## Menu











Date: Thursday, Dec 7<sup>th</sup> 12pm to 6pm *Lunch at Old Town North's Farmer's Market* 

## **LENTIL SOUP - \$5**

Lentil, carrots, cabbage, onion, tomato, coriander, garlic, cumin, pepper and salt

DAIRY FREE, MEAT FREE, GLUTEN FREE

## **OVEN BAKED EMPANADAS - \$4**

**GROUND BEEF:** Ground beef, peas, red pepper, green pepper, onion, tomato, spices. All natural without colors or flavors added.

**CHICKEN:** Chicken breast, red pepper, green pepper, tomato, basil, onion, spices. All natural without colors or flavors added.

**VEGETERIAN:** Green squash, peppers, peas, carrot, cauliflower, quinoa, onion, tomato and spices. All natural without colors or flavors added.

**DESSERT** (Paleo based so no need to feel guilty)

MINI BUNDT CAKES: \$5 Cardamom Pistachio Spice, Carrot, and Spiced Rum 100% organic (minus Captain Morgan's Spiced rum)

MINI PIES: \$8 Apple tart, lemon, pecan, and bourbon pecan 95% organic, no artificial anything, dairy and soy free

DRINK - \$6 BLACKBERRY JUICE, with real fruit. 2002

COMBO: soup, empanada & drink: \$12.99