

Citizen Sprout

1128 Wilshire Blvd at 12th Santa Monica, CA
(424) 280 4123

Salads

Pickled Kumquat + Feta Salad (veg)

Pickled kumquat, little gem mix, sheep feta, hazelnuts, orange-walnut oil dressing\$12

Roasted Cauliflower Salad (df / gf)

harissa grilled chicken, almonds, mulberries, escarole, dandelion greens, curry vinaigrette....\$13

Miso Ginger Chicken Salad (df / gf)

cabbage, kale, carrots, cucumber, almonds, organic shredded chicken with scallion, miso vinaigrette....\$14

Tahini Kale Salad (veg / v - option)

tuscan kale, pickled peppadew peppers, castelvetrano olives, housemade croutons, Tahini dressing, grated parmesan on the side.... \$12

Pesto Chopped Salad (gf)

pesto marinated chicken breast, salami, mixed greens, rainbow cherry tomatoes, mini mozzarella balls, pepperoncini, Pacific Pickleworks jalabeaños, red onion, basil vinaigrette....\$15

Grilled Vegetable Kale Bowl (veg)

grilled seasonal veggies, roasted red peppers, pearl couscous, kale, grilled halloumi, scallion-lemon vinaigrette....\$13

Buffalo Cauliflower Salad (v / gf)

baked buffalo cauliflower, farmers market greens, pickled red onions, scallions, crispy “cheesy” chickpeas, buffalo vegan ranch.... \$13 add side of blue cheese crumbles....\$50

Sides + Snacks

Fresh Spring Rolls (gf / df)

carrot, cucumber, red cabbage, jalapeño, sunbutter - soy dipping sauce (4) with shrimp\$8 with tofu.....\$6 (v)

Green Beans (v / gf)

salt, pepper, lemon zest..... \$7

Grilled Asparagus (veg / gf)

radish, pickled chiles, ricotta salata, sumac, grilled lemon....\$10

Cucumber Cold Soba Noodle Salad (v / gf)

100% buckwheat soba noodles, cucumber, green beans, sweet chilli soy dressing, sesame seeds....\$10

Cheese Plate

assorted cheeses, Sqirl jam, fresh fruit, crostini....\$10

Heat + Eat Meals

Spring Seared Salmon (df)

orzo, fava beans, asparagus, dried cherries, pea tendrils, fresh herb salsa verde....\$18

Caramel Braised Chicken (df / gf)

fish sauce caramel, organic chicken, ginger, jalapeño, steamed white rice, lime, cilantro... \$14

Braised Chicken + Spinach Meatballs

with warm spiced tomato sauce and spaghetti squash..... \$15

Green Vegetable Lasagna (veg)

fresh pasta spinach, asparagus, peas, béchamel, ricotta....\$11

Sweet Potato & Spinach Enchiladas (veg)

with jack cheese, local flour tortillas and sour cream single serving....\$7 family size....\$13

Baked Chicken Nuggets

crispy panko crusted house ground chicken.... \$15

Vegan Mac + Cheese (v)

vegan “cheese sauce “ - sweet potatoes, carrots, cashews, coconut milk, nutritional yeast - with roasted zucchini.... \$8

Sandwiches + Soups

Cold Sandwiches

Prosciutto + Butter.....\$5

Mortadella + Calabrese Chili Pesto.....\$7

Chicken Bacon Pesto Panini

nut-free pesto + mozzarella on artisan bread....\$8

Seasonal Soups.....\$6

Breakfast + Smoothies

Seasonal Quiche (veg)

with housemade hot sauce..... \$8

Breakfast Burrito

roasted potatoes, scrambled eggs, cheddar/jack cheese, housemade chorizo, salsa..... \$7

Overnight Oats (v / gf)

almond butter, oats, maple syrup, coconut yogurt, almond milk, fresh raspberries \$6

Mango Coconut Chia Pudding (v / gf)

coconut milk, chia, mango puree, toasted coconut..... \$8

Superfood Smoothie (v / gf)

macadamia milk, collagen powder, superfood mix, dates, banana, berries, coconut yogurt..... \$6

Kale Mango Smoothie (v / gf)

kale, mango, pineapple, apple + grapefruit..... \$6