



SALADS & SIDES

Salads:

ARUGULA SALAD with Radish and Hazelnut Vinaigrette (VG)

BABY GEM SALAD with Radicchio and Lemon Vin. (VG)

FARM GREEN SALAD with Radish, Pickled Red Onion, and Oregano Vin. (VG)

KALE CAESAR SALAD with Spiced Chickpeas, Lemon and Parmesan

APPLE SALAD with Arugula, Manchego, Marcona Almonds, and Apple Cider Vin. (VE)

BROCCOLI SALAD with Cranberries, Almonds, and Blue Cheese Dressing (VE)

Sides:

ROASTED FINGERLING POTATOES,
with Rosemary (VE)

ROASTED CARROTS,
with Spiced Yogurt, Golden Raisin and Dill (VG)

WOOD GRILLED RAPINI
with Lemon, Olio Verde, and Parmesan (VE)

BRAISED COLLARD GREENS
with Roasted Garlic and Chilli (VG)

SHAVED SUMMER SQUASH
with Arugula, Parmesan, Oregano, and Red Wine Vin. (VE)

ORZO SALAD
with Mixed Beans, Arugula, Bell Pepper, and Basil (VG)

QUINOA SALAD
with/ Frisee, Pickled Grapes, Manchego, and Leek Vin. (VE)

JASMINE RICE PILAF
with Local Herbs and Lime (VG)

*Vegan and Gluten-Free Options Available
Sample Menu, Actual Menu is Based on Seasonality and Collaboration*

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