

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

MENU FOR SUMMER 2022



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 (Vegan)

Gluten-Free ~ Peanut-Free

Menu Changes Seasonally
Menu for Summer 2022

SALADS

Garden Harvest Salad \$12

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

Mediterranean Salad \$13

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

Dressings:

Chipotle, Maple Dijon,

Lemon Thyme Vinaigrette

ENTREES

Add-on to any dish:

Veggie Burger \$4 ~ Falafel Fritter \$2/each

Tofu \$2.50 ~ Meatless Ball \$2/each

Brussels Bunny Bowl \$16

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

BBQ Burger Bowl \$16

House-made veggie burger, BBQ sauce, potato salad, and a side salad with choice of dressing

Burger Bowl \$14

House-made veggie burger over quinoa and served with a mixed greens salad and choice of dressing

ENTREES

Pinto Bean and Sweet Potato Taco Salad \$16

Two crispy corn tortillas topped with mixed greens, a Napa cabbage slaw, pinto beans, and roasted sweet potatoes, with a pineapple salsa, guacamole, and a chipotle creme

Falafel Bunny Bowl \$15

Two 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 and Cashews \$16

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

Fare and Just Power Bowl \$16

Two meatless balls served over quinoa, mixed greens, and a Napa cabbage slaw with roasted sweet potatoes, topped with toasted pumpkin seeds and an almond butter dressing

Greens and Beans \$14

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