Replace tofu for any protein | Add 280 calories for wraps

CAESAR 330 Cal (chicken +100 Cal, tofu +35 Cal, shrimp +70 Cal, salmon +150 Cal) Romaine, Shaved Parmesan, Multigrain Croutons

Suggested Dressing: Caesar 190 Cal

THAI CHICKEN CRUNCH 230 Cal (chicken +100 Cal, shrimp +70 Cal, salmon +150 Cal) Romaine, Red Cabbage, Grilled Chicken, Carrots, Celery, Crispy Wontons Suggested Dressing: Spicy Thai Peanut 140 Cal

BUFFALO CHICKEN 360 Cal

Romaine, Buffalo Chicken, Pepper Jack Cheese, Celery, Tortilla Strips Suggested Dressing: Buttermilk Ranch 150 Cal

ASIAN SESAME GRAIN 460 Cal (shrimp +70 Cal, salmon +150 Cal)

Mesclun-Romaine-Red Cabbage Mix, Grilled Chicken, Wheat Berries, Quinoa, Edamame, Crispy Wontons Sugg. Dressing: Asian Sesame 130 Cal

MEDITERRANEAN MIX 390 Cal VEGETARIAN NEW RECIPE

Romaine, Chickpeas, Crumbled Feta, Kalamata Olives, Lentils, Cucumbers, Pita Chips Suggested Dressing: Olive Oil/Balsamic Vinegar 120 Cal

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 40 Cal

IMMUNITY BOWL 460 Cal

Mesclun, Grilled Salmon, Butternut Squash, Dried Cranberries, Wheat Berries,

Cucumbers Suggested Dressing: Lemon Vinaigrette 150 Cal THE CALIFORNIA 300 Cal

Romaine, Grilled Chicken, Avocado, Egg Whites, Tomatoes, Toasted Almonds Suggested Dressing: Low-Fat Balsamic Vinaigrette 70 Cal

BUFFALO KALE CAESAR 380 Cal NEW RECIPE

Kale-Romaine Mix, Grilled Chicken, Shaved Parmesan, Multigrain Croutons, Celery, Shredded Carrots Suggested Dressing: Spicy Buffalo 5 Cal

ROASTED TURKEY HEALTH COBB 240 Cal

Romaine, Roasted Turkey, Egg Whites, Tomatoes, Avocado, Reduced-Fat Swiss Suggested Dressing: Buttermilk Ranch 150 Cal

PESTO CHICKEN PARADISE 300 Cal NEW RECIPE

Arugula-Mesclun Mix, Grilled Chicken, Broccoli, Roasted Tomatoes, Red Onions Fresh Mozzarella Suggested Dressing: Kale-Pesto Vinaigrette 140 Cal

THE ULTIMATE FALAFEL 340 Cal NEW VEGETARIAN

Romaine-Red Cabbage Mix, Baked Falafel, Cucumbers, Tomatoes, Red Onions, Pita Chips Suggested Dressing: Moroccan Tahini 60 Cal

TANDOORI FIRE 280 Cal NEW

Romaine, Tandoori Red Hot Chicken, Feta, Pita Chips, Cucumbers, Red Onions

Suggested Dressing: Low-Fat Yogurt Cucumber 20 Call

SMOKEHOUSE STEAK 350 Cal.

Romaine, Charbroiled Steak, Crumbled Feta, Black Beans & Corn, Jalapenos,

Tortilla Strips Suggested Dressing: Smoky Poblano Ranch 130 Call

Romaine, Grilled Chicken, Pepper Jack Cheese, Black Beans, Cilantro, Avocado,

Crunchy Onions Suggested Dressing: Chipotle Vinaigrette 150 Cal

FRESH SOUPS

Veggie Split Pea Minestrone

SNACK

Protein Cookies Deep River Chips Kind Bars Pop Chips Stacy's Pita Chips **FSTG Chips**

Beanitos Chips

Weekly Special

SIP

Grilled Chicken Noodle

Can Soda Poland Spring Water Poland Sparkling Water

Snapple

GRAB N' GO

Chobani Yogurt Fruit Salad

Vitamin Water Hint Water

Zico Coconut

Runa Energy Tea



STRAWBERRY BANANA 223 Cal NEW RECIPE

Almond Milk, Strawberries, Banana, Greek Yogurt, Agave Nectar

DETOX CLEANSE 69 Cal

Fresh Kale, Lemon, Apple, Pineapple

VITAMIN C KICK 296 Cal

Coconut Milk, Fresh Orange, Mango, Pineapple

BERRY WILD 229 Cal NEW RECIPE

Blueberries, Strawberries, Banana, Greek Yogurt, Agave Nectar

TROPIC SPINACH THUNDER 319 Cal

Fresh Spinach, Coconut Milk, Banana, Pineapple

PEANUT BUTTER CHIA WARRIOR 259 Cal NEW RECIPE

Almond Milk, Banana, Peanut Butter, Health Warrior Chia Seeds, Agave Nectar

CHOCOLATE BANANA SPLIT 477 Cal

Coconut Milk, Banana, Dates, Cacoa Powder, **Agave Nectar**

ORANGE KALE POWER JUICE 152 Cal

Fresh Kale, Fresh Orange, Banana

OJ SHOT 56 Cal

Fresh Squeezed Orange Juice Shot

EXTRA ADD-ONS

Fresh Kale

CUSTOM SALADS & WRAPS ///

MIX & MATCH GREENS

BABY SPINACH 25 cal RED CABBAGE 50 cal

VEGGIES

Beets FRESH

Black Beans

Broccoli STEAMED

Carrots SHREDDED

Cucumbers SEEDLESS

Celery

Chickpeas

Cilantro

Edamame

Green Peppers

Jalapenos FRESH

Red Peppers ROASTED

White Mushrooms

Hard-Boiled Eggs

Apples Granny Smith

Dried Cranberries

Almonds TOASTED

Pumpkin Seeds

Wheat Berries

Crispy Wontons

Tortilla Strips

Croutons MULTIGRAIN **Crunchy Onions**

CRUNCH

GRAINS & NUTS

Red Onions

Tomatoes

Egg Whites

FRUIT

Lentils

Quinoa

Walnuts

Asparagus STEAMED

Banana Peppers

Black Beans & Corn

BY CHEF

LAURA

KALE 70 cal **ROMAINE 25 cal** MESCLUN 25 cal ARUGULA 35 cal WRAPS

SENTIALS

FREE essentials

Additional toppings 59¢ each

more essentials or 1 free cheese when you reuse your bowl

PREMIUM

Avocado Kalamata Olives Portabella Mushrooms Butternut Squash ROASTED Tomatoes ROASTED **Pita Chips**

PROTEIN

Falafel BAKED Chicken ALL-NATURAL **Buffalo Chicken ALL-NATURAL Tandoori Red Hot Chicken** Turkey House-Roasted **Turkey Bacon CRISPY** Tofu sesame grilled Steak CHARBROILED Shrimp GRILLED Salmon GRILLED

CHEESE

Crumbled Bleu **Crumbled Feta** Fresh Mozzarella Goat Cheese Montchevré Pepper Jack CABOT **Reduced-Fat Cheddar Reduced-Fat Swiss Shaved Parmesan**

Nutritional Key

Low Carb (<5g)</p> Contains No Milk Contains No Gluten Vegan ■ Contains Fish Low Cholesterol

ORIGINAL DRESSINGS

Sherry Shallot Vinaigrette 140 Cal Smoky Poblano Ranch 130 Cal Spicy Thai Peanut 140 Cal > Kale-Pesto Vinaigrette 140 Cal NEW Lemon Vinaigrette 150 Cal Chipotle Vinaigrette 150 Cal Moroccan Tahini 60 Cal NEW

LOW-FAT

Balsamic Vinaigrette 70 Cal Horseradish Chive 40 Cal Yogurt Cucumber 20 Cal Chilled Avocado 35 Cal Sweet & Creamy Sriracha 25 Cal Far East Mandarin 25 Cal Spicy Buffalo 5 Cal > >

FAT-FREE

Fresh Half Lemon 5 Cal Honey-Herb Dijon 45 Cal Ranch 30 Cal Red Wine Vinegar o cal Balsamic Vinegar 10 Cal

CLASSIC DRESSINGS

Asian Sesame 130 Cal Bleu Cheese 160 Cal Caesar 190 Cal Balsamic Vinaigrette 150 Cal Buttermilk Ranch 150 Cal Olive Oil / Balsamic Vinegar 120 Cal Olive Oil 240 Cal

No substitutions please. Delivery and Pick-Up pricing may vary from this menu. Please view our nutrition & allergen notice at justsalad.com/nutritionterms All calories are based off a 6oz serving portion size.



LOCAVORE 533 Cal LYCAL

Kale-Red Cabbage Mix, Kale Pesto Chicken, Butternut Squash, Dried Cranberries, Mushrooms, Pumpkin Seeds Suggested Dressing: Balsamic Vinegar & Olive Oil 120 Cal

FALL SUPERFOOD 508 Cal.

Spinach-Kale-Red Cabbage Mix, Spicy Broccoli, Fresh Beets, Wheat Berries, Sesame Grilled Tofu, Butternut Squash Suggested Dressing: Sherry Shallot Vinaigrette 140 Cal

JS TURKEY CLUB 595 Cal

Romaine, Sharp White Cheddar, Roasted Turkey, Corn, Turkey Bacon, Tomatoes, Multigrain Croutons Suggested Dressing: Russian Ranchero 63 Cal

AUTUMN CHICKEN CAESAR 534 Cal

Romaine, Shaved Parmesan, Grilled Chicken, Fresh Bartlett Pear, Dried Cranberries, Multigrain Croutons Suggested Dressing: Caesar 190 Cal



SEASONAL INGREDIENTS Kale Pesto Chicken - \$2.79
LOCAL Sharp White Cheddar - \$1
Spicy Broccoli - 79¢ | Fresh Bartlett Pear Essential