TURKEY

Smoked turkey, bacon, avocado, tomato, zesty mustard sauce, baby spinach. Brioche roll

HAM. CHEESE. ROLL.

Shaved Pit Ham. Cooper Sharp American. Kaiser Roll. Side/Mayo & Mustard.

CLUBBIE SUBBIE

Shaved Turkey & Ham & Roast Beef. Bacon. Sharp Cheddar. Amoroso Roll. Mayo Side.

THIS CHICK

Grilled BBQ Chicken. Bacon. Cheddar Cheese. Ranch Dressing. Amoroso Roll.

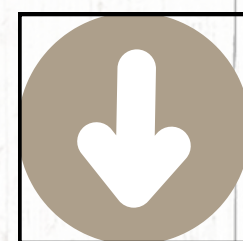
TURKEY CUBAN

Shaved Smoked Turkey, Shaved Country Ham, White Cheddar. Honey Mustard. Pressed French Roll.

ROAST BEEF CHEDDAR HORSEY

Shaved Roast Beef. Sharp Cheddar. Horsey Sauce. Brioche Roll

"the never ending inspirations of our Cheffie taste buds"



OH HH YEAH... \$16

ROAST BEEF COLBY

Shaved Roast Beef, Colby Jack Cheese, Dijon Mustard, Mayo, Tomatoes, Diced Red Onion, Bavarian Pretzel Roll

BLACKJACK TURKEY

Shaved Black Pepper Turkey. Pepperjack Cheese. Dill Pickle Slices. Honey Mustard. Crispy Dillies. Pretzel Roll

CHICKEN CORDON BLEU

Grilled Herb Olive Oil Chicken Breast topped with shaved country ham, swiss or white cheddar cheese and honey mustard. Crusty Roll.

VINNY PLEASE.

Thin Shaved Proscuitto, Shaved Ham, Capicola, Hard Salami, Provolone, Mozzarella, Mayo, Lettuce, Tomato, Onion, Banana Peppers. Roasted Salted Sunflower Seeds. Semolina Hero Roll. Side/Oil&Vinny.

PROSUITTO PROVOLONE

Thin Shaved Proscuitto, Capicola Ham, Provolone, Fresh Mozzarella. Roasted Red Pepper. Arugula. Balsamic Mayo Glaze. Pressed Focaccia Roll.

TURKEY CRANBERRY HAVARTI

Shaved Turkey. Havarti. Creamy Cranberry Spread, Dried Cranberries. Baby Spinach. Brioche Roll.

1

Order at least 3 of any flavor.

2

Mix & Match to make a fun tray! Price listed is for each column per sandwich.

**One sandwich per 2-3 people >> if they are not big eaters!

3

How do you want them cut?

>>Hearty Half?
>>>Snacking Size?

Serves "about"
15-20 side portions

PICK A SIDE

IT'S JUST SOUPER

4 Quart Minimum - \$20/quart - includes all toppings

2024 SouperBowl Award Winning Tomato Bisque

Creamy Tomato Bisque with just the right amount of pepper jack cheese served with a side of Extra Toasty Cheez-its

Broccoli Cheddar

Perfectly filled with broccoli and tender carrots in a creamy cheddar broth.

Served with Oyster Crackers.

Loaded Potato

Chock full of potatoes, cheddar, and bacon in a creamy broth.

Served with sides of shredded cheddar, bacon, sour cream & chives

Add Crusty Dinner Rolls and Butter \$14/dozen

White Chicken Tortilla Soup

Veggies, Chicken, White Canneloni Beans, Hominy, mild green chiles in a seasoned broth with a touch of lime and cream.

Served with sides of Jack Cheese, Tortilla Strips, and Sour Cream



CHIPPERS

"BY THE POUND"

\$13

SWEET MAUI KETTLE POTATO CHIPS-(FOREVER FAMOUS)

KEY LARGO TAJIN CORN TORTILLA CHIPS



A LIL' DIP

\$17

CARAMELIZED ONION SOUR CREAM DIP

BLEU CHEESE DIP

SRIRACHA RANCH SOUR CREAM DIP

BLACK BEAN MANGO PINEAPPLE SALSA-Vegan

TACO JOAN BEAN SALSA -Vegan

GRILLED PINEAPPLE POBLANO GUACAMOLE-Vegan

TRADITIONAL CHUNKY GUACAMOLE

COOKIE JAR

"PRICED PER DOZEN"

MINIMUM OF 2 DOZEN PER FLAVOR"

TRIPLE CHOCOLATE CHUNK

SALTED CARAMEL SNICKERDOODLE

CHOCOLATE ESPRESSO MADNESS

LEMON ALMOND BLUEBERRY

PEANUT BUTTER CUP

COOKIES & CREAM COOKIE

BISCOFF CHOCOLATE CHUNK

CHOCOLATE CHIP BROWNIE BITES +\$2/doz

LEMON BAR BITES +\$5/doz

BISCOFF BROOKIES +\$5/doz

STRAWBERRYS SHORTCAKE CUPS +\$9/doz

CHOCOLATE PEANUT BUTTER CUPS +\$9/doz

LEMON BLUEBERRY CHEESECAKE CUPS +9/doz

Most items are available Gluten Free\$

"it will never feel more right!"

PASTA SALAD \$45

LEMON PEPPER PARMESAN (broccoli. tomatoes. EVOO. parm)

BROCCOLI BACON RANCH (broccoli. bacon. tomatoes.)

GARDEN ITALIAN (broccoli. peppers. cauliflower. tomatoes.)

CAPRESE BRUSCHETTA (pasta. fresh mozz. bruschetta. basil.)

STREET CORN TACO (roasted corn. mild green chiles. black beans. tomatoes. jack. parm.)

PIZZA SUPREME (pepperoni. bell peppers. black olives. tomatoes. red onion. mushrooms. fresh mozz. shaved parm.)

MEDITERRANEAN FETA (coriander roasted chick peas. red onion. english cucumber. tomatoes. shaved brussels. feta. red wine vinegar. olive oil. tzatziki sauce.) +\$5

MACARONI SALAD (celery. carrots. hard boiled egg. mayo.)

POTATO SALAD \$45

FRENCH REDSKIN (dijon. EVOO. lemon. capers. tarragon. thyme. parsley. dill. chives. (no mayo))

GERMAN MUSTARD W/BACON (onion, hard boiled egg, parsley, bacon, mustard, sweet & sour dressing(no mayo) +\$5

RED SKIN DILL SOUR CREAM (dill. sour cream. mayo.)

TRADITIONAL EGG POTATO (hard boiled egg. celery. mayo. mustard.

LOADED SOUR CREAM BACON CHEDDAR (bacon, cheddar. sour cream. mayo. chives.) +\$5

VEGGIE "SALADS" \$49

GRILLIN' CHILLIN' ASPARAGUS (rstd red peppers. lemon.

EVOO. shaved parm. balsamic. toasted pine nuts garnish.) +\$10

GINGER SESAME SOY SEARED GREEN BEANS (Creamy ginger glaze. sesame oil, sesame seeds. toasted almonds.)

BROCCOLI BACON SALAD (dried cranberries. red onion. cheddar cheese. bacon crumbles. sweet/sour creamy dressing.

STICKY ROASTED BRUSSELS (sweet pepper jam. mike's hot honey. crushed red pepper. brown sugar.) +\$5

CREAMY DILL CUCUMBER SALAD (red onion, dill, sour cream, mayo, cream.)

THAI CUCUMBER SALAD (bell pepper. red onion. carrots. sweet & sour vinegar dressing.)

GRILLED PINEAPPLE COLESLAW (cabbage. carrots. grilled diced pineapple. creamy traditional slaw dressing.)

LEMON PARM ROASTED CAULIFLOWER (olive oil. lemon. seasonings. parmesan. crushed red pepper garnish.) +\$8