SOUP



Veggie Split Pea • Minestrone • Grilled Chicken Noodle • Weekly Special

ADD A SMALL SOUP to any meal

GRAB N' GO

Poland Spring Water

Poland Sparkling Water

Chobani Yogurt	\$2.99	Fruit Salad	\$3.99
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\$1.65

\$1.75

SNACK Protein Cookies Famous Amos Cookies Deep River Chips	\$3.49 \$1.50 \$1.75	Pop Chips Stacy's Pita Chips Pirate's Booty	\$1.99 \$1.99 \$1.75	FSTG Chips \$1.75	;
SIP Can Soda	\$1.25	Snapple	\$1.99	Zico Coconut \$2.99 Gus Soda \$2.50	

Vitamin Water

Crystal Light







Naked Juice

Hint Water

FRESH SMOOTHIE 4.95 **PROTEIN BOOST** +1.00

STRAWBERRY BANANA 260 Cal

Strawberries, Banana, Soy Milk, Fat-Free Frozen Yogurt, and Agave Nectar

BERRY WILD 250 Cal

Blueberries, Strawberries, Soy Milk, Fat-Free Frozen Yogurt, and Agave Nectar

MANGO MADNESS 230 Cal

Mangoes, Banana, Orange Juice, Fat-Free Frozen Yogurt

BANANA COCO-NUTTY 370 Cal

Soy Milk, Banana, Coconut, Almonds, Agave Nectar (dairy-free)

PEANUT BUTTER CHIA WARRIOR 310 Cal

Sov Milk, Banana, Peanut Butter, Health Warrior Chia Seeds, and Agave Nectar

PROTEIN BOOST

Great source of fiber. Vegetarian and certified organic.

CUP OF YOGURT

3.45

\$4.25

\$2.50

May not be available at all locations,

(includes one free drizzle)

\$2.50

\$1.99

TOPPINGS / DRIZZLES +1.00

DRIZZLES

TOPPINGS

Strawberry Blueberry Mango

Sliced Almonds **Shaved Coconut** Mini Chocolate Chips

DRIZZLE -

Our homemade blend of freshly puréed fruit, agave nectar, and a touch of lemon.

Nutrition Facts

(Serving size: One cu	p of plain yogurt)
Calories	108
Total Fat	0g
Carbs	27g
Sodium	20mg
Sugars	21g
Vitamin C	54%





FALL SUPERFOOD 420 Cal

Spinach, Kale, Red Cabbage Mix, Roasted Butternut Squash, Broccoli, Pumpkin Seeds, Wheatberries, Fresh Beets, Sesame Grilled Tofu Suggested Dressing: Sherry Shallot Vinaigrette 140 Cal



AUTUMN CHICKEN CAESAR 470 Cal

7.99 Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Multigrain Croutons, Fresh Bartlett Pear, Dried Cranberries Suggested Dressing: Caesar 140 Cal



BUFFALO BLUES 600 Cal.

Romaine-Iceberg Mix, Buffalo Chicken, Blue Cheese, Fresh Bartlett Pear, Walnuts, Multigrain Croutons Suggested Dressing: Buttermilk Ranch 140 Cal



INDIAN SUMMER 500 Cal.

Kale, Spinach, Red Cabbage Mix, Fall Trail Mix, Diced Apples, Corn, Roasted Butternut Squash, Wheatberries, Reduced-Fat Cheddar Suggested Dressing: Fig Balsamic Vinaigrette 180 Cal



for wraps.

SALAD | WRAP*

7.69

7.69

8.25

7.99

7.99

8.99

8.49







180 Cal



(Dried Cranberries, Walnuts, Pumpkin Seeds, Almonds)

CHEF-DESIGNED SALADS & WRAPS (

BY CHEF LAURA **PENSIERO**

Substitute tofu for any protein Add 198 calories for wraps	SALAD	WRAP
CAESAR VEGETARIAN 230 Cal (chicken +100, tofu +35, shrimp +50, salmon +150 Cal) Romaine Lettuce, Shaved Parmesan, Multigrain Croutons Suggested Dressing: Caesar 140 Cal	/chicken 6.99 shrimp +1.50 salmon +2.00	6.75 +1.50 +2.00
THAI CHICKEN CRUNCH 230 Cal (chicken +100, shrimp +50 Cal) Iceberg-Romaine Mix, Red Cabbage, Grilled Chicken, Shredded Carrots, Celery, Crispy Wontons Suggested Dressing: Spicy Thai Peanut 135 Cal	chicken 7.25 shrimp +1.50	6.75 +1.50
BUFFALO CHICKEN 330 Cal Iceberg-Romaine Mix, Buffalo Chicken, Pepper Jack Cheese, Celery, Tortilla St Suggested Dressing: Buttermilk Ranch 140 Cal	7.25 rrips	6.75
ASIAN SESAME GRAIN 400 Cal Iceberg-Red Cabbage-Mesclun Mix, Grilled Chicken, Wheatberries, Quinoa, String Beans, Crispy Wontons Suggested Dressing: Asian Sesame 130 Cal	7.25 shrimp +1.50	6.75 +1.50
MEDITERRANEAN MIX 330 Cal VEGETARIAN Romaine, Chickpeas, Crumbled Feta, Kalamata Olives, Lentils, Seedless Cucumbers, Suggested Dressing: Olive Oil/Balsamic Vineagr 130 Cal	7.45	6.75

HUDSON VALLEY MIX 400 Cal VEGETARIAN Baby Spinach, Butternut Squash, Broccoli, Apples, Goat Cheese, Beets, Pumpkin Seeds, Multigrain Croutons Suggested Dressing: Low-Fat Horseradish Chive 25 Cal	8.25	7.25
IMMUNITY BOWL 460 Cal Mesclun, Grilled Salmon, Butternut Squash, Dried Cranberries, Wheatberries, Seedless Cucumbers Suggested Dressing: Lemon Vinaigrette 130 Cal	9.75	8.99
THE CALIFORNIA 300 Cal Iceberg, Grilled Chicken, Avocado, Egg Whites, Tomatoes, Toasted Almonds Suggested Dressing: Low-Fat Balsamic Vinaigrette 70 Cal	8.25	7.45
TUNA NEE-SWAH 320 Cal Romaine, Albacore Tuna, Kalamata Olives, String Beans, Hard-Boiled Egg Suggested Dressing: Olive Oil & Half Fresh Lemon 130 Cal	8.99	8.25
ROASTED TURKEY HEALTH COBB 250 Cal Iceberg-Romaine Mix, Roasted Turkey, Egg Whites, Tomatoes, Sliced Avocado, Reduced-Fat Swiss Suggested Dressing: Buttermilk Ranch 140 Cal	9.25	8.45

	Reduced-Fat Swiss Suggested Dressing: Buttermilk Ranch 140 Cal		
	PESTO CHICKEN PARADISE 410 Cal Arugula-Mesclun Mix, Pesto Chicken, Broccoli, Sun-Dried Tomatoes, Fresh Mozzarella, Red Onions Sugg. Dressing: Olive Oil & Balsamic Vinegar 130 Cal	8.99	8.25
/	TEXAS TWO STEP 290 Cal Romaine, Black Beans & Corn, Roasted Red Peppers, Green Peppers, Buffalo Chicken, Reduced-Fat Cheddar Suggested Dressing: Chilled Avocado 25 Cal	8.25	7.45
3	JS TURKEY CLUB 440 Cal Iceberg-Romaine Mix, Roasted Turkey Breast, Reduced-Fat Swiss, Turkey Bacon, Tomatoes, Multigrain Croutons Suggested Dressing: Fat-Free Ranch 25 Cal	8.99	7.99
	CHIPOTLE COWBOY 430 Cal Romaine-Iceberg Mix, Grilled Chicken, Pepper Jack Cheese, Black Beans, Cilantro, Crunchy Onions, Avocado Suggested Dressing: Chipotle Vinaigrette 140 Cal	8.99	8.25
,	Order online at justsalad.com or call us at (212) 244-1111 No substitutions please. Delivery and Pick Up pricing may vary from this menu		I

CHEF-DESIGNED

///// CUSTOM SALADS & WRAPS

BABY SPINACH 25 cal MESCLUN 25 cal KALE 70 cal RED CABBAGE 50 cal ROMAINE 25 cal ARUGULA (+75¢) 35 cal

WRAPS WHOLE WHEAT



FREE essentials Additional toppings 50¢ each

more essentials when you reuse your bowl

ESSENTIALS
Almonds TOASTED
Apples Granny Smith
Apples GRANNY SMITH Artichoke Hearts
Asparagus STEAMED
Banana Peppers
Beets FRESH
Black Beans
Black Beans & Corn
Broccoli STEAMED
Butternut Squash ROASTED
Carrots SHREDDED
Celery
Chickpeas
Cilantro
Corn
Crispy Wontons
Croutons MULTIGRAIN
Crunchy Onions
Cucumbers SEEDLESS
Dried Cranberries
Edamame
Egg Whites
Green Peppers
Green Peppers Hard-Boiled Egg
Jalapenos FRESH
Lentils
Mandarin Oranges
Pumpkin Seeds
Quinoa
Radishes
Red Onions
Red Peppers ROASTED
String Beans
Sun-Dried Tomatoes
Sun-Dried Tomatoes Tomatoes
Tortilla Strips
Walnuts
Wheatberries

White Mushrooms

PREMIUM

Avocado	1.00
Hearts of Palm	1.00
Kalamata Olives	.75
Portabella Mushrooms	.75
Sesame Grilled Tofu	1.00

PROTEIN	
Buffalo Chicken GRILLED	2.25
Chicken GRILLED	1.99
Pesto Chicken GRILLED	2.25
Turkey Bacon	1.75
Turkey House-Roasted	2.50

SEAFOOD

Albacore Tuna	2.50
Shrimp	3.25
Salmon GRILLED	4.50

CHEECE

CHEESE	
Crumbled Bleu	1.00
Crumbled Feta	1.00
Fresh Mozzarella	1.00
Goat Cheese Montchevré	1.50
Pepper Jack CABOT	.75
Reduced-Fat Cheddar	.75
Reduced-Fat Swiss	.75
Shaved Parmesan	1.00

Low Sodium 🛭	•	No Carbs 🔀
No Dairy		Low Carb 😎
Vegan 1	V	Gluten-Free 🔀
No Sugar	X	No Cholesterol

ORIGINAL DRESSINGS

Sherry Shallot Vinaigrette 135 Cal	
Smoky Poblano Ranch 130 Cal	XXX
Spicy Thai Peanut 140 Cal	
White Balsamic 145 Cal	○ X♥
Lemon Vinaigrette 115 Cal	
Chipotle Vinaigrette 140 Cal	
Moroccan Tahini 60 Cal	

LOW-FAT

Balsamic Vinaigrette 70 cal	
Horseradish Chive 25 Cal	X
Yogurt Cucumber 25 Cal	X
Chilled Avocado 25 Cal	•
Far East Mandarin 30 Cal	•

FAT-FREE

Fresh Lemon Juice 5 Cal
Fresh Half Lemon 5 Cal
Honey-Herb Dijon 50 Cal
Ranch 25 Cal
Raspberry Vinaigrette 35 Cal
Red Wine Vinegar 5 Cal
Balsamic Vinegar 10 Cal

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CLASSIC DRESSINGS

Asian Sesame 130 Cal	
Balsamic Vinaigrette 220 Cal	■ ♥X
Bleu Cheese 160 Cal	
Buttermilk Ranch 140 Cal	■ X
Caesar 140 Cal	
Italian Vinaigrette 150 Cal	• X X
Olive Oil / Balsamic Vinegar 130	Cal X V
Olive Oil / Lemon Juice 130 Cal	
Olive Oil 240 Cal	JOV XXX