## THE RUSTIC GRILL

## BUILD YOUR OWN SALAD

\$10 a salad, unlimited toppings

add proteins at an additional cost

auu proteins at an auditional cost	
GREENS  Mixed Greens Chopped Romaine Kale Iceberg Arugula  CHEESES Mozzarella	NUTS, GRAINS & CROUTONS Quinoa Pepita Seeds Herb Croutons Candied Pecans Sliced Almonds Marcona Almonds \$1
☐ Cheddar ☐ Goat Cheese ☐ Shaved Parmesan ☐ Crumbled Blue Cheese ☐ Feta ☐ Pecorino  VEGETABLES & FRUITS ☐ Cherry Tomatoes	<ul> <li>□ Avocado \$1.5</li> <li>□ Crumbled Bacon \$1</li> <li>□ Hard Boiled Eggs \$1</li> <li>□ Soft Poached Eggs \$1</li> <li>□ Grilled Chicken \$6</li> <li>□ Fried Chicken \$6</li> <li>□ Verlasso Salmon \$9</li> <li>□ Grilled Shrimp \$7</li> <li>□ Hanger Steak \$11</li> </ul>
Roasted Grape Tomatoes Cucumbers Shaved Carrots Shaved Red Onion Grilled Red Onion Pickled Red Onion Pomegranate Seeds Roasted Chickpeas & Cauliflower Crispy Onions Dried Cranberries	DRESSINGS  Lemon Vinaigrette Oil & Vinegar Pomegranate Vinaigrette Balsamic Vinaigrette Ranch Peppercorn Caesar Creamy Blue Cheese

Poached Apples

☐ Roasted Butternut Squash