

Salty Fig lunch menu

Whole bowls-\$22

Buffalo chicken GF-steamed brown rice, grilled chicken breast, buffalo sauce, baby spinach, sweet pickles, cucumber, carrots, pickled red onion, peppercorn ranch

Chipotle yam (Vegan)GF -Roasted yams, black kale, roasted corn and black bean salad, avocado, cilantro pistou, lime vinaigrette.

Chimichurri steak bowl GF- grilled flat iron steak, roasted fingerling potatoes, grape tomatoes, grilled zucchini, red onion bell and poblano peppers, housemade chimichurri, crumbled goat cheese.

Salad bowls-\$18

Grapes and greens GF-roasted red grapes, mixed greens, granny smith apple, aged gouda, candied walnuts, apple cider and thyme vinaigrette

Classic Cobb GF-Boiled egg, crisp bacon, grape tomatoes, mixed greens, black kale, avocado, green onion, aged cheddar, fine herb ranch dressing.

Harvest beet and pecan GF-Baby spinach, quinoa, shredded beets, carrots, toasted pecans, cucumber, goat cheese, tarragon orange vinaigrette

Mediterranean chop GF- Baby romaine, marinated bocconcini, lemony chick peas, sundried tomatoes, artichoke hearts, cucumber, red wine vinaigrette

Summer market orzo salad-Orzo pasta, baby arugula, roasted grape tomato, grilled zucchini and eggplant, pickled fennel

Add chicken breast-\$5

Add grilled Salmon fillet-\$7

Sandwiches-\$12 each

Choice of bread- croissant, sourdough, cheddar roll, artisan baguete, wrap, GF bread

Italian deli-Rosemary ham, genoa salami, zucchini pickles, grainy dijon, mayo, roma tomato, leaf lettuce

Rosemary ham and brie-Rosemary ham, local brie, baby arugula, pickled red onion

Turkey and Havarti- Carved turkey breast, havarti, spiced cranberry mayo

Roast beef and cheddar- Roast beef, cheddar cheese, garlic aioli, roma tomatoes, baby spinach

Caprese- Veg- Sliced burrata, sundried tomato, basil aioli, baby spinach, balsamic reduction

Herbed goat cheese, pecan, fennel, roasted grapes-Veg

Curried chickpea salad- Vegan

Add side salad-\$5

Add seasonal soup-\$5

Breakfast menu

Continental-\$20-fresh fruit salad with mint syrup, assorted muffins and pastries, preserves, hard boiled eggs, yogurt, coffee, tea and juice

European -\$23- sliced rosemary ham, proscuitto, salami, sliced cheese, melon, tomato, fennel and arugula salad, grilled filoni bread

Breakfast boxes -\$18- boiled egg, sliced tomato, avocado, buttermilk biscuit, fresh cut fruit cup, vanilla bean yogurt,

Classic buffet-\$25- scrambled egg choice of 2 breakfast protein(bacon, pork sausage, turkey sausage, shaved corn beef brisket, back bacon) hash brown potatoes, Belgian waffles, compote, syrup, fresh fruit.

Wraps/ and sandwiches

Breakfast sandwich-\$8- fried egg, thick cut bacon, smoked cheddar, roasted jalepeno aioli, arugula, tomato

Breakfast wrap-\$11-scrambled egg, crumbled chorizo, black bean, roasted corn and poblano salad, baby spinach, roasted tomato salsa.

High tea-\$30/person

Finger sandwiches (choice of 3 sandwiches fillings)

Egg salad, cucumber and cream cheese, ham and brie, turkey and havarti, vegetable pinwheels

Artisan cheese, fruit and crackers

Mini quiche-florentine and lorraine

Petite vanilla scones, housemade seasonal preserves

Assorted mini cakes and pastries