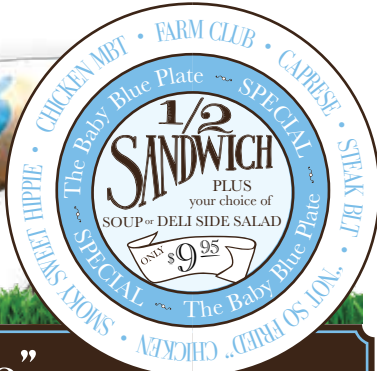
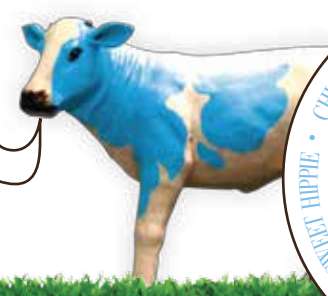


# MENDOCINO FARMS

## sandwich market

WINTER 2016



### Classics "Mendo Style"

- CHICKEN MBT 8.95**  
(NOT YOUR TYPICAL BASIL AND TOMATO)  
R/GF shaved, roasted free range chicken breast, local Gioia fresh mozzarella, marinated red peppers, basil pesto, tomatoes, balsamic vinegar, Scarborough Farm's greens on ciabatta
- THE FARM CLUB 9.95**  
(TURKEY CLUB)  
R/GF 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
- THE ITALIAN "LOVE SANDWICH" 9.25**  
(ITALIAN HOAGIE)  
R/GF Prime honey ham & fennel salami with housemade spicy giardiniera, herb aioli, provolone, tomatoes, romaine lettuce on soft roll
- A SANDWICH STUDY OF HEAT 9.95**  
(TURKEY AVOCADO)  
R/GF 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!
- MODERN TUNA MELT 9.45**  
R/GF all white albacore tuna with fresh herbs, farmhouse cheddar, vegemaise, Mendo's pickles, red onions, tomatoes, Scarborough Farm's greens on panini-pressed buckwheat
- CAPRESE 8.25**  
R/GF local Gioia fresh mozzarella, tomatoes, marinated red peppers, basil pesto, Scarborough Farm's greens, balsamic vinegar on ciabatta (+ seasonal roasted vegetables \$.50)

### Farm Favorites

- STEAK BLT 10.95**  
R/GF carved balsamic-glazed 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 10.95**  
lemongrass marinated steak with chili aioli, sweet chili sauce, housemade pickled daikon & carrots, cilantro, jalapenos, cucumbers on panini-pressed ciabatta

### Seasonal Sandwiches

- SHORT RIB SUNDAY SUPPER TRENCHER 11.25**  
braised short ribs with Sunday Sauce (red wine-tomato gravy, braised kale and mirepoix), Mendo's Krispies and local horseradish ricotta crema on a panini-pressed soft roll.
- WINTER HAM & PRETZEL MELT 9.45**  
seared Prime honey ham, caramelized onion & Gala apple chutney, wilted spinach, Mountain gruyere, smoked gouda, Mendo's secret mustard on panini-pressed pretzel roll

### Foodie Favorites

- "NOT SO FRIED" CHICKEN 9.95**  
shaved, roasted free range chicken breast topped with 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
- PERUVIAN STEAK SANDWICH 10.95**  
R/GF 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
- PROSCIUTTO & FREE RANGE CHICKEN 10.45**  
R/GF 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

### Vegan FOR ALL!

- SEASONAL THE SMOKY SWEET HIPPIE 8.95**  
R/GF double maple-glazed tempeh bacon, alfalfa sprouts, tomato, pickled red onions, BBQ vegemaise on toasted rustic white
- SAMOSA DOSA 8.95**  
R/GF vegan 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
- VEGAN BANH MI 9.65**  
Maggi-marinated pressed tofu with vegemaise, 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	Pretzel Bread

**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)

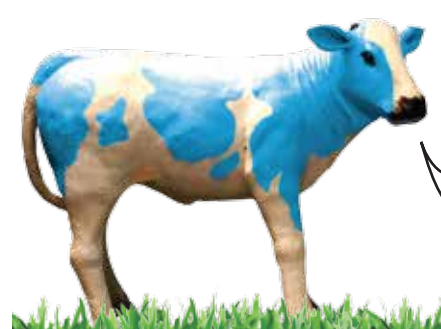
- SEASONAL ROASTED BUTTERNUT SQUASH & SHAVED BRUSSELS SPROUTS SALAD 9.95**  
R/GF maple-glazed butternut squash, shaved Brussels sprouts & kale, heirloom red rice, Grana Padano cheese, Asian pear, honey roasted almonds with Hadley Fruit Orchard's date-sherry vinaigrette
- THE MODERN CAESAR 9.95**  
curly kale, butter lettuce & romaine, crispy wheatberries, Grana Padano cheese, red onions, grape tomatoes, avocado with Classic Caesar dressing (+ shaved, roasted free range chicken breast \$2)
- SAVE DRAKE FARM'S SALAD 11.45**  
R/GF 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
- MAMA CHEN'S CHINESE CHICKEN SALAD 11.25**  
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!
- MENDO'S CHICKEN COBB SALAD 12.45**  
R/GF 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 (substitute chicken for carved balsamic-glazed steak \$1)
- THE SOPHISTICATED CHICKEN & PROSCIUTTO SALAD 11.95**  
R/GF 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
- AVOCADO & QUINOA ENSALADA 10.45**  
R/GF butter lettuce & romaine, curly 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)
- Organic Valley Milk \$1.95 (available at select locations only)
- Bottled Water \$1.75

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!



**MENDOCINO FARMS**  
sandwich market  
[www.MENDOCINO FARMS.com](http://www.MENDOCINO FARMS.com)

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