

SMOOTHIES

House-Made Smoothies

16oz - \$8.50 24oz - \$10.00

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

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

(508) 896-8804

FARE & JUST KITCHEN
2628 MAIN STREET
BREWSTER, MA 02631

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

FARE & JUST
Animal Friendly
KITCHEN

**FARE &
JUST
KITCHEN**

ANIMAL FRIENDLY

A Unique Take-Out Cafe
100% Plant-Based (Vegan)
& Gluten-Free Food
(508) 896-8804
2628 Main Street, Brewster

A line drawing of various fresh vegetables including ginger, mushrooms, and a leafy vegetable.

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 (Vegan)

Gluten-Free ~ Peanut-Free

Menu Changes Seasonally:

MENU Fall-Winter 2021-2022

SOUPS & SALADS

Cup of Soup \$5.00

Bowl of Soup \$6.50

Ask about this week's soup offerings.

Garden Harvest \$10

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

Mediterranean \$12

Mixed greens, carrot, red onion, cucumber, tomato, beets, kalamata olives, and spiced walnuts with a lemon-thyme vinaigrette

ENTREES

Add-on to any dish: Veggie Burger \$3

Tofu \$2.50 ~ Falafel Fritter \$2/each

Meatless Ball \$2/each

**Warm Kale Salad with
Roasted Vegetables \$16**

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

**General Tso Stir Fry with
Pineapple & Cashews \$16**

Broccoli, carrots, onion, bell pepper, pineapple, cashews, and snap peas with a sweet and spicy General Tso style sauce served over basmati rice

ENTREES

Cauliflower Picatta \$16

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

Lentil "Meatless Ball"

Carbonara \$17

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

Greens and Beans \$14

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

Burger Bowl \$13

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

Brussels Bunny Bowl \$16

Two lentil meatless balls served over roasted brussels sprouts, mixed greens, and quinoa and topped with a sweet and spicy apple honey glaze