

JOIN US FOR LUNCH

EAT IN or TAKE OUT at

The CAFÉ

in THE BLUE HILL CO-OP

Aside from all of our sumptuous soups, side dishes, sandwiches and baked goods, we offer

DAILY LUNCH SPECIALS

MONDAY: FALAFEL PITA

OUR HOMEMADE FALAFEL MADE WITH ORGANIC CHICK PEAS, GARLIC & SOURDOUGH BREADCRUMBS IN A FRESH SOFT PITA BRIMMING WITH CRISP VEGGIES, SERVED WITH OUR OWN TAHINI SAUCE.

TUESDAY: CHEESE QUESADILLAS (VEGGIE OR MEAT)

ORGANIC FLOUR TORTILLA LOADED WITH FRESH VEGGIE VARIETIES, SEASONED WITH CILANTRO, LAYERED WITH CHEESE, TOASTED ON OUR HOT GRIDDLE. SERVED WITH SALSA AND SOUR CREAM.

WEDNESDAY: BAHN-MI PITA

A VIETNAMESE/FRENCH DELIGHT! A SOFT, WARM PITA POCKET CHOCK FULL OF A TANGY VEGETABLE SLAW AND CHOICE OF SAVORY ROASTED TOFU OR HOMEMADE SAUSAGE. JUST INCREDIBLE!

THURSDAY: GRILLED REUBENS

GRILLED SOURDOUGH BREAD FILLED WITH **CORNER BEEF, ROASTED TEMPEH, OR TURKEY**, SWISS CHEESE, THOUSAND ISLAND DRESSING, AND ORGANIC SAUERKRAUT.

FRIDAY: BURRITOS

ORGANIC TORTILLA PACKED WITH ORGANIC BROWN RICE, BEANS, SALSA, LETTUCE, CHEESE AND **CHOICE OF MEATS, TEMPEH OR VEGGIES**, SERVED WITH SOUR CREAM & SALSA.

SATURDAY: CURRIES WITH RICE

FLAVORFUL CURRIES FEATURING CHOICE ORGANIC VEGETABLES OF THE DAY, HOT AND ZESTY, SERVED OVER BROWN RICE WITH **MEAT OR TOFU OPTIONS**--CHEF'S CHOICE.

SUNDAY: CHEESE PIZZA

PORTLAND PIE CO. THIN CRUST PIZZA MADE FRESH IN THE CAFÉ TOPPED WITH OUR OWN SAUCE AND LAYERS OF FRESH ORGANIC **VEGGIES, MEATS & CHEESES**. BY THE SLICE OR WHOLE PIE!

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WEDNESDAY: COOK'S CHOICE--WILD CARD!

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**SATURDAY: GRILLED PORTABELLA OR TUNA
MELT SANDWICHES (CHEF'S CHOICE)**

PORTABELLA IS LOADED WITH FLAVORFUL VARIETY OF INGREDIENTS. **TUNA MELT** IS OUR OWN TUNA SALAD AND SWISS CHEESE.

SUNDAY: MONTE CRISTO

EGG-DIPPED AND GRILLED SOURDOUGH BREAD FILLED WITH LAYERS OF BLACK FOREST HAM, SMOKED TURKEY, AND CHEDDAR CHEESE SERVED WITH APPLESAUCE.

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