

Seasonal Specials

JUST RIGHT FOR YOU

Smaller portions, paired together to make a complete 3 course meal 17

CUP OF SOUP OR SMALL FIELD GREENS SALAD TOSSED WITH HOUSE-MADE VINAIGRETTE

-and-

POTATO GNOCCHI VG

with a garlic cream sauce, butternut squash, mushrooms, shallots, parmesan cheese and crispy sage

-or-

ATLANTIC SALMON CAKES

with Napa cabbage slaw and a red pepper aioli

-and-

FRESH FRUIT or BAKER'S CHOICE BAR

ENTRÉES

SMOKED TURKEY AND PROVOLONE SANDWICH

with granny smith apples and cranberry chutney served on toasted cranberry bread.

Served with choice of root chips, field greens or fresh fruit

16.75

WILD RICE STUFFED SQUASH VG, N

adzuki and pinto beans, sunflower and sesame seeds, cashews
topped with candied pecans and crème fraiche

15.75

KUNG PAO VG GS N

stir fried veggies with red and green peppers, red onions, yellow squash, zucchini, peanuts,
sesame seeds and green onions. served with brown rice

16.00

add chicken 4.75 | shrimp 6 | tofu 3.50 | marinated beef 6

WINTER RISOTTO VG

with mushrooms, sundried tomatoes, spinach and shallots

13.95

add chicken 4.75 | shrimp 6 | tofu 3.50

BEEF MEDALLIONS GS

topped with blue cheese, served with root vegetable mash and grilled asparagus

29.00

DESSERT

CARAMEL APPLE PIE N

9

*Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of food borne illness. This risk increases with some medical conditions. Also note that our restaurant and bakery are not gluten free environments. We can minimize the gluten present, but cannot guarantee that every dish is completely gluten free.

In order to maintain quality benefit programs, the Good Earth adds a 5% employee benefits and safety and sanitation service charge to our guest check. This is not an employee gratuity.