

LUCKY BELLY

— FOOD CO. —

HEALTHY BOXES

Served on brown rice, greens, or quinoa \$2

Add chicken, tofu, tilapia, or shrimp \$2
or falafel \$3

small \$8.50 | large \$10

SPARTAN

Vine Ripe Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives (with pits), Pickled Onions, Hummus, Balsamic Vinaigrette.

CALI

Dried Cranberries, Green Apples, Feta Cheese, Shredded Carrots, Roasted Honey Peanuts, Balsamic Vinaigrette.

CANCUN

Sweet Corn, Black Beans, Diced Tomatoes, Pickled Cabbage, Spiced Green Beans, Diced Jalapeno, Lime-Avocado Vinaigrette.

V-POWER

Shredded Kale, Quinoa, Roasted Sweet Potato, Pickled Cabbage, Shredded Carrots, Cucumbers, Hummus, Lemon-Dill Vinaigrette.

BEET BOX

Shredded Kale, Pears, Diced Roasted Beets, Feta Cheese, Shredded Carrots, Roasted Honey Peanuts, Arugula Pesto Vinaigrette.

SLIDERS

Include a side and a drink
small \$11 | large \$15 | mix \$16

DUCK

Duck Confeit Patty with a Corn Flakes Breading, Cucumber Kimchi, Honey Orange Glaze, Jalapeno Cilantro Creme

BLACK AND BLUE

House Braised Beef, Caramelized Onions, Slaw, Crumble Blue Cheese, Roasted Garlic Aioli.

PORK SCHNITZEL

House Made Pomodoro Sauce, Mozzarella Cheese, Garlic Aioli.

FRIED CHICKEN AND CHEDDAR WAFFLE

Cured Bacon, Vine Ripened Tomato, Maple Butter Sauce.

CHICKEN CHEDDAR JALAPENO

Jalapeno Corn Relish, Grilled Pineapple, Cured Bacon, Chipotle Aioli.

BUFFALO CHICKEN

Caramelized Onions, Slaw, Crumbled Blue Cheese, BBQ Sauce, Garlic Aioli.

CRISPY CHICKEN PARM

House Pomodoro Sauce, Mozzarella Cheese, Garlic Aioli.

CHIPOTLE PULLED PORK

House Braised Pork, Mozzarella Cheese, Slaw, Onion Ring, Garlic Aioli.

CARIBBEAN BEEF BRISKET

House Braised Beef, Grilled Pineapple, Slaw, Garlic Aioli.

FALAFEL

Chick Pea Patty, Cucumber, Pickled Onion, Tzatziki Sauce.

GRILLED BRIE CHEESE WAFFLE

Double Creme Brie, Spiced Apple Jam, Spiced Cranberry Jam.

BLACK BEAN AND QUINOA

Mozzarella Cheese, Slaw, Guacamole, Garlic Sriracha Aioli.

SIDES

Free with a combo
Individually \$6

BROCCOLI CHEDDAR FRITTERS

Savory New Orleans Style Fritter, Tangy Aioli.

CLASSIC FRIES

Chipotle Aioli.

ZUCCHINI FRIES

Tangy Aioli.

BEET FRIES

Tangy Aioli.

ROASTED BRUSSEL SPROUTS

Cured Bacon, Spring Onions, Soy Ginger Glaze.

TZATZIKI

Greek Yogurt, Cucumber, Garlic, Served with Pita Bread.

LUCKY RICE

Brown Rice, Green Apple, Dried Cranberries, Pickled Cabbage, Balsamic Vinaigrette.

SPANAKOPITA

Chopped Spinach, Feta, Ricotta and Parmesan Cheese, Garlic, Egg, Phyllo Dough.

MAC N CHEESE BITES

HUMMUS DIP

Chick Peas, Lemon, Garlic, Served with Pita Chips.

ROASTED SWEET POTATO SALAD

Dried Cranberries, Slivered Almonds, Spring Onions, Mango Chutney Vinaigrette.

GUACAMOLE DIP

Served with tortilla chips.

TACOS

Hard or soft shell, includes a side and a drink
combo: one taco \$11 | two tacos \$15 | mix tacos \$16

FISH TACO

Chipotle Marinated Tilapia Fillet, Pickle Cabbage, Jalapeno Cilantro Creme.

SHRIMP PO' BOY TACO

Hand Breaded Shrimp, Jalapeno Corn Relish, Slaw, Tangy Aioli, Sweet Chili Sauce.

CARIBBEAN TACO

House Braised Beef, Grilled Pineapple, Slaw, Garlic Aioli Sauce.

PULLED PORK TACO

House Braised Pork, Sweet Corn, Black Beans, Slaw, Mozzarella Cheese, Garlic Aioli.

SOUPS \$6

LEMON CHICKEN

Lemon, Rice, Diced Carrots, Diced Carrots, Chicken.

SPICY LENTIL

Tomatoes, Lentil, Sauteed Onions, Diced Carrots, Diced Celery.

SEASONAL

Always changing! Please ask!

DESSERTS

SORBET \$4

Mango, Raspberry Lemonade, Lemon Basil or Italian Strawberry.

BACON & CARAMEL ICE CREAM SANDWICH \$6

House Baked Waffle, Vanilla Ice Cream, Bacon Bits, Caramel Sauce.

GELATO \$4

Pistachio, Peanut & Salted Caramel, Salted Caramel, or Mint Chocolate Chip

FUNNEL CAKE FRIES \$6

 spicy  vegan  vegetarian  gluten free