

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

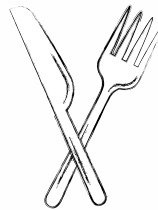
OPEN YEAR ROUND

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

The logo for FARE & JUST KITCHEN is enclosed in a rectangular frame. At the top, there are illustrations of a bell pepper, a tomato, and a carrot. In the center is a circular emblem with a goat's head. The text "FARE & JUST" is arched above the goat, "Animal Friendly" is written in a smaller font below it, and "KITCHEN" is arched below the goat. Below the emblem, the words "FARE & JUST KITCHEN" are written in a large, serif font. Underneath that, "ANIMAL FRIENDLY" is written in a bold, sans-serif font. At the bottom of the frame, there are illustrations of ginger, mushrooms, and a leafy vegetable.

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

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 2022-2023

SOUPS & SALADS

Cup of Soup \$5.50

Bowl of Soup \$7.00

Ask about this week's soup offerings.

Garden Harvest \$12

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

Mediterranean \$13

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

ENTREES

Add-on to any dish: Veggie Burger \$4

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

Meatless Ball \$2.50/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 \$15

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 \$14

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