

## SMOOTHIES

**House-Made Smoothies**  
16oz - \$8.00 24oz - \$9.50

- Banana Berry
- Cherrella
- Chocolate Strawberry
- Coco Chai
- Creamsicle
- Mocha Dream
- The Golden One
- True Blue

**Super Boost Your Smoothie!!**  
Nutritious ADD-INS range  
from \$1.50 - \$2.00 each.

Visit our online menu for a  
complete list of smoothie  
ingredients and available boosts!

[www.fareandjustkitchen.com](http://www.fareandjustkitchen.com)

**(508) 896-8804**

**FARE & JUST KITCHEN**  
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[WWW.FAREANDJUSTKITCHEN.COM](http://WWW.FAREANDJUSTKITCHEN.COM)

**OPEN YEAR ROUND**

**THURSDAY - SUNDAY**

**12:00 - 7:00 PM**

**- ORDERS CAN BE PLACED BY  
PHONE OR WALK-UP -**



A Take-Out Cafe  
with Seasonal  
Picnic Tables

**FACEBOOK** @fareandjust  
**INSTAGRAM** @fareandjust



## SPECIALTY TEAS

### 100% Organic Hot Tea

12oz - \$2.50 16oz - \$3.50

#### BLACK TEA:

English Breakfast

#### WHITE TEA:

Harvest White Peony - white peony/lemon balm

#### GREEN TEAS:

Green Sunrise - chamomile/lemon/ginger

Genmaicha - green tea/roasted brown rice

Mint Chocolate Mate - cacao nibs/carob

#### RED TEAS:

Rooibos - red rooibos

Honey bush - honey bush

Firefly Chai - ginger/cinnamon/red rooibos

#### HERBAL TEAS:

Dream Blend - peppermint/chamomile

Echinacea & Elder - raspberry/nettles/lemon

Forest Blend - cinnamon/fennel seed/ginger

Grateful Heart Blend - hawthorn/lemon/ginkgo

5th Chakra - licorice/marshmallow root/echinacea

## ASK ABOUT DESSERT

100% Plant-Based

Gluten-Free

Peanut-Free

**Please Note:**

**Menu Changes Seasonally**

## SOUPS & SALADS

**Cup of Soup \$4.50**

**Bowl of Soup \$6.00**

House-made soup, 100% plant-based and gluten-free. Ask about our offerings.

**Garden Harvest \$9**

Mixed greens, carrot, red onion, cucumber, tomato, hemp seeds, and choice of dressing

**Mediterranean \$11**

Mixed greens, carrot, red onion, cucumber, tomato, beets, kalamata olives, and spiced walnuts with an herb vinaigrette

**Warm Kale Salad with**

**Roasted Vegetables \$14**

Sautéed garlic, kale, roasted butternut squash, and brussels sprouts tossed with quinoa, dried cranberries, and pecans, served with a balsamic vinaigrette on the side

## ENTREES

**Cauliflower Picatta \$14**

Roasted cauliflower steak served over basmati rice and garlic sautéed kale, topped with a lemon caper sauce

## ENTREES

**Burger Bowl \$13**

House-made veggie burger over quinoa and served with a mixed greens salad and choice of maple Dijon, creamy chipotle, or herb vinaigrette

**Greens and Beans \$13**

Cumin spiced red kidney beans over basmati rice, cremini mushrooms, and garlic kale, and topped with a lemon cashew sauce

**Lentil “Meatless Ball”**

**Carbonara \$15**

Two lentil meatless balls served over pasta tossed with mushrooms and peas in a creamy carbonara sauce

**Falafel Bunny Bowl \$14**

Falafel fritters served over quinoa and mixed greens, with roasted sweet potatoes, cucumber, and red onion, topped with a lemon ginger tahini sauce

**Sesame Miso Stir Fry with**

**Pineapple & Cashews \$14**

Broccoli, carrots, onion, bell pepper, pineapple, cashews, and snap peas with a fresh ginger sesame miso glaze served over basmati rice

**ADD-ON to any dish: Tofu \$1; Falafel Fritter \$2; Meatless Ball \$2; Veggie Burger \$3**