

JOIN US FOR LUNCH

EAT IN or TAKE OUT at

The CAFÉ

in THE BLUE HILL CO-OP

Aside from all of our sumptuous soups, side dishes, sandwiches and baked goods, we offer

DAILY LUNCH SPECIALS

MONDAY: FALAFEL PITA

OUR HOMEMADE FALAFEL MADE WITH ORGANIC CHICK PEAS, GARLIC & SOURDOUGH BREADCRUMBS IN A FRESH SOFT PITA BRIMMING WITH CRISP VEGGIES, SERVED WITH OUR OWN TAHINI SAUCE.

TUESDAY: CHEESE QUESADILLAS (VEGGIE OR MEAT)

ORGANIC FLOUR TORTILLA LOADED WITH FRESH VEGGIE VARIETIES, SEASONED WITH CILANTRO, LAYERED WITH CHEESE, TOASTED ON OUR HOT GRIDDLE. SERVED WITH SALSA AND SOUR CREAM.

WEDNESDAY: BAHN-MI PITA

A VIETNAMESE/FRENCH DELIGHT! A SOFT, WARM PITA POCKET CHOCK FULL OF A TANGY VEGETABLE SLAW AND CHOICE OF SAVORY ROASTED TOFU OR HOMEMADE SAUSAGE. JUST INCREDIBLE!

THURSDAY: GRILLED REUBENS

GRILLED SOURDOUGH BREAD FILLED WITH **CORNER BEEF, ROASTED TEMPEH, OR TURKEY**, SWISS CHEESE, THOUSAND ISLAND DRESSING, AND ORGANIC SAUERKRAUT.

FRIDAY: BURRITOS

ORGANIC TORTILLA PACKED WITH ORGANIC BROWN RICE, BEANS, SALSA, LETTUCE, CHEESE AND **CHOICE OF MEATS, TEMPEH OR VEGGIES**, SERVED WITH SOUR CREAM & SALSA.

SATURDAY: FRESH THAI WRAPS

FRESH CRISPY VEGETABLES ROLLED INTO A FLOUR TORTILLA AND DRESSED WITH A ZESTY SAUCE SEASONED WITH GINGER, LIME, AND GARLIC. **CHOICE OF TOFU OR CHICKEN.**

SUNDAY: QUICHE

ORGANIC PIE CRUST FILLED WITH A SAVORY EGG AND CHEESE CUSTARD, MARRIED WITH AN ABUNDANCE OF FRESH VEGETABLES, SEAFOOD, OR MEATS.

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DON'T FORGET DESSERT!