

Weekday Lunch Menu: October 5th – 9th 2009

Seasonal Soups \$3.5

all soups served with choice of toast

White Bean & Leek ~ white beans & leeks served with a parmesan crostino.

Zucchini & Tomato ~ sweet and tangy zucchini & heirloom tomatoes w/ rice and fresh oregano.

Entrée Salads \$8-9

all salads served on a bed of mixed greens w/ choice of toast

Autumn Roast Chicken Salad ~ oven roasted, free range *Kendor Farms* chicken, sweet grapes, celery, sliced almonds & sage croutons served with shallot vinaigrette. \$9

Roasted Italian Eggplant ~ roasted *Tutti Frutti Farms* eggplant and red peppers w/ caramelized sweet onions and shaved parmesan cheese, served with a balsamic vinaigrette \$8

Cherry Tomato & Feta ~ tart *Sage Mt. Farms* mixed cherry tomatoes tossed w/ crisp cucumbers & fresh basil. Tossed with feta cheese and shallot vinaigrette. \$8

Market Sandwiches \$8-9

all sandwiches served w/ salad of mixed greens & choice of side

Grilled Chicken Sausage ~ farmers' market chicken sausage w/ grilled sweet onions & peppers. Served warm with marinara sauce on a French baguette. \$9

Herbed Chicken Salad ~ roasted free-range chicken mixed with celery, onion & fresh herbs in our house Dijon aioli. Served with lettuce and heirloom tomato. \$8

Marinated Zucchini W/ Caponata ~ marinated and roasted zucchini slices, topped with a caponata of chopped peppers, eggplant, capers & olive oil. Served on a baguette \$8

Lunch Specials

Chicken Croquettes ~ golden brown chicken croquettes w/ ham and potato. Served w/ a yellow heirloom marinara sauce & salad of mixed market greens \$9

Simple Ratatouille ~ traditional stew of late summer vegetables. Served w/ side of white beans & fresh herbs, mixed market greens & a toasted baguette \$8

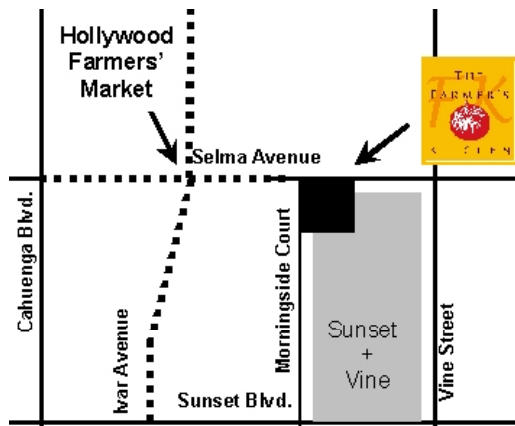
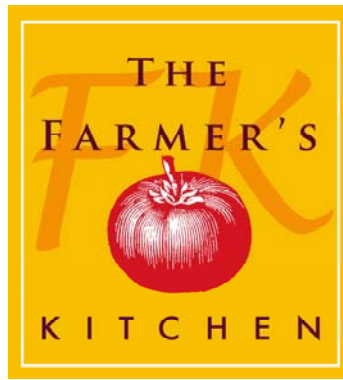
Sides \$3

- ◆ cucumber & cherry tomato salad ◆ house-made pickles ◆ roasted butternut squash ◆
- ◆ pesto pasta salad ◆

Beverages

- ◆ *Agua Fresca* (16oz) \$3 ◆ Iced Green Tea \$2 ◆ Ice Tea \$1 ◆
- ◆ Coffee - fresh brewed & organic; hot or iced \$1.5 ◆

Menu items are subject to change. All produce is sourced from the local farmers of the Sunday Hollywood Farmers' Market. Thank you for your continued support!



NOW OPEN!

TUESDAY 11AM-3PM
WEDNESDAY 11AM-3PM
THURSDAY 11AM-3PM
FRIDAY 11AM-3PM
SUNDAY 7:30AM-2PM

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A project of Sustainable Economic Enterprises of Los Angeles (SEE-LA), a 501(c)(3) community development corporation and operator of the of the Hollywood Farmers' Market.