

CORPORATE LUNCH MENU

OVENBIRD CAFE

SALADS & BOWLS

add: herb-marinated chicken, veggie patty (vg, n), or sesame-crusted tofu (vg, gf): \$4

strawberry fields (vegetarian, gf, contains nuts)
little leaf farm mixed greens, strawberries, chevre, candied pecans, rhubarb vinaigrette
\$12

caesar of sorts (vegetarian)
romaine & shaved kale, black pepper croutons, english cucumber, shaved radish, lemon pecorino dressing
\$12

grain bowl (vegetarian)
farro, arugula, marinated artichoke hearts, feta, pickled fennel, olive gremolata, golden raisins, citrus vinaigrette
\$13

SANDWICHES

new age wrap (vegan, contains nuts)
super grain veggie burger, lettuce, crispy shallots, vegan chili crisp aioli, wrapped in a spinach tortilla
\$14

pressed ham sandwich
pickled fennel, a little chuckle, honey mustard, cheddar cheese, pressed on ciabatta
\$14

tuna salad sandwich
arugula, avocado, fontina cheese, pressed on country white bread
\$14

chicken salad sandwich
lemon aioli, arugula, curried chicken salad, rooibos pickled grapes, on toasted 7 grain bread
\$14

OB rachel wrap
house roasted turkey, 1,000 island dressing, cabbage & carrot slaw, gruyere cheese, wrapped in a spinach tortilla
\$15

picnic box
choice of curried chicken salad or tuna salad, mixed greens, plum tomatoes, english cucumber, and a slice of baguette
\$13

HOT LUNCH

*served with choice of jasmine rice or roasted potatoes

chicken cacciatore*
braised boneless chicken thighs in a white wine chicken stock with tomatoes, peppers, and onions
\$18

sesame-crusted tofu (vegan, gf)
black & white sesame seed-coated tofu with sweet chili sauce, steamed jasmine rice, and seasonal vegetable
\$16

spring cannelloni (veg)
ricotta, leek, and mushroom filled pasta, with basil marinara, and seasonal vegetable
\$15

chicken piccata* - *new recipe!*
herb, parmesan, and egg battered chicken breast braised in a lemon caper sauce, and seasonal vegetable
\$18

shepherd's pie
braised ground beef, guinness gravy, mirepoix, mashed potatoes,
\$16

eggplant parmesan (veg)
layers of thinly sliced, panko-breaded eggplant, fresh mozzarella, basil marinara, and seasonal vegetable
\$16

minimum of 5 items per order
hot lunch items may require 48 hours notice