WHAT'S NEW???

HAPPY SPRING! This April we are highlighting two menu items in honor of Earth Month- our Earth Goddess Salad featuring all local ingredients (details below) and climate-neutral aluminum bottled water from <u>Open Water</u>.

We will be donating 5% of the sales of these two special items to <u>City Sprouts</u>, a Cambridge non-profit committed to educating elementary age students through hands-on learning in urban gardens.

<u>Open Water</u>, a woman-owned and LGBT-owned business (just like us!), has generously offered to match our donation to <u>City Sprouts</u> this month! 5% + 5% = 10% to <u>City Sprouts</u> bublic school gardens for teaching and learning

Earth Goddess Salad (V/GF)

Local baby spinach and baby rainbow chard (as available), roasted carrots, blue potatoes, garlic sauteed shiitake mushrooms, radishes, and Green Goddess Dressing served on the side

Buffet style (5 person order minimum)- \$6.25/per person Individual Entrée Salad (no minimum order)- \$13.75/each

Coconut Macaroons (V/GF upon request)

Passover and Easter are just around the corner! For the month of April, we are offering chocolate-dipped coconut macaroons made with matzo flour (gluten-free option available upon request).

\$2.50/piece (no minimum)

Earth Day Sugar Cookies (V)

Green and blue sugar crystals will adorn our Earth Day sugar cookies, replacing Oatmeal Raisin on dessert platters through April for Earth Day

Harissa Roasted Cauliflower Wrap (V)

Harissa coated cauliflower, roasted to golden perfection, lettuce, provolone, and a lemon mint labneh yogurt sauce in a wrap (available only through April)







