ANCIENT GRAINS

MENU CONCEPTS

mediterranean medley

a blend of bulgur, spelt and millet* topped with shredded kale, sautéed eggplant, crimini mushrooms, white beans, green beans, peppers, onions, olives, and raisins tossed with a warm mediterranean finishing broth* for an infusion of Roasted Garlic and tomato flavor and garnished with chopped mint, scallion and crumbled feta

moroccan kamut

a blend of kamut and basmati* topped with swiss chard, green beans, grilled onions, scallions, chopped figs, and raisins tossed in a warm moroccan finishing broth* using Roasted Garlic and lemon garnished with chopped parsley, toasted almonds and grilled lemon slices

neapolitan

a blend of farro, barley and couscous⁺ topped with lemon herb marinated artichoke hearts^, grilled onions, grilled fennel, and broccoli rabe sautéed in mediterranean finishing broth⁺ for added notes of Roasted Garlic and tomato, and finished with a chiffonade of spinach and capers with a garnish of fresh basil, oregano, rosemary and toasted pine nuts

phoenician kamut

kamut* topped with chopped tomatoes, scallions, olives, and garlic tossed in a fresh lemon juice and parsley dressing

quinoa & black beans

tri-colored quinoa* with cherry tomatoes, black beans, and diced scallion tossed in a latin-inspired Fire Roasted Poblano & Cilantro-Lime vinaigrette*



^{*} see recipe under the Signature Dressings matrix

[^] see recipe under the House-made Toppings tab

^{*} see recipe under the Ancient Grains tab