

TROUGH

est. 2005

M E N U

ROASTED SEASONAL VEGETABLES PANINI

Focaccia, Spinach, Chèvre, Basil Pesto

CHICKEN AND FETA PANINI

Naan, Chickpeas, Harissa Yogurt

WAGYU PASTRAMI

Caraway Rye, Gruyère, Dijon

RICE BOWLS

CHOICE OF RICE:

White or Brown

CHOICE OF PROTEIN:

Bison, Lemongrass Chicken, Smoked Pulled Pork or Tofu

ADD ON:

Pickled Mushrooms, Carrots, Cabbage, Onions, Scallions, Pickled Peppers

SAUCES:

Garlic Sweet Soy, BBQ, Honey Mustard, Tomatillo Salsas

LOCAL GRAINS BOWLS

ADD ON:

Chèvre, Feta, Kale, Arugula, Toasted Cashews, Almonds, Hazelnuts,
Cucumbers, Red Onions, Tomatoes, Mushrooms

DRESSINGS:

Meyer Lemon Emulsion
Sherry Vinaigrette
Ginger Sesame Vinaigrette

NOTE: This is a sample menu. Trough menu items change frequently.