

carmalt

SOUPS

CARROT SOUP ●● CARMALT STREET CHILI ●●
6 oz. cup \$3.5 8 oz. bowl \$4.5 32 oz. quart \$12

HEARTY CHICKEN SOUP ● WHITE CHILI ●
6 oz. cup \$4 8 oz. bowl \$5 32 oz. quart \$14

SALADS

MIXED GREENS \$6 ●
bacon, cheddar, scallion, tomato, charred jalapeño ranch

BABY ARUGULA \$7 ●●
goat cheese, dried fruit, cashews, balsamic vinaigrette

ROMANA \$6 ●●
romaine hearts, pecorino romano, candied walnuts,
roasted garlic vinaigrette

QUINOA \$7 ●●
ancient grains, fresh vegetables, toasted pine nuts,
white balsamic vinaigrette

SALAD ADD-ONS

grilled chicken ● \$5 steak ● \$8 salmon ● \$12 or black bean patty ●● \$6

SANDWICHES

VEGGIE BURGER \$10 ●
charred jalapeño ranch, toasted potato roll

PORKETTA \$9
reggiano cheese, black pepper-lemon aioli, fresh italian bread

CRAB CAKE \$16
cole slaw, old bay aioli, toasted potato roll

ALL SANDWICHES SERVED WITH GREENS, CHIPS AND HOUSE PICKLES

THE DAILY DISH

MONDAY MEATLOAF WITH MASHED POTATOES & GRAVY

TUESDAY MUSHROOM RISOTTO WITH PULLED CHICKEN & FRESH HERBS ●

WEDNESDAY STUFFED PORK CHOP WITH MASHED POTATOES & GRAVY

THURSDAY SPAGHETTI AND MEATBALLS WITH LIL'S SAUCE

FRIDAY FALAFEL BOWL WITH HUMMUS & HOUSE PICKLES ● ADD TZATZIKI \$1 ●

\$9.95 AVAILABLE AFTER 2PM | CHECK SOCIAL MEDIA FOR EACH DAY'S ADDITIONS

SIDES

MASHED SWEET POTATOES ●● \$3 SIDE SALAD ●● \$4

SPROUTED BROWN RICE ●● \$3 HUMMUS AND PITA ● \$5

ROASTED CARROTS ●● \$3 COLE SLAW ●● \$2

TREATS

OLIVE OIL CAKE sugar dusted pound cake with fresh orange ● \$4

CHOCOLATE MOUSSE CAKE chocolate cookie crust, maldon salt ● \$4

NY CHEESECAKE seasonal fruit ●● \$6

CURBSIDE PICK-UPS FROM 12PM MONDAY THROUGH FRIDAY

● indicates vegetarian ● indicates vegan ● indicates gluten-free