FARMER'S MARKET

SPRING / SUMMER MENU CONCEPTS

baby spinach & berries

baby spinach topped with spring onions, strawberries, blueberries, toasted pine nuts, and goat cheese tossed in Chipotle balsamic vinaigrette[>]

fava beans with parmesan & prosciutto

fava bean salad topped with prosciutto, parmesan, and spring herbs tossed in Sun Dried Tomato Pesto vinaigrette*

fennel & eggplant

grilled fennel and eggplant salad topped with peppers, tomatoes, capers, and raisins tossed in sweet Ancho vinaigrette⁵

roasted asparagus with baby greens

baby greens topped with chopped eggs, roasted asparagus, mushrooms, radish, and spring onions tossed in Roasted Garlic dressing*

spring peas & new potatoes

baby spring lettuce topped with peas, cucumbers, and new potatoes tossed in lemon pepper herb vinaigrette'



^{*} see recipe under the Signature Dressings Matrix > see recipe under the House-made Dressings tab

FARMER'S MARKET

SUMMER / FALL MENU CONCEPTS

autumn orchard

apple and pear salad topped with dried cranberries, and toasted walnuts tossed in creamy Herb de Provence dressing*

georgia pride

arugula topped with smoked chicken, grilled peaches, and Chipotle pecans^ tossed in sweet Ancho vinaigrette>

roasted corn & rainbow chard

rainbow chard topped with roasted corn, tomatoes, jalapeños, and cojita cheese tossed in Cilantro Lime vinaigrette*

rosso insalata

red leaf lettuce topped with heirloom tomatoes, red onions, basil, and mozzarella tossed in creamy Roasted Garlic dressing

thai watermelon

watermelon and feta salad topped with thai basil, jalapeños, and black sesame seeds tossed in Sweet & Spicy Plum rice wine vinaigrette*





^{*} see recipe under the Signature Dressings Matrix > see recipe under the House-made Dressings tab

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

FARMER'S MARKET

FALL / WINTER MENU CONCEPTS

beet & citrus salad

arugula topped with sliced beets, julienne red onion, olives, orange and grapefruit supremes, pine nuts, and goat cheese tossed in Honey Pepper Citrus vinaigrette*

chicories & cauliflower

endive and roasted shredded radicchio topped with roasted cauliflower, roasted peppers, and roasted sweet onion tossed in Roasted Mirepoix vinaigrette* and a splash of sherry

fall's bounty

shredded kale topped with brussels sprouts, roasted butternut squash, dried cranberries, and toasted pumpkin seeds tossed in Sweet & Spicy Plum wasabi vinaigrette

honey-mustard kale

grilled kale topped with shredded chicken, crispy bacon, and caramelized onions tossed in Bourbon Style honey mustard dressing*

roasted roots

winter greens topped with roasted acorn squash, roasted carrots^, turnips, onions, and celery root tossed in pomegranate-Chipotle dressing



^{*} see recipe under the Signature Dressings Matrix

> see recipe under the House-made Dressings tab

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