

MENDOCINO FARMS

sandwich market



Seasonal Sandwiches

- R/GF HOUSE SMOKED CHICKEN AND STREET CORN TORTA 10.45**
house smoked free range chicken breast, grilled Brentwood - Delta corn and cotija cheese spread, grilled poblanos and onions, shredded romaine, candied fresno chilies, cilantro, pickled red onions on panini-pressed torta bun
- R/GF LOCAL ORGANIC HEIRLOOM TBL 9.25**
Tutti Frutti Farms' local organic heirloom tomatoes, Sir Kensington's famous (non-GMO) mayonnaise, Prime applewood smoked bacon, baby arugula on toasted buckwheat bread
- R/GF TURKEY IN THE SPROUTS 9.95**
shaved turkey, herb-dill spread, organic alfalfa sprouts, sliced avocado, quick pickled cucumbers on mom's seeded whole wheat

Classics "Mendo Style"

- R/GF CHICKEN MBT 8.75**
(NOT YOUR TYPICAL BASIL AND TOMATO)
shaved, roasted free range chicken breast, local Gioia fresh mozzarella, marinated red peppers, basil pesto, tomatoes, balsamic vinegar, Scarborough Farm's greens on ciabatta
- R/GF THE FARM CLUB 9.95**
(TURKEY CLUB)
fresh local farm turkey, smashed avocado, Prime applewood bacon, herb aioli, tomatoes, Scarborough Farm's greens, pickled red onions on Mom's seeded whole wheat
- R/GF THE ITALIAN "LOVE SANDWICH" 8.75**
(ITALIAN HOAGIE)
Prime honey ham & fennel salami with housemade spicy giardiniera, herb aioli, provolone, tomatoes, romaine lettuce on soft roll
- R/GF A SANDWICH STUDY OF HEAT 9.85**
(TURKEY AVOCADO)
fresh local farm turkey, smoked gouda, smashed avocado, chili aioli, jalapeno relish, tomatoes, romaine lettuce on panini-pressed rustic white (side of salsa quemada by request) * Ask your host how to make it completely cool or daringly hot!
- R/GF MODERN TUNA MELT 8.95**
all white albacore tuna with fresh herbs, farmhouse cheddar, veganaise, Mendo's pickles, red onions, tomatoes, Scarborough Farm's greens on panini-pressed buckwheat
- R/GF CAPRESE 7.95**
local Gioia fresh mozzarella, tomatoes, marinated red peppers, basil pesto, Scarborough Farm's greens, balsamic vinegar on ciabatta (+ seasonal roasted vegetables \$.50)

Foodie Favorites

- "NOT SO FRIED" CHICKEN 9.65**
shaved, roasted free range chicken breast rolled in Mendo's krispies with herb aioli, mustard pickle slaw, tomatoes, pickled red onions on toasted ciabatta with a side of our chipotle BBQ or mustard pickle remoulade
- R/GF PERUVIAN STEAK SANDWICH 10.95**
spicy aji amarillo marinated steak with Oaxacan cheese, herb aioli, red onions, tomatoes, shredded romaine on panini-pressed torta bun (+ avocado \$1)
- KUROBUTA PORK BELLY BANH MI 10.45**
our Chef's playful take on the popular Vietnamese sandwich with braised, caramelized Kurobuta pork belly, housemade pickled daikon & carrots, cilantro, cucumbers, jalapenos, chili aioli on panini-pressed ciabatta
- R/GF PROSCIUTTO & FREE RANGE CHICKEN 9.85**
Creminelli prosciutto & roasted free range chicken breast with local Gioia fresh mozzarella, crushed honey roasted almonds, basil pesto, balsamic vinegar, tomatoes on panini-pressed ciabatta

Farm Favorites

- R/GF STEAK BLT 10.45**
carved steak, Prime applewood bacon, romaine lettuce, roasted tomatoes, herb aioli, red wine onions on toasted rustic white (+ blue cheese crumbles \$.50)
- "THE 8 HOUR" SMOKED BBQ PULLED PORK 9.45**
secret marinated house smoked pulled pork, Mendo's pickles, mustard pickle slaw on panini-pressed soft roll (choice of our chipotle BBQ, housemade Carolina mustard BBQ or jalapeno relish by request)
- SPICY LEMONGRASS STEAK BANH MI 10.45**
lemongrass marinated steak with chili aioli, sweet chili sauce, housemade pickled daikon & carrots, cilantro, jalapenos, cucumbers on panini-pressed ciabatta

Vegan FOR ALL!

- R/GF VEGAN DOSA 8.95**
coconut curried cauliflower mash with garbanzo beans, potatoes, braised jackfruit, tamarind - mint chutney, vegan tzatziki, red onions, baby spinach wrapped in a panini-pressed whole wheat tortilla
- ENLIGHTENED FALAFEL WRAP 9.65**
our homemade falafel-spiced V7 patty, Mendo's classic hummus, vegan tzatziki, grape tomatoes, shredded romaine, julienned cucumbers, pickled red onions wrapped in a panini-pressed whole wheat tortilla
- R/GF VEGAN BANH MI 9.65**
Maggi-marinated pressed tofu with veganaise, sweet chili sauce, housemade pickled daikon & carrots, cucumbers, jalapenos, cilantro on panini-pressed ciabatta

DRAGO BAKERY'S ARTISAN BREAD

🌾 Ciabatta	🌾 Rustic White	Mom's Seeded Whole Wheat	🌾 Buckwheat
🌾 Soft Roll	Torta Bun	🌾 Whole Wheat Tortilla	

EXTRAS

Extra Meat 2.00
Extra Pork Belly 4.00
Prime Applewood Bacon 1.00
Avocado 1.00
Extra Cheese 1.00

Salad Style +1.00

Legend

R/GF Can be Requested Gluten Free

🌾 Vegan

🌿 Vegetarian

🌊 Blue Plate Special

Rising Hearts Bakery 🌾 Gluten Free Bread Add 1.50 SHARES EQUIPMENT WITH PRODUCTS THAT CONTAIN GLUTEN

Soulful Salads (COMES WITH VEGAN WHOLE WHEAT TORTILLA)

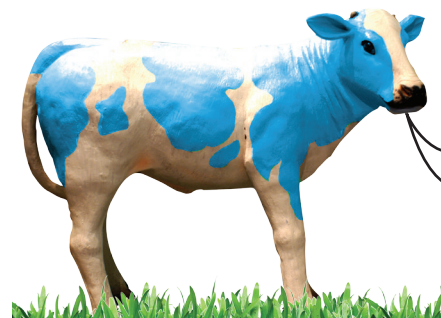
- 🌿 KALE CAESAR 9.95**
black kale, butter lettuce & romaine, crispy wheatberries, parmesan, red onions, grape tomatoes, avocado with lemon parmesan vinaigrette (+ shaved, roasted free range chicken breast \$2)
- R/GF SAVE DRAKE FARM'S SALAD 10.95**
shaved, roasted free range chicken breast, Herbes de Provence marinated Drake Family Farm's goat cheese, pink lady beets, green apples, dried cranberries, honey roasted almonds, red onions, Scarborough Farm's greens, butter lettuce & romaine with citrus vinaigrette
- R/GF MAMA CHEN'S CHINESE CHICKEN SALAD 10.95**
shaved, roasted free range chicken breast, napa cabbage & lacinato kale slaw, butter lettuce & romaine, scallions, cilantro, toasted slivered almonds, crispy wontons with miso mustard sesame dressing
- 🌿 THE VEGETARIAN CHINESE SALAD - Try it with Maggi-marinated pressed tofu instead! OR ask how to make it vegan!**
- R/GF MENDO'S CHICKEN COBB SALAD 11.95**
shaved, roasted free range chicken breast, butter lettuce & romaine, Prime applewood bacon, crumbled blue cheese, avocado, grape tomatoes, red onions, hard boiled egg with mustard vinaigrette
- R/GF THE SOPHISTICATED CHICKEN & PROSCIUTTO SALAD 10.95**
Creminelli prosciutto & shaved, roasted free range chicken breast, seasonal market roasted vegetables, local Gioia fresh mozzarella, crushed honey roasted almonds, marinated red peppers, red onions, grape tomatoes, Scarborough Farm's greens, butter lettuce & romaine with basil pesto-balsamic vinaigrette
- R/GF AVOCADO & QUINOA ENSALADA 10.45**
butter lettuce & romaine, black kale, quinoa & millet, black bean, roasted corn & jicama succotash, red onions, cilantro, Cotija cheese, grape tomatoes, crispy tortilla strips, avocado with chipotle vinaigrette (+ shaved, roasted free range chicken breast \$2 + steak \$3)

BEVERAGES

- Sugarbird Sweets & Teas' Passionfruit Black Iced Tea \$2.75
- Seasonal Lemonade \$2.95
- All Natural Fountain Sodas \$1.95 (sweetened with pure cane sugar, flavors vary by store)
- MF Bottled Water \$1.50
- Organic Valley Milk \$1.95 (available at select locations only)

Please notify a manager if you have a strong food allergy. We will do our best to make accommodations, but all of our ingredients touch similar cutting surfaces, panini-presses and toasters.

Why FREE RANGE CHICKEN at MENDO?



BETTER FOR YOU
LEANER, LESS CHOLESTEROL & FAT, HIGHER VITAMIN A & E & OMEGA-3, ANTIBIOTIC & HORMONE FREE

BETTER FOR US
RIGHT THING TO DO, EVEN THOUGH IT COSTS A LOT MORE. TASTES BETTER - SO YOU COME BACK MORE OFTEN & LOVE US MORE!

Thank you for supporting our local farms & artisan friends who refuse to take shortcuts, and continue crafting ingredients by hand and in small batches. A great sandwich starts & stops with quality ingredients – and one other secret ingredient: LOVE.

Drago Bakery

Chef Celestino, Brad & all the bakers – your bread is our foundation. We literally could not do it without you.

Scarborough Farms

Farmer Jeff, thanks for letting Chef Judy decide what crops to plant for upcoming menu items! Your greens, heirloom tomatoes & herbs are always best in class!

Petaluma Poultry

Switching to free range chicken was a no-brainer. The proof is in the flavor. Thank you for raising happy and healthy chickens!

Dr. Dan at Drake Family Farms

Thank you for caring enough to name all 300 of your goats, including “Mendo” & “Cino”. We need to set up another time to visit the Farm!

Creminelli

It’s amazing how just two ingredients (heritage breed pork & natural sea salt) could combine to create one of our favorite ingredients – your domestic prosciutto!

Kei at Sugarbird Sweets & Teas

Thank you for hand blending the hundreds of pounds of passion fruit black tea we love and for being such a great friend to Chef Judy all these years!

Coldwater Canyon Provisions

We can’t believe how lucky we are to have found you at the Studio City Farmer’s Market. Nothing pairs better with Chef Judy’s peanut butter than your award winning Strawberry Rhubarb Jam!

And to all the other Farms & Artisans that we use from time to time – Thank You!



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Pictured above: Chef Judy, Harold, Jose Miguel, & the Mendo Central Kitchen Crew!