

Seasonal Specials

JUST RIGHT FOR YOU

Smaller portions, paired together to make a complete 3 course meal 16.00

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

-and-

SEEDED CHICKEN SCHNITZEL

with mustard cream sauce and sauteed broccolini

-or-

PAN FRIED GNOCCHI VG

burst cherry tomatoes, basil pesto, brown butter and fresh milk mozzarella

-and-

FRESH FRUIT or BAKER'S CHOICE BAR

ENTRÉES

VIETNAMESE 'SHAKING' BEEF GS

marinated sirloin stir-fried with ginger, basil and red onion, served on a bed of sunflower sprouts with jasmine rice 18.00

BOMBAY BUTTER CHICKEN GS

boneless chicken breast simmered in a rich tomato-cashew curry, served with pickled red onion, brown rice and warm naan 14.00
substitute tofu for chicken 14.00 VG

SESAME SHRIMP POKE BOWL GS

chilled shrimp served over jasmine rice with avocado, edamame, cucumber, radish, seaweed salad and spicy citrus mayo 15.00
substitute sesame roasted beets for shrimp 13.00 VG

CAULIFLOWER SHAWARMA GS V

spice dusted roast cauliflower served on warm naan bread with cucumber, red onion and lemon tahini sauce 12.00

VEGAN V NUTS N GLUTEN SENSITIVE GS VEGETARIAN VG

Items can be made vegan or gluten sensitive upon request. Additional charges may apply.

WINE FEATURES

BODEGA
GARZÓN
URUGUAY

ROSE OF PINOT NOIR 11 36
SAUVIGNON BLANC 11 36

*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.