



## Create Your Own \$7.35

Served tossed, chopped, or wrapped, with fresh bread

### BASE IT

Romaine  
Baby Spinach  
Mesclun  
Arugula  
Kale  
Power Grain Blend <sup>w</sup>  
Wild Rice <sup>w</sup>

<sup>w</sup> Warm

### BUILD IT

Add 4 ingredients

+\$0.55 ea. additional

Grape Tomatoes  
Shredded Carrots  
Red Onion  
Cucumber  
Broccoli  
Beets  
Raw Corn  
Black Beans  
Chickpeas  
Edamame  
Olives  
Roasted Red Peppers  
Roasted Portobellos  
Buffalo Cauliflower  
Jicama  
Quinoa  
Grapes  
Apples  
Dried Cranberries  
Hard Boiled Egg  
Pickled Jalapeños  
Pecans  
Sliced Almonds  
Sunflower Seeds  
Pita Chips <sup>g</sup>  
Tortilla Strips  
Multigrain Croutons <sup>g</sup>  
Cornbread Croutons <sup>g</sup>  
Power Seeds

### + TOP IT

Avocado +\$1.35  
**Cheeses +\$1.25**  
Goat  
Feta  
Bleu  
Shaved Parmesan  
Sharp White Cheddar

#### Proteins

Marinated Tofu +\$1  
Baked Falafel +\$1  
Bacon +\$1  
Roasted Chicken +\$2  
Roasted Turkey +\$2  
Roasted Shrimp +\$3.50

### 👉 DRESS IT

Balsamic Vinaigrette  
Classic Buttermilk  
Caesar  
Agave Mustard <sup>v</sup>  
Chipotle Lime Vinaigrette  
Miso-Cashew <sup>v</sup>  
Lemon Tahini  
Green Goddess <sup>v</sup>  
Sweet Tea Vinaigrette  
Champagne Vinaigrette  
Turmeric Vinaigrette <sup>v</sup>  
Creamy Poblano  
Oil + Vinegar  
Lime or Lemon Squeeze  
Fresh Herbs: Basil or Cilantro

<sup>v</sup> Vegan <sup>g</sup> Contains gluten

## Verde Signature Creations

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### COBB ON KING \$10.95

Romaine, Baby Spinach, Roasted Turkey, Hard Boiled Egg, Avocado, Grape Tomatoes, Bleu Cheese, and Bacon with Agave Mustard Dressing

### SOUTHERN HARVEST <sup>g</sup> \$8.95

Mesclun, Roasted Chicken, Apples, Pecans, and Cornbread Croutons with Sweet Tea Vinaigrette

### FARMERS MARKET <sup>v</sup> \$8.95

Arugula, Mesclun, Baby Spinach, Avocado, Cucumber, Broccoli, Beets, Sunflower Seeds and Fresh Basil with Green Goddess Dressing

### MESA VERDE \$9.95

Romaine, Roasted Chicken, Grape Tomatoes, Red Onion, Avocado, Black Beans, Raw Corn, Fresh Cilantro, and Tortilla Strips with Chipotle Lime Vinaigrette, finished with a squeeze of fresh lime

**Substitute Roasted Shrimp +\$1.50**

### BUFFALO CAULIPOWER \$8.95

Romaine, Buffalo Cauliflower, Roasted Chicken, Shredded Carrots, and Bleu Cheese with Buttermilk Dressing, finished with Red Clay Hot Sauce

### KALE CAESAR <sup>g</sup> \$7.95

Kale, Romaine, Roasted Chicken, Shaved Parmesan, and Multigrain Croutons with Caesar Dressing

**Substitute Roasted Shrimp +\$1.50**

### CHICKPEA <sup>g</sup> \$8.95

Romaine, Chickpeas, Baked Falafel, Roasted Red Peppers, Feta Cheese, and Pita Chips with Lemon Tahini Dressing, finished with a squeeze of fresh lemon

### MELLOW BELLO <sup>v</sup> \$8.95

Wild Rice + Baby Spinach and Kale, Marinated Tofu, Roasted Portobellos, Edamame, Shredded Carrots, and Power Seeds with Miso-Cashew Dressing

**Substitute Roasted Chicken +\$1**

### LENTIL GIANT <sup>v</sup> \$8.95

Power Grain Blend + Kale and Baby Spinach, Avocado, Beets, Grape Tomatoes, Chickpeas, and Almonds with Turmeric Vinaigrette

### FIRE AND RICE \$8.95

Wild Rice + Baby Spinach, Pickled Jalapeños, Raw Corn, Jicama, Red Onion, Black Beans, and Feta Cheese with Creamy Poblano Dressing