

HUNGRY?

CHECK OUT THE MENUS
OF SOME OF YOUR NEW
FOOD OPTIONS



NAAN

a leavened, oven-baked flatbread, popular in Indian culture

TANDOOR ENTRÉES

served with choice of two sides and toppings

MALAI MURGH MAKHANI 7.25

butter chicken

ROGHAN JOSH 7.50

yogurt-marinated lamb with ginger and garlic

SUBZI DALCHA 6.75

seasonal vegetables with yellow split peas

PANEER KISHMISH 6.75

saffron marinated grilled paneer with red chile-raisin sauce

SIDES

chana pulao

basmati rice with garbanzo beans

chukander saag

stewed beets with beet greens and ginger

hare phool gobhi ki subzi

nutty broccoli with mustard

aloo gobhi

cauliflower and potatoes

TOPPINGS

murabba

mango marmalade

anaras ambol

pineapple stewed with raisins and chiles

shengdana mirchi chutney

toasted chile-peanut spread

hari aur lal mirchi ki achar

green and red chiles with cracked mustard

tamatar pachadi

tomato raita (cucumber, red onion, bell pepper and

toasted ground cumin)

add plain naan 1.25

add specialty naan 1.75

8TWENTY6

featuring an 8 foot salad bar counter, twenty fresh seasonal ingredients and 6 house-made dressings

VEGETARIAN BURGERS 7.25

served with side salad, choice of black bean burger, edamame burger or garden burger

LARGE SALAD 7.50

create-your-own salad with choice of greens, one protein, toppings and dressing

SMALL SALAD 6.25

create-your-own salad with choice of greens, one protein, toppings and dressing

GREENS

hearts of Romaine, baby greens, spinach, green city growers seasonal

PROTEINS

roasted chicken, house roasted local turkey breast, oil-cured tuna, hard boiled cage-free eggs, ginger-soy tofu

VEGETABLE TOPPINGS

carrots, roasted beets, sweet peppers, English cucumber, roasted mushrooms, French beans, tomatoes, radishes, ed onions, roasted fingerling potatoes, roasted sweet potatoes, edamame

MORE TOPPINGS

croutons, chickpeas, black beans, wheat berries, red quinoa, pistachios, pecans, walnuts, feta cheese crumbles, bleu cheese crumbles, goat cheese, cheddar cheese, cottage cheese

DRESSINGS

oil and vinegar, red wine vinaigrette, raspberry vinaigrette, balsamic, buttermilk ranch, creamy bleu, Caesar, chef's choice

* seasonal entrée salad specials featured daily

* toppings and dressings will rotate daily and are based on available seasonal ingredients

PINZAS

Italian for flatbreads or sweet bread

PERSONAL OVEN PIZZAS

MARGHERITA 5.75

tomatoes, fresh mozzarella

BASIL MEATBALL 6.50

house-made meatballs, fresh mozzarella, caramelized onions, romano

SAUSAGE AND MUSHROOM 6.50

house made local pork sausage, fresh mozzarella, oyster mushrooms, red onion, chile flakes

PEPPERONI 6.00

pepperoni, fresh mozzarella, romano

BARBECUE CHICKEN 6.50

chicken, fresh mozzarella, smoked gouda, red onions, cilantro

LOCAL BACON AND ONION 6.00

béchamel sauce, applewood-smoked bacon sliced thick, caramelized onions, fresh mozzarella, romano

GOURMET MUSHROOM 5.75

béchamel sauce, mixed mushrooms, farmers cheese, garlic confit, romano

HAM AND PEAS 6.00

béchamel sauce, prosciutto ham, green peas, fresh mozzarella, parmesan

PASTA BOWLS 6.50

CHOICE OF PASTA:

whole wheat or plain pennette

CHOICE OF SAUCE:

pomodoro, alfredo, chef's specialty

CHOICE OF PROTEIN:

meatballs, turkey meatballs, vegetarian meatballs, roasted chicken

CHOICE OF TOPPINGS:

spinach, peppers, peas, mushrooms, tomatoes, olives

SANDWICHES

choice of pagnotelle roll or sub roll

MEATBALL 6.50

fresh mozzarella, parmesan, tomato sauce, choice of meatballs

CHICKEN PARMESAN 6.50

fresh mozzarella, parmesan, tomato sauce, roasted chicken

PLT 6.50

prosciutto, arugula, tomato, fresh mozzarella

VEGETARIAN 6.00

crisp vegetables, tomatoes, mushrooms, jalapeño, sunflower seeds, provolone