

LAVENDER RIDGE FARMS

CAFE MENU

DRINKS

Lavender Iced Tea (unsweet)	\$2.00
Iced Tea (unsweet)	\$2.00
Lavender Lemonade	\$2.00
Lavender Hot Tea	\$2.00
Coffee	\$2.00

ENTREES

Lavender Honey Chicken Salad Sandwich *(dairy free, gluten free option available)* **\$9.00**

The perfect combination of chicken, fresh celery and roasted pecans mixed together in a creamy lavender honey sauce served on a fresh baked croissant and crisp lettuce leaf. Accompanied with potato chips.

Salad Trio *(dairy free and gluten free option available)* **\$9.00**

Our best selling entree! A hearty sample of lavender honey chicken salad, dilled potato salad and a fresh garden salad of fresh spring greens, grape tomatoes, purple onion, roasted pecans, feta cheese, croutons with a side of our house lavender vinaigrette or ranch dressing.

Hardy Ham & Swiss Sandwich **\$9.00**

Slices of black forest ham, Swiss cheese, lettuce, sliced vine ripened tomatoes and purple onion make up this filling sandwich. Accompanied with a serving of our delicious potato salad made fresh from new red potatoes, celery, purple onion in a creamy mayonnaise dill and dijon dressing. Served on a sandwich roll cold or grilled on whole grain bread.

Turkey Pesto Wrap **\$9.00**

Fresh slices of smoked turkey breast, provolone cheese, spring greens, sliced vine ripened tomatoes and purple onion wrapped in a soft spinach tortilla slathered with homemade basil pesto mayonnaise, served with potato chips and a pickle spear.

Hummus Wrap *(vegetarian/vegan, dairy free, gluten free option available)* **\$9.00**

A soft spinach tortilla generously filled with hummus, spring greens, sliced vine ripened tomatoes, roasted red peppers and purple onion. Served with potato chips and a pickle spear.

Chickpea Mash Sandwich *(vegetarian/vegan, dairy free, gluten free option available)* **\$9.00**

Loaded with smashed chickpeas, avocado, spring greens, sliced vine ripened tomatoes, cucumber and purple onion in between a toasted everything bagel. Served with potato chips and a pickle spear.

An herb'n experience you can't get in the city!

Allergy information: some entrees, sides and desserts may contain tree nuts, dairy, soy or egg. Ask your server for substitutions if available.

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TO GO AVAILABLE

In addition to the menu, we also have the following options to take home and enjoy!

Drinks by the Gallon	\$8.00
Lavender Vinaigrette Dressing (8oz)	\$7.00
Lavender Honey Chicken Salad (1#)	\$10.00
Dilled Potato Salad (1#)	\$6.00

SIDES

- Broccoli Salad** (*gluten free/dairy free/vegetarian option available*) **\$3.50**
Fresh chopped broccoli mixed with raisins, sunflower seeds and purple onion blended in a creamy dressing topped with bacon crumbles.
- Fresh Fruit Salad** (*vegetarian/vegan, dairy free, gluten free*) **\$3.50**
Seasonal fresh fruit medley served with poppy seed dressing on the side.
- Potato Salad** (*vegetarian, gluten free, dairy free*) **\$3.50**
New red potatoes, celery, purple onion in a creamy mayonnaise dill and dijon dressing.

DESSERTS

- Lavender Cheesecake** (*vegetarian*) **\$5.00**
Our most popular dessert since we've opened the cafe! Soft, creamy cheesecake infused with dried lavender flowers gives this cheesecake a unique flavor.
- Lavender Brownie Sundae** (*vegetarian*) **\$5.00**
A warm, chewy chocolate lavender brownie topped with Blue Bell Homemade Vanilla ice cream, drizzled with chocolate syrup and topped off with roasted pecans, whipped cream and a cherry.
- Lavender Lemon Goey Butter Cake** (*vegetarian*) **\$5.00**
The perfect summer dessert - a classic chewy butter cake baked fresh with lemon juice, lemon zest and lavender. Sweet, rich, creamy and refreshing!
- French Silk Chocolate Pie** (*vegetarian/vegan/dairy free*) **\$5.00**
If you love chocolate, this is your pie! A blend of silken tofu, chocolate chips and almond butter come together for a thick, creamy pie nestled in a graham cracker crust.

Whole pies/cakes are available by pre-ordering a day in advance.

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