

The Menu

SOUPS

All soups served with a petite french baguette.

Available with gluten-free roll, add \$1.

Tomato Bisque **V** or Soup du Jour

Cup \$5 Bowl \$6

SALADS

All salads served with a petite baguette.

Available with gluten-free roll, add \$1.

Chicken Caesar \$13

Herb grilled chicken, romaine lettuce, shaved parmesan, grape tomatoes, pesto marinated artichokes, kalamata olives, herb croutons, caesar dressing

Seasonal Panzanella \$13

Roasted garlic croutons, applewood smoked bacon, mixed greens, cucumber, sweet peas, grape tomatoes, goat cheese, lemon buttermilk dressing

Chinoiserie Salmon \$15

Sweet chili glazed salmon, napa cabbage slaw, red peppers, spring onions, crispy wontons, spicy peanuts, peanut ginger dressing **DF**

Quinoa Power Bowl \$10

Mixed greens, arugula, quinoa, avocado, hard-boiled egg, garbanzo beans, red peppers, radish, creamy avocado dressing **Vg DF GF**

Newfields \$8

Mixed greens, strawberries, blueberries, mandarin oranges, sunflower seeds, citrus ginger vinaigrette **Vg DF GF**

Add avocado \$3

Add applewood smoked bacon \$3

Add herb grilled chicken \$4

Add sesame grilled tofu \$5

Add seared salmon \$6

SANDWICHES

Available on gluten-free bread, add \$2.

Club \$13

Roasted turkey, ham, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Cherry Almond Chicken Salad \$12

Roasted chicken breast, dried cherries, almonds, celery, onions, leaf lettuce, wheatberry bread

BLT \$12

Applewood smoked bacon, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Spring Pea & Vegetable Flatbread \$12

Available with GF cauliflower crust add \$2.

Herbed spring pea hummus, roasted tomatoes, grilled asparagus and cauliflower, radish, chimichurri **Vg DF**

Tofu Avocado Vegan Wrap \$12

Sesame grilled tofu, avocado, mixed greens, cucumbers, garbanzo beans, red peppers, capers, roasted red pepper vinaigrette, spinach herb tortilla **Vg DF**

Open-faced Spinach Artichoke Melt \$12

Spinach artichoke spread, swiss cheese, roasted tomatoes, toasted sourdough bread **V**

Caprese Chicken \$13

Herb grilled chicken, mozzarella, tomato, basil, pesto aioli, balsamic glaze, brioche bun

The Burger \$14

Angus beef burger, applewood smoked bacon, smoked gouda, arugula, tomato, tarragon aioli, pretzel bun

ALL SANDWICHES SERVED WITH MULTIGRAIN CHIPS

Substitute half Newfields Salad or fresh fruit salad \$2

Substitute pomme frites, roasted garlic aioli \$2

Substitute cup of soup \$2

COLLECTIONS COMBINATION \$12

Choose two of the following:

Half-Sandwich (excludes The Burger)

or Cup of Soup

or Half Newfields Salad

NOSH

Fresh fruit salad \$4

Pomme frites, roasted garlic aioli \$3.50 half/\$5 full

KIDS MENU

Sandwiches available with gluten-free bread, add \$2.

Substitute pomme frites for fruit salad, add \$2.

PB & J with Fruit Salad **Vg DF** \$6

Peanut butter, strawberry preserves, wheatberry bread

Chicken Fingers & Fruit Salad **DF** \$6

Two tenders, fruit salad

Ketchup, BBQ sauce, honey mustard or ranch

Chicken Fingers & Pomme Frites **DF** \$12

Four tenders, pomme frites

Ketchup, BBQ sauce, honey mustard or ranch

Grilled Cheese & Fruit Salad **V** \$6

Cheddar cheese, wheatberry bread

DESSERT

Macarons **GF** \$9

Chocolate, vanilla, berry, coffee, pistachio & lemon

Seasonal Cheesecake \$5

Lemon cheesecake, whipped cream, blueberries

Chocolate Tuxedo Cake \$5

Marble cake, white and dark chocolate mousse filling, whipped cream, raspberry coulis

Freshly Baked Cookie \$2.50

Chocolate chunk and chef's featured cookie

BEVERAGE

COLD DRINKS

Soft Drinks or Iced Tea *Free Refills* \$3.50

Boxed Water \$4.25

Bottled Water \$3.50

San Pellegrino | Tau Still Water \$4.75

317 Juicery - Organic, Cold-pressed \$10

Root & Revelry Craft Soda \$4.50

Circle City Kombucha \$5

Apple Juice \$2.75

Organic Milk *2% or Chocolate* \$2.75

Boylan Soda \$4

Hi-Ball Energy Drink \$5

COFFEE, ESPRESSO & HOT TEA

Coffee *Regular or Decaffeinated*

Free Refills 12 oz \$3.50 16 oz \$4

Mocha 12 oz \$5 16 oz \$5.75

Cappuccino 12 oz \$4.50 16 oz \$5.25

Latte 12 oz \$4.50 16 oz \$5.25

Chai Latte 12 oz \$5 16 oz \$5.75

Double Espresso \$3.50

Americano 12 oz \$3.50 16 oz \$4

Substitute Oat Milk \$1

Add a Flavor Shot \$1

Add an Espresso Shot \$1.50

Hot Tea 16 oz \$4

Hot Cocoa 12 oz \$4.50 16 oz \$5

WINE & BEER

Featured Wine \$10

Sun King or Ketel One Botanical Spritz \$7

V Vegetarian | Vg Vegan | GF Gluten Free | DF Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate people with food allergies, however, all items are prepared on shared equipment and in kitchens where the following items are present: milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish. We cannot guarantee any food to be completely free of allergens. All prices subject to applicable sales tax. Prices subject to change.