

Week of October 1st (Order cut off 9/29 8pm)

Tuesday October 3rd

Shepherd's Pie 2-3 portion \$30/6-8 portion \$60
lean grass-fed beef, mixed vegetables & creamy mashed potato

Lentil Shepherd's Pie 2-3 person \$25/6-8 person \$50
French lentils, mixed vegetables & creamy mashed potato

Autumn Salad \$14 add Chicken \$6
maple balsamic vinaigrette

Thursday October 5th

Chicken Piccata \$22
penne & sautéed broccolini

Italian Wedding Soup \$10

Week of October 8th (Order cut off 10/6 8pm)

Tuesday October 10th

Nonni's Lasagna 2-3 portion/6-8 portion
Cheese \$25/\$50
Spinach \$31/\$60
Grass-Fed Beef \$30/\$58

Fresh handmade pasta & sauce with all natural fillings

Caesar Salad \$14 add Chicken \$6
caesar dressing

Thursday October 12th

Teriyaki Chicken
bok choy & jasmine rice

Teriyaki Salmon
bok choy & jasmine rice

Butternut Squash Soup
homegrown squash

Week of October 15th (Order cut off 10/13 8pm)

Tuesday October 17th

Sage-Butter Roasted Chicken \$22
seasonal root vegetable (please specify Breast or Leg)

Chicken Noodle Soup \$10

Thursday October 19th

Grilled NY Strip Steak \$25
twice-baked broccoli cheddar potato

Classic Wedge Salad \$14
blue cheese dressing

Week of October 22nd (Order cut off 10/20 8pm)

Tuesday October 24th

Braised Lamb Shank \$25
roasted carrot & potato

Traditional Greek Salad \$14
tomato, english cucumber, onion & feta

Avgolemono (Greek Chicken) Soup \$10

Thursday October 26th

Tahini Cauliflower Steak \$18
farro salad

Ultimate Beef Chili \$15
shredded cheese, sour cream, scallions & tortilla chips

Week of October 29th (Order cut off 10/27 8pm) delivery on **Tuesday October 31st**

Pumpkin Ravioli \$22
thyme-butter sauce & sauteed baby kale

Beet & Gorgonzola Arugula Salad \$14

Pumpkin Caramel Panna Cotta \$12