

THE GREEN WINDOW

SALAD SHOP

BUILD YOUR OWN \$9

1. Choose your base(s)
2. Add standard toppings (first 3 are included)
3. Add premium toppings (first 1 is included)
4. Add protein for an extra \$3
5. Choose your dressing

BASES

romaine
baby spinach
mixed greens
massaged kale
arugula
brown rice
quinoa *(extra \$2 for a base of all quinoa)*

STANDARD TOPPINGS... \$1

carrots
cucumbers
red onion
green onion
edamame
cilantro
tomato
apples
chickpeas
kalamata olives
corn
black bean & corn salsa
pickled ginger
pickled cabbage
red cabbage
radishes
lemon wedge
beets
tortilla chips
wontons
croutons
dried cranberries

PREMIUM TOPPINGS... \$2

hard-boiled egg
avocado
toasted cashews
toasted pecans
candied walnuts
hemp hearts
roasted pumpkin seeds
slivered almonds
mixed cheese
feta cheese
goat cheese
parmesan
roasted cauliflower
roasted broccoli
roasted sweet potato
roasted butternut squash
roasted beets
roasted carrots
house hummus

PROTEINS... \$3

roasted chicken
baked falafel (v)
maple miso tofu (v)

DRESSINGS

maple balsamic dressing (v)
miso sesame ginger dressing (v)
green tahini dressing (v)
green goddess dressing (v)
green cashew ranch dressing (v)
carrot ginger dressing (v)
lime cilantro dressing (v)
honey dijon dressing (v)
creamy caesar dressing
extra virgin olive oil (v)
balsamic vinegar (v)
olive oil + balsamic (v)
fresh lemon squeeze (v)

THE GREEN WINDOW

SALAD SHOP

SALADS

SANTORINI (GF) \$13.50

choice of falafel or roasted chicken, mixed greens, romaine, tomato, cucumber, kalamata olives, feta, red onion, house hummus, green tahini dressing

SESAME CHOP (V) \$13.50

tofu, mixed greens, romaine, carrot, edamame, wontons, pickled cabbage, cucumber, toasted cashews, miso ginger sesame dressing

THE GREEN COBB (GF) \$15

roasted chicken, hard boiled egg, mixed greens, spinach, avocado, green onion, tomato, corn, red cabbage, mixed cheese, green cashew ranch dressing

WALNUT AVOCADO (GF) \$13.50

roasted chicken, mixed greens, spinach, apples, cranberries, red onion, candied walnuts, avocado, maple balsamic dressing

CLASSIC CAESAR \$12.50

roasted chicken, romaine, kale, croutons, hemp hearts, lemon wedge, parmesan, caesar dressing

V - vegan
GF - gluten free



@thegreenwindowsalads

BOWLS

THE GREEN BOWL (V/GF) \$13.50

baked falafel, kale, spinach, brown rice, pickled cabbage, edamame, roasted broccoli, house hummus, superfood mix, green goddess dressing

BANDERA BOWL \$13.50

roasted chicken, romaine, brown rice, tomato, black bean corn salsa, red onion, mixed cheese, tortilla chips, lime cilantro dressing

NOURISH BOWL (GF) \$15

roasted chicken, kale, mixed greens, quinoa, pickled cabbage, carrots, roasted sweet potato, chickpeas, feta, green onion, green tahini dressing

MAPLE CHICKEN BOWL (GF) \$13.50

roasted chicken, kale, brown rice, apples, beets, almonds, roasted sweet potato, feta, maple balsamic dressing

SUSHI BOWL (V/GF) \$13.50

tofu, brown rice, mixed greens, cucumber, carrot, nori, pickled ginger, avocado, sesame seeds, miso sesame ginger dressing

ROASTED ROOTS BOWL (GF) \$13

quinoa, mixed greens, roasted carrot, roasted cauliflower, feta, apple, green onion, cranberries, roasted pumpkin seeds, carrot ginger dressing

AUTUMN GLOW BOWL (GF) \$15

roasted chicken, quinoa, kale, arugula, goat cheese, radishes, roasted butternut squash, roasted beets, toasted pecans, pomegranate seeds, red onion, maple balsamic dressing