

HUT 234 LUNCH

ZESTWICHES

*tortilla crusted fresh catfish filet with lettuce, tomato, red onion and pickled jalapeño tartar sauce on homemade flatbread 11.95

french brie cheese, grilled chicken breast, grilled pineapple jam and baby arugula on homemade focaccia bread 10.95

torta – slow roasted beef short rib with monterey jack cheese, caramelized onions, shredded cabbage and lettuce on hector's hoagie, served with a side of tomatillo salsa 10.95

southern club – herb roasted turkey, thinly sliced ham, chicken bacon, smoked cheddar cheese, lettuce, tomato and brown sugar honey mustard on toasted honey wheat bread 9.95

portabella – balsamic roasted portabella mushroom, mozzarella, roasted red peppers, fresh spinach and creamy artichoke spread on homemade focaccia bread 9.95

grilled turkey burger, manchego cheese, chicken bacon, pickled jalapenos, leaf lettuce, tomato and spring onion aioli on a homemade potato cross bun 9.95

regular soup with caesar, house or chicken salad combo 9.95

-above zestwiches served with your choice of fresh honey poppyseed slaw, zesty pasta salad or kettle chips

*-substitute house or caesar salad .95
-substitute regular soup of the day 1.95
-substitute fresh fruit of the season 1.95*

SOUPER SOUPS OF THE DAY

choice of veg or not-veg
regular 4.50
grande 7.00

PEASANT CRUST PIZZESTA

herb roasted cremini mushrooms, roasted butternut squash, pumpkin seeds, white walnut pesto and manchego cheese drizzled with balsamic reduction 9.95

SALAD DEPT

tarragon chicken salad – chunks of chicken, roasted carrots and fresh celery tossed with an incredible tarragon - scallion dressing on mixed greens with a balsamic reduction 9.95

eat more kale – orange slices, raisins, avocado, asiago cheese and pistachios atop a bed of tender kale and mixed greens tossed in chili lime vinaigrette 7.95

select – black mission figs, fresh pears, crumbled blue cheese and toasted walnuts over a bed of mixed greens with raspberry balsamic vinaigrette 7.95

spinach & pear – feta cheese, sliced pears, carrots, edamame, almonds, and crispy wonton strips over a bed of fresh spinach and mixed greens with a soy miso vinaigrette 7.95

zesty caesar – crisp romaine lettuce with pecorino romano cheese, toasted focaccia croutons and the most fantastic caesar dressing ever anchovies by request
regular 6.95 grande 7.95

the house – specially picked mixed greens surging from a cucumber wrap with your choice of zestmade raspberry balsamic, lemon tahini, champagne vinaigrette, chili lime vinaigrette or honey wasabi dressings
regular 6.95 grande 7.95

	with salad	a la carte
*grilled shrimp	4.00	6.00
*salmon filet	4.00	6.00
salmon cake	4.00	6.00
chicken breast	3.00	5.00

MAINS

awesome quesadilla – roasted chicken, poblano peppers & sweet potatoes with monterey jack cheese stuffed in flour tortillas – served with cuban black beans, lettuce, and tomato salsa 10.95

spinach and cheese ravioli with zesty marinara sauce, topped with pine nuts and romano cheese – served with a house or caesar salad 10.95

grain bowl – red and white quinoa, roasted chickpeas and butternut squash, chili lime tossed kale, pumpkin seeds, purple cabbage and smashed avocado with lemon tahini dressing 9.95

EXTRAS

artichoke hummus with bread	3.95
fresh fruit of the season	2.95
simple house or caesar salad	2.95
(*add protein at a la carte price)	
tortilla chips	1.95
kettle chips	1.95
zesty pasta salad	1.50
honey poppyseed slaw	1.50
2 slices of honey wheat toast	1.50
ramekin of sour cream	.50
grape or homemade seasonal jelly	.50

***These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness.**