

DIPS

Handcrafted in-house and served with
grilled flatbread, house chips, or raw veggies

HUMMUS (GF) (V) 5.00

Chickpea Mash, Roasted Garlic,
Tahini, Lemon, Toasted Sumac

SPICY AVOCADO (GF) (V) 6.50

Avocado Mash, Roasted
Garlic, Yellowbird

ROASTED EGGPLANT (GF) (V) 5.50

Tahini, Lemon, Parsley, Capers,
Roasted Red Onion

HOUSE GUEST

Ask about our Seasonal Feature

WRAPS or GREENS

Served wrapped with your choice of
complement, or on a bed of greens

UNLEAVENED (GF) 11.25

Chicken Salad, Currants, Golden Raisins,
Celery, Chia, Leaf Lettuce, Shaved Carrot,
Garden Sprouts, Tomato, Ranch

FARMSTAND (GF) (V) 11.75

Portobello, Arugula, Hot Cherry Peppers,
Grilled Zucchini, Pickled Onion, Feta,
Roasted Eggplant, Green Goddess

CLUBHOUSE (GF) 11.75

House-Roasted Turkey, Pepper Bacon,
Leaf Lettuce, Garden Sprouts, Tomato,
Avocado Mash, Harissa Crema

HAVANA (GF) 12.50

Guava-Glazed Pulled Pork, Ham,
Chopped Horseradish Pickle, Sliced
Red Cabbage, Swiss, Honey Mustard

SEASIDE (GF) 11.75

Skinny Tuna Salad, Arugula, Garden
Sprouts, Tomato, Pickled Onion, Shaved
Carrot, Avocado Mash, Green Goddess

SOUTHWESTERN (GF) 13.50

Grilled Fajita Steak, Sautéed Peppers and
Onions, Sliced Red Cabbage, Hominy, Pico
de Gallo, Cotija, Avocado Mash, Salsa

DEEP SOUTH (GF) 11.75

Bourbon-Glazed Pulled Pork,
Chopped Horseradish Pickle, Shaved Kale,
Pickled Onion, Ranch

WEEKENDER (GF) 13.50

Buttermilk Fried Chicken, Pepper Bacon,
Leaf Lettuce, Tomato, Shaved Carrot,
Green Onion, Ranch

EPIC (GF) 11.75

Grilled Chicken, Arugula, Pico de
Gallo, Feta, Kalamata Olive, Cucumber
Dill, Balsamic Vinaigrette

WEST COAST (GF) 13.75

Corn Starch Fried Shrimp, Arugula,
Iceberg, Green Onion, Cilantro,
Shaved Carrot, Sliced Avocado,
Sweet Thai Chili Aioli

HOUSE GUEST

Ask about our Seasonal Feature

COMPLEMENTS

Hot

HOPPIN' JUAN (GF) 4.00

Mexican Chorizo, Cotija,
Black-Eyed Peas, Shaved Kale

Cold

FRESH FRUIT (GF) (V) 4.00

Seasonal Selection

GRILLED SWEET CORN (GF) (V) 4.00

Fresh-Shucked Corn,
Shallot, Harissa Crema, Lime,
Ancho, Cilantro, Cotija

BROCCOLI SLAW (GF) (V) 4.00

Chopped Broccoli,
Red Cabbage, Carrot, Raisins,
Chia, Sunflower Seeds, Green Goddess

CHIPS (V) 2.50

HOUSE SALAD (GF) (V) 4.00

Seasonal Selection,
Balsamic Vinaigrette

DAILY HOUSE-MADE SOUP

Cup 4.00 | Bowl 6.00

QUINOA & FARRO SALAD (V) 4.00

Quinoa, Farro, Shaved Golden Beet,
Dried Cranberries, Smoked
Pecans, Lemon

HOUSE GUEST

Ask about our Seasonal Feature

DRINKS

SOFT DRINKS, ICED TEA 2.50

COFFEE, COLD BREW, HOT TEA 2.50

BEER A.Q.

WINE ON TAP A.Q.

SWEETS

ICE CREAM SANDWICH (V) 4.50

POPSICLE (GF) (V) 3.25

HOUSE-MADE TRAIL MIX (GF) (V) 3.00

COOKIE (V) 2.00

Kiddos

Served with fresh fruit or chips and kid's drink
– 12 and under –

LIBERTY 6.75

Shaved Cheddar
Grilled Cheese

CHICKEN LITTLE 6.75

Tenders (fried or grilled)
Ranch or Honey Mustard

DELANEY 6.75

Pepperoni, Mozzarella,
Pizza Sauce

RUTH 6.75

Chicken, Shaved Cheddar,
Sour Cream

WYNNE 6.75

Peanut Butter,
Sliced Strawberries

Good morning sunshine

WRAPS or HASH

Served wrapped or on potato hash;
accompanied by fresh fruit

DAGWOOD (GF) 9.25

Pepper Bacon, Egg, Potato,
Arugula, Shaved Cheddar

EARLY BIRD (GF) 9.25

Turkey Sausage, Egg White,
Spinach, Arugula, Swiss

MARKET OFFER (V) 9.25

Veggie Sausage, Egg,
Garden Sprouts, Tomato,
Avocado Mash

BORDER TOWN (GF) 9.25

Mexican Chorizo, Egg,
Cotija, Avocado Mash

HOUSE GUEST

Ask about our Seasonal Feature

À LA CARTE

STEEL-CUT OATMEAL (V) 7.50

Berries, Chia Mix

AÇAÍ BOWL (GF) (V) 8.25

Açaí, Strawberries, Banana,
Agave, Granola, Peanut Butter,
Almond Milk, Chia Mix

SPLIT GRAPEFRUIT BRÛLÉE (GF) (V) 7.50

Blackberries

QUINOA PORRIDGE (GF) (V) 7.50

Smoked Pecans, Almond
Milk, Strawberries

FRESH SEASONAL FRUIT (GF) (V) 4.00

SUPER MUESLI (V) 7.50
Oats, Farina, Almonds, Citrus,
Chia Mix, Seasonal Fruit

HOUSE GRANOLA (GF) (V) 6.25

Greek Yogurt, Berries, Agave

A.M. Kiddos

Served with fresh fruit and kid's drink
– 12 and under –

MINI DAGWOOD 5.75

Bacon, Egg, Potato,
Shaved Cheddar

BABY BIRD 5.75

Turkey Sausage, Egg,
Shaved Cheddar



GLUTEN-FREE



VEGETARIAN



VEGAN

Available upon request

ASK ABOUT CATERING
unleavened.com

Try Our
New Warm
Bowls!

LEMON PESTO

\$8.50

Portabello,
Zucchini,
Tomato, Sauteed Spinach,
Crimson Lentils, Arugula,
House Pesto, Grilled Lemon



CASHEW SESAME

\$8.50

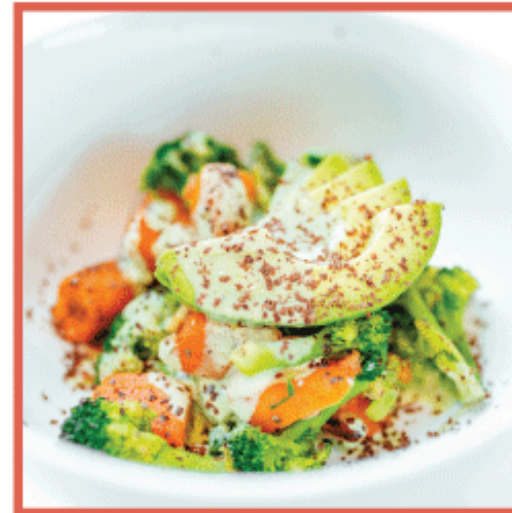
Curried
Cauliflower,
Brown
Fried Rice,
Asian Slaw,
Chopped Cashews



MOLÈ VERDE

\$8.50

Garlic Charred Broccoli,
Roasted Sweet Potato,
Pico,
Sliced Avocado,
Poblano
Feta Sauce,
Shaved Chocolate



ADD PROTEIN:

GRILLED CHICKEN — \$4.00

SUSTAINABLE SALMON — \$5.00

CENTER-CUT SIRLOIN — \$4.00

ROASTED PORTABELLO CAP — \$3.00