PLATES CHOOSE ONE PROTEIN AND TWO SIDES

PROTEINS

Salt & Pepper Chicken garlic & herb marinade	186cal
Chipotle BBQ Chicken	183cal
Country-Style Fried Chicken • spiced buttermilk marinade	318cal
Baked Falafel • • sea salt & herb oil	82cal
Grilled Sea Bass sea salt & herb oil	161cal
Grilled Salmon sea salt & herb oil	291cal
Grilled Shrimp garlic & herb marinade	146cal
Seared Tuna • grilled with sea salt & herb oil	179cal
Grilled Steak	229cal

garlic & herb marinade; medium rare

SEASONAL VEGETABLE PLATE

seasonal vegetables* (baby sweet peppers, french green beans, summer squash, green zucchini, mushrooms) + your choice of two sides

GREAT NORTHERN BRAISED BEANS PLATE

braised beans (herbs, tomato sauce and sunflower seed pesto) + your choice of two sides

SIDES (AVAILABLE & LA CARTE)





MEDITERRANEAN STEAK	746cal
HARVEST CHICKEN • stone fruit, black berries, pistachios, goat cheese, carame	667cal lized onions
GRILLED SALMON miso mayo, pickled cucumber and onion, cherry tomatoes, avocado, papaya, cilantro, sesame seeds, gem lettuces, ginger dressing	900cal
GRILLED CHICKEN COBB • blue cheese, bacon, egg, avocado, cherry tomatoes, romaine, tarragon dressing	663cal
ITALIAN CHOP • salami, mortadella, provolone, pecorino cheese, cherry tomatoes, sweet peppers, onions, basil, pepperoncini, radicchio, red gem lettuce, roasted tomato vinaigrette	843cal
TUNA NICOISE • cherry tomatoes, roasted fingerling potatoes, capers, french green beans, egg, black olives, baby greens, sherry vinaigrette	678cal
CHIPOTLE BBQ CHICKEN avocado, queso fresco, radish, green onions, crispy tortilla, cilantro, romaine, lime dressing	643cal





Mashed Potatoes	315cal
Seasonal Vegetables • baby sweet peppers, french green beans, summer squash, green zucchini, mushrooms*	232cal
Seasoned Fries	283cal
Roasted Potatoes •	215cal
Brown or Sushi Rice •	182-251cal
Baby Greens • sherry vinaigrette	162cal
Baby Spinach • Laura Chenel goat cheese, toasted almonds, cabernet vinaigr	223cal
Romaine Hearts • parmesan, sourdough croutons, caesar dressing	346cal
Baby Arugula parmesan, shaved fennel, lemon vinaigrette	180cal
Farro Salad •••• dried cranberries, toasted almonds, arugula, golden balsamic vineg	387cal
Mac & Cheese . baked with chedder cheese and bread crumbs	785cal
Braised Beans • herbs, tomato sauce and sunflower seed pesto	666cal

SHORT RIB .

1224cal

braised beef short rib, mashed potatoes, red wine shallot sauce, citrus gremolata, french green beans

ALLERGEN KEY:
GLUTEN
NUTS
RAW
VEGAN



CALIFORNIA

roasted corn salsa, cilantro lime brown rice, cabbage slaw, queso fresco, pepitas, lime crema

CHIPOTLE BBQ CHICKEN **GRILLED SALMON**

1025cal 1133cal

LONGEVITY •

panzanella salad with heirloom tomato, radicchio, arugula, tomato vinaigrette, and persian charred eggplant labneh, roasted fennel, fingerling potatoes

1290cal
990cal

PACIFIC

sushi rice, miso mayo, pickled cucumber, carrots, mizuna, sesame, ginger dressing

KATSU CHICKEN .	1133cal
GRILLED SALMON	1144cal

HAPPIER VEGAN ••

1563cal

baked falafel, farro wheat, hummus with evoo, heirloom cherry tomatoes, pickled cucumbers, onions, roasted peppers, baby lettuces, sherry vinaigrette

THAI

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sushi rice, toasted coconut, green papaya, cabbage, cherry tomatoes, carrots, cucumbers, thai basil, cilantro, pickled fresno chili's, spicy thai chili vinaigrette

GRILLED SHRIMP	644cal
GRILLED STEAK	701cal

CHICKEN PESTO PASTA •

1150cal

sunflower seed pesto, casarecce pasta, green beans, roasted potatoes, Divina tomatoes, basil and parmesan cheese

1156cal

BOLOGNESE PASTA • slow cooked heritage pork bolognese, fusilli pasta, grated pecorino cheese

DISPOSABLE CUP: 25¢ charge on all disposable cups (applies to Berkeley location only).

ALLERGY WARNING: Although efforts are made to avoid cross-contamination of allergens, we cannot guarantee that food items will not inadvertently come in

contact with one another during preparation. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR ORDER TAKER IF ANYONE IN YOUR PARTY HAS AN ALLERGY.



FRIED CHICKEN • country-style fried chicken breast, o

country-style fried chicken breast, cabbage slaw, pickles, spicy maple glaze, miso mayo, sesame bun

CHIPOTLE BBQ CHICKEN •

chipotle bbq chicken breast, spicy aioli, queso fresco, avocado, grilled Larder Bakery sourdough

CHICKEN PESTO •

chicken breast, provolone, preserved tomatoes, arugula, sunflower seed pesto, aioli, grilled Larder Bakery sourdough

SALAMI & PROVOLONE · ·

salami, mortadella, provolone, sunflower seed pesto, giardiniera, aioli, grilled Larder Bakery sourdough

TOMATO MOZZARELLA •

mozzarella, preserved tomatoes, arugula, sunflower seed pesto, aioli, grilled Larder Bakery sourdough

AVOCADO TOAST •

avocado, lemon ricotta, queso fresco, pickled fresno chili's & onions, cilantro, grilled Larder Bakery sourdough

TENDER BURGER • 806cal

grilled 6oz beef patty (blend of chuck, brisket and hanger), monterey jack cheese, bistro sauce, lettuce, pickles on sesame bun 861cal

938cal

1109cal

1470cal

1361cal

515cal



-FAMILY MEALS-

CHOOSE ONE PROTEIN & TWO SIDES (SERVES 4)

SALT & PEPPER CHICKEN	STEAK
CHIPOTLE BBQ CHICKEN	SHORT RIB •
FRIED CHICKEN .	TUNA •
SALMON	SEA BASS

SIDES: romaine hearts, baby spinach, baby arugula, brown rice, mashed potatoes, seasonal vegetables*

CHICKEN PESTO PASTA •

BOLOGNESE •

includes bread and your choice of salad



PROTEINS (SERVES 4) Salt & Pepper Chicken Chipotle BBQ Chicken Fried Chicken • Salmon

SIDES (SERVES 4) Mashed Potatoes Gravy Farro Salad ••• Mac & Cheese • Braised Beans Steak Short Rib Tuna Sea Bass

Romaine Hearts • Baby Spinach • Baby Arugula 6ct Cookies •

SOUPS CUP/BOWL

GREEN POZOLE shredded chicken, hominy, tomatillos, onions, cabbage, radish, cilantro

RUSTIC CHICKEN potato, carrot, celery, onion, thyme

ROASTED TOMATO •• sourdough croutons & basil oil



APPLE CRUMBLE • CHOCOLATE CHUNK COOKIE • SALTED CARAMEL COOKIE • OLIVE OIL CAKE • FLOURLESS CHOCOLATE CAKE 145/190cal

111/148cal

184/222cal

450cal

447cal

400cal

370cal

270cal

569cal

BEVERAGES

WINE GLASS/BOTTLE

ROSE

CHARDONNAY SALMON CREEK

CHARDONNAY KALI HART

SELTZER BLACK CHERRY WHITE CLAW

BEER HAZY NOSH IPA

SCULPIN IPA BALLAST POINT

SCRIMSHAW NORTH COAST PINOT NOIR OLD SOUL

CABERNET SAUVIGNON SALMON CREEK

CABERNET SAUVIGNON FRANCISCAN ESTATE

RUBY GRAPEFRUIT

BLONDE ALE HEALDSBURG

PURPLE HAZE RASPBERRY LAGER ABITA



RAW FOOD WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ADDITIONAL NUTRITION & ALLERGEN INFORMATION AVAILABLE UPON REQUEST AND ONLINE AT TENDERGREENS.COM.