



local. organic. fresh

Fresh Paleo Menu for the week of November 26, 2018

Breakfast:

Breakfast 1: Winter Breakfast Hash- Roasted Smart chicken, winter squash, kale, caramelized onions, mushrooms, scrambled 50/50 eggs, and basil pesto (340 cal- Regular, 450 cal- Large)

Breakfast 2: Chipotle Chicken Breakfast Warrior Bowl- Chipotle shredded chicken with fajita peppers, sweet potatoes, cabbage, roasted zucchini, spinach, scrambled egg/egg white blend and pico de gallo (360 cal- Regular, 440 cal- Large)

Breakfast 3: Welsh Steak and Eggs- Chipped grass fed beef, leaf spinach, yam home fries, scrambled egg/egg white blend, and paleo horseradish cauliflower “cream” sauce (370 cal- Regular, 450 cal- Large)

Breakfast 4: Paleo Quiche Florentine- Foodsmith eggs and egg whites blended with spinach and baked with Diestel smoked turkey, roasted tomatoes and red onions, butternut, leaf spinach, yams and scallions (340 cal- Regular, 450 cal- Large)

Breakfast 5: “Biscuits and Gravy”- Roasted sweet potato “biscuits”, with braised greens, Foodsmith turkey sausage and dairy free cauliflower-cashew gravy and grilled tomatoes (360 cal- Regular, 450 cal- Large)

Breakfast 6: Seasonal Paleo Breakfast Special- Something special from our inspired chef!

Lunch:

Lunch 1- Blackened Chicken Spinach Salad- Cajun seasoned blackened chicken breast, Happy Boy spinach, cranberries, tomatoes, green apples, roasted butternut, creamy cajun tomato dressing (350 cal- Regular, 440 cal- Large)

Lunch 2- Tuna-Cado Egg Salad- Line caught Albacore with celery, hard cooked egg, fresh dill, celery and fennel, spicy mustard and avocado lemon aioli with romaine and Happy Boy Farms mixed greens, tomatoes, cucumbers, shredded carrot, and balsamic vinaigrette (350 cal- Regular, 425 cal- Large)

Lunch 3- Paleo Smoky White Chicken Chili- Smoked chili rubbed chicken, kale, yams, green chilies, sweet onions, bell peppers, and spices in a Paleo cauliflower chili “cream” (350 cal- Regular, 440 cal- Large)

Lunch 4- Steamer Lane Winter Salad- Happy Boy mixed greens, cabbage and kale, smoked Diestel turkey breast, roasted red beets, fennel, radishes, oranges, hard cooked egg, almonds and lemon-herb green goddess vinaigrette (330 cal- Regular, 420 cal- Large)

Lunch 5- Sesame Chicken Salad- Sesame crusted roasted chicken breast, hard cooked egg, Happy Boy baby spinach and winter greens, pickled cucumber and red onion, rainbow tomatoes, shredded carrot, radish, scallions, and sesame ginger dressing (340 cal- Regular, 440 cal- Large)

Dinner 6- Cajun Shrimp Remoulade- Creole spiced roasted white shrimp, with fennel, celery, scallions and creole grain mustard remoulade, cucumbers, sweet peppers, carrot, cherry tomatoes, mixed greens and creamy red wine dijon vinaigrette (330 cal- Regular, 420 cal- Large)

Dinner:

Dinner 1- Tapenade Crusted Chicken- Mary's chicken breast seared and crusted with tomato olive tapenade, Billy's roasted brussels sprouts and winter squash, cauliflower, and turnip mash, leaf spinach and parsley (350 cal- Regular, 470 cal- Large)

Dinner 2- Swedish Bison Kalpudding- Sweet spice and herb range fed Bison meatloaf, stuffed with caramelized cabbage, cranberries and veggies, with pan roasted Savoy cabbage, winter squash, and vinegar spiked sweet tomato glaze (350 cal- Regular, 440 Cal- Large)

Dinner 3- Twice Baked Sweet Potato- Roasted organic sweet potatoes filled with kale, chard, chili spiced Diestel turkey, Paleo cauliflower carrot "cheese" sauce, and green onions (380 cal- Reg, 470 cal- Large)

Dinner 4- Roasted Chicken Breast "Grand Mère"- Pan roasted Mary's chicken breast with dairy free "creamed" kale, mashed sweet potatoes and mushroom and herb pan jus (350 cal- Regular, 460 cal- Large)

Dinner 5- Nat's Pork Chop Casserole- Seared cider marinated pork chops, braised cabbage, sweet onions, green bells, bacon, cauliflower rice, and Dijon parsley cauliflower cream sauce (360 cal- Regular, 450 cal- Large)

Dinner 6- Chef Jamie's Seasonal Special- Something fresh and creative from our farmers to your table!