

Accompaniments

*These side dishes compliment and perfect our main course selections.
Accompaniments are priced on a per serving basis.*

Organic Garden Salad \$2.50

Organic baby greens with organic tomatoes, organic cucumbers, organic carrots and organic broccoli served with homemade balsamic vinaigrette.

Wild and Brown Rice Pilaf \$2

Wild rice and organic brown basmati rice seasoned with organic scallions, tamari and garlic.

Herbed Rice \$2

Organic white basmati rice tossed with fresh thyme, rosemary and parsley.

Rice Fritters \$2

Delicate deep fried rice cakes of organic sushi rice, organic scallions, panko bread crumbs and a hint of steamed organic green cabbage.

Pesto Rice \$2

Organic brown basmati rice combined with homemade pesto and tossed with walnut pieces and Parmesan cheese.

Green Rice \$2

Organic short grain white rice slowly cooked with poblano and jalapeño peppers, organic onions and garlic for just a hint of heat.

Herbed Quinoa \$2

Organic white quinoa combined with organic red onions and fresh basil.

Drunken Beans \$2

A flavorful and hearty combination of organic pinto beans, all-natural bacon, organic onions and organic jalapeño peppers, slowly baked in dark beer.

Curried Carrots \$2

Organic baby carrots in a delicate curry sauce.

Stir-Fried Broccoli Spears with Garlic \$2

Organic broccoli spears quickly stir-fried in garlic infused oil, dressed with tamari sauce and garnished with sesame seeds.

Steamed Vegetables with Ginger Miso \$2

Organic baby carrots, organic broccoli, organic cauliflower, organic yellow squash and organic fennel gently steamed and dressed with ginger miso sauce.

Roasted Vegetables \$2.50

A medley of organic vegetables tossed with olive oil and herbs and roasted to sweet perfection.

Zucchini Tomato Gratin \$2

Luscious layers of organic tomatoes and organic zucchini, fresh basil and thyme, panko bread crumbs and Parmesan cheese baked to a golden brown.

Oven Roasted Potatoes \$2

Organic red potatoes tossed with garlic and fresh rosemary and roasted to a golden brown.

Cheddar Mashed Potatoes \$2

Organic mashed russet potatoes with Wisconsin cheddar cheese.

Roasted Garlic Mashed Potatoes \$2

Organic mashed russet potatoes with roasted organic garlic. Vegan option available.

Wasabi Mashed Potatoes \$2

Organic russet mashed potatoes delicately seasoned with wasabi paste.

Mashed Sweet Potatoes \$2

Organic sweet potatoes mashed with organic butter and maple syrup.

Duchess Potatoes \$2

Organic russet potatoes combined with eggs, sour cream, organic butter and chives and then piped into delicate shapes and baked to a light golden brown for a crusty exterior and creamy whipped potato interior.

Dauphinoise Potatoes \$2

Oven baked layers of sliced organic russet potatoes, organic onions, Swiss cheese and heavy cream.

Dinner Rolls \$12/dozen

Organic European style crusty rolls served with farm fresh butter.