



Weekly Seasonal Menu

FEATURING HUCKLEBERRY'S RESTAURANT

DIPS & SALADS

SIGNATURE HUMMUS (8OZ) \$10
Chickpeas, Tahini, Myer Lemon, Cumin & Seasonings

AVOCADO & SUNFLOWER

HUMMUS (8OZ) \$10
Avocado, Sunflower Oil, Chickpeas, Myer Lemon & Seasonings

ROASTED RED PEPPER HUMMUS (8OZ) \$10
Chickpeas, Tahini, Roasted Red Peppers, Garlic & Seasonings

DILL CHICKEN SALAD (8OZ) \$10
Chicken, Fresh Dill, Whole Grain Mustard, Mayonnaise & Seasonings

SUMMER COBB SALAD \$17
Chopped Romaine, Roasted Asparagus, Radishes, Artichoke Hearts, Local WhiteRun Farm Eggs, Applewood Smoked Bacon, Avocado & Honey Balsamic Vinaigrette

BLACKBERRY & MANGO SPINACH

SALAD \$17
Spinach, Blackberries, Mangos, Goat Cheese, Slivered Almonds, Toasted Coconut & Mango Vinaigrette

KALE, ORANGE & CHICKEN PROTEIN

SALAD \$17
Marinated Local Kale, Quinoa, Crispy Chickpeas, Oranges, Sunflower Seeds, Pomegranate Seeds, Fresh Mint & Red Wine Vinaigrette



CHARCUTERIE

ARTISANAL CHARCUTERIE BOX \$30
Assorted Meats & Cheeses, Crackers, Pickles, Olives, Jam, Whole Grain Mustard, Baby Heirloom Tomatoes, Dried Fruits, Grapes, Mixed Nuts, Chocolate & Berries



BOWLS & SANDWICHES

MEXICAN CHICKEN RICE BOWL \$23
Cilantro Lime Grilled Chicken, Basmati Rice, Fire Roasted Corn, Black Beans, Tomatoes, Red Onions, Guacamole & Lime Crema

LEMONGRASS SHRIMP NOODLE BOWL \$23
Large Shrimp, Rice Noodles, Pickled Cucumbers, Carrots, Red Cabbage, Fresh Herbs, Peanuts, Ginger & Lemongrass

AHI TUNA & PEACH BOWL \$23
Sesame Crusted Seared Ahi Tuna, Pink Himalayan Sea Salt, Basmati Rice, Chopped Romaine, English Cucumbers, Avocado, Local Hyder Farm Peaches, Seaweed Salad & Sesame Giger Dressing

TURKEY AVOCADO & SPROUTS \$23
Pepper Crusted Roasted Turkey Breast, Arugula, Avocado, Broccoli & Clover Sprouts, Herbed Mayo & 13 Seed Bread

CORNER BEEF BRISKET & APPLE

SLAW \$23
Slow Roasted Corned Beef Brisket, Apple Slaw, Horseradish Aioli, Provolone Cheese, Housemade Dill Pickles & Swirled Rye Bread

