



March 11-17, 2019

## TWO-COURSE LUNCH INCLUDES:

### APPETIZER

choice of:

#### Guacamole & Chips

pico de gallo, feta (cal 760)

#### Buffalo Cauliflower

with spicy tahini (cal 740)

#### Hummus

edamame, kalamata olives, choice of crispy flatbread (cal 620) or baked pita (cal 570)

#### Classic Ranch Salad

iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons, buttermilk ranch (cal 390)

#### Mixed Field Greens

tomatoes, cucumbers, carrots, leeks, croutons, balsamic vinaigrette (cal 240)

#### Cup Chicken Tortilla Soup

creamy white cheddar soup, roasted pasilla, tortilla strips, pico de gallo, avocado, cilantro (cal 490)

#### Cup Tomato Bisque

fried basil leaf (cal 240)

### ENTRÉE

choice of:

#### Nashville Hot Chicken Sandwich

all white meat, spicy sweet slaw, aged white cheddar spread (cal 890), fries (cal 360)

#### Chicken Cobb Salad

greens, kale, tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch (cal 640)

#### Ahi Crunchy Salad\*

seared rare, field greens, asian slaw, crispy wontons, soy vinaigrette, cilantro (cal 380)

#### Lunch [Mac + Cheese]<sup>2</sup>

*gardein™ option available*

chicken, bacon, wild mushrooms, cheddar, parmesan, truffle oil (cal 980)

#### Blackened Shrimp Tacos

*two tacos, spicy rice, pinto beans*

cabbage, cilantro, cumin crema, pico de gallo, guacamole, mango, papaya (cal 680)

#### Vegan Burger

red quinoa, kale, shiitakes, vegan mozzarella, avocado, tomato, arugula, onion, miso, onion bun (cal 780)

# \$15

not including beverages,  
tax or gratuity

VEGETARIAN

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WHILE ITEMS MARKED "VEGETARIAN" ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT AND PREP AREAS FOR ALL OF OUR MENU OFFERINGS. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.