

CHEFFY SANDWICHES

Sandwiches with the **RGF** symbol can be requested Gluten-Free by substituting GF bread for \$1.50

FOODIE FAVORITES



“Not So Fried” Chicken 12.25

shaved, roasted chicken breast topped with Mendo’s krispies, herb aioli, mustard pickle slaw, tomatoes, pickled red onions (640 cal) on toasted ciabatta (260 cal) with a side of our chipotle BBQ (80 cal) or mustard pickle remoulade (120 cal)

The Peruvian Steak 13.45 **RGF**

spicy aji amarillo marinated steak with Oaxacan cheese, herb aioli, red onions, tomatoes, shredded romaine (520 cal) on panini-pressed torta bun (310 cal) **Add** avocado (80 cal) \$1.25

Prosciutto & Chicken 12.45 **RGF** | **N**

Italian prosciutto & shaved, roasted chicken breast with fresh mozzarella, crushed honey roasted almonds, basil pesto, balsamic glaze drizzle, tomatoes (590 cal) on panini-pressed ciabatta (260 cal)

Mendo’s Original Pork Belly Banh Mi 12.25

our Chef’s playful take on the popular Vietnamese sandwich with braised, caramelized pork belly, housemade pickled daikon & carrots, cilantro, cucumbers, jalapenos, chili aioli (540 cal) on panini-pressed ciabatta (260 cal)

CRAVEABLE CLASSICS



The Farm Club (Turkey Club) 12.35 **RGF**

shaved, roasted turkey breast, smashed avocado, nitrate-free Applewood smoked bacon, herb aioli, tomatoes, mixed greens, pickled red onions (440 cal) on Mom’s seeded whole wheat (320 cal)

A Sandwich Study of Heat (Turkey Avocado) 11.65 **RGF**

shaved, roasted turkey breast, smoked gouda, smashed avocado, chili aioli, jalapeno relish, tomatoes, romaine lettuce (420 cal) on panini-pressed rustic white (320 cal) served with a side of salsa roja (20 cal) **Ask a team member how to make it daringly hot or completely cool!*

Chicken MBP (Not Your Typical Mozzarella & Basil) 11.25 **RGF**

shaved, roasted chicken breast, fresh mozzarella, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle (460 cal) on fresh ciabatta (260 cal)

Italiano Classico 11.45 **RGF**

Italian salami, capicola, honey ham, dijonnaise, provolone, spicy giardiniera, tomatoes, romaine lettuce (650 cal) on toasted sesame roll (300 cal)

The Bistro Steak 12.95 **RGF**

carved steak with dijonnaise, basil pesto, caramelized onion jam, roasted tomatoes, arugula, lemon squeeze (500 cal) on toasted sesame roll (300 cal)

VEGETARIAN & VEGAN FOR ALL

Mrs. Goldfarb’s Unreal Reuben 13.25 **VG**

plant-based corned beef from Unreal Deli, havarti cheese, apple & celery root slaw, bread & butter pickles, smoky thousand island (710 cal) on panini-pressed rye (280 cal)

Try it vegan-style without the cheese! **V**



The IMPOSSIBLE® Burger Queen 13.25 **RGF** | **V**

housemade southwestern & cilantro-spiced Impossible burger patty topped with spicy vegan cheddar, smoky thousand island, tomatoes, red onions, housemade bread & butter pickles, and butter lettuce (500 cal) on a toasted plant-based brioche bun (210 cal)

Try it on a lettuce bun! **GF**

Vegan Banh Mi 11.45 **RGF** | **V**

organic marinated, baked tofu with vegan aioli, sweet chili sauce, housemade pickled daikon & carrots, cucumbers, jalapenos, cilantro (390 cal) on panini-pressed ciabatta (260 cal)

Mario’s Caprese 10.25 **RGF** | **VG**

fresh mozzarella, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle (600 cal) on fresh ciabatta (260 cal)

SOULFUL SALADS

Served with a vegan whole wheat tortilla upon request (110 cal) - **CONTAINS GLUTEN**



Avocado & Quinoa Superfood Ensalada 12.25 **GF** | **VG**

chopped romaine, curly kale, quinoa & millet, housemade superfood crunchies, succotash with roasted corn, black beans & jicama, red onions, cilantro, cotija cheese, grape tomatoes, avocado (400 cal) with chipotle vinaigrette (250 cal) **Add** shaved, roasted chicken breast (110 cal) \$3

The IMPOSSIBLE® Taco Salad 13.25 **GF** | **V**

plant-based Impossible chorizo, housemade superfood crunchies, chopped romaine, curly kale, succotash with roasted corn, black beans & jicama, red onions, cilantro, grape tomatoes, avocado (400 cal) with house vegan chipotle ranch (240 cal)



“Saved Drake Farms” Salad 13.75 **GF** | **N**

The salad that saved Drake Family Farms!

shaved, roasted chicken breast, honey and herb marinated goat cheese, pink lady beets, green apples, dried cranberries, crushed honey roasted almonds, red onions, mixed greens, chopped romaine (620 cal) with citrus vinaigrette (220 cal)

The Sophisticated Chicken & Prosciutto Salad 13.95 **GF** | **N**

Italian prosciutto & shaved, roasted chicken breast, roasted carrots, fresh mozzarella, crushed honey roasted almonds, marinated red peppers, red onions, grape tomatoes, mixed greens, chopped romaine (550 cal) with basil pesto balsamic vinaigrette (230 cal)

Mendo’s Chicken Cobb Salad 14.25

shaved, roasted chicken breast, chopped romaine, baby spinach, Applewood smoked bacon, crumbled blue cheese, avocado, grape tomatoes, red onions, hard boiled egg (510 cal) with mustard shallot vinaigrette (240 cal)

The Modern Caesar 2.0 10.45 **GF**

curly kale, chopped romaine, housemade superfood crunchies, shaved Grana Padano cheese, red onions, grape tomatoes, avocado, lemon squeeze (290 cal) with classic Caesar dressing (340 cal) **Add** shaved, roasted chicken breast (110 cal) \$3

Mama Chen’s Chinese Chicken Salad 13.75 **N**

shaved, roasted chicken breast, napa cabbage & kale slaw, carrots, bean sprouts, baby spinach, chopped romaine, scallions, cilantro, toasted cashews, crispy wontons (420 cal) with miso mustard sesame vinaigrette (230 cal)

Try it vegan-style with organic marinated, baked tofu (750 cal) **V** | **N**

KIDS MEALS

RECOMMENDED FOR KIDS 8 & UNDER

Served with a kids beverage + choice of sliced apples or grape tomatoes (organic milk add \$1.25)

Grilled Cheddar Cheese Sandwich (330 cal) 5.85 **VG**

Peanut Butter & Jelly 5.85 **VG** | **N**

creamy, natural peanut butter & strawberry jam (460 cal)

Honey Ham & Provolone Sandwich 5.85

add herb mayo and/or yellow mustard by request (430 cal)

Salami & Provolone Sandwich 5.85

add herb mayo and/or yellow mustard by request (480 cal)

Cheddar Cheese Quesadilla (410 cal) 5.85 **VG**

Turkey & Cheddar Sandwich 5.85

add herb mayo and/or yellow mustard by request (380 cal)



Mendo Favorites

RGF Can be Requested Gluten-Free

GF Gluten-Free

V Vegan

VG Vegetarian

N Contains Nuts

SEASONAL SELECTIONS

Turkey Provolone Hoagie 11.25 **RGF**

shaved, roasted turkey breast, provolone, spicy giardiniera, dijonnaise, tomatoes, romaine lettuce (510 cal) on toasted sesame roll (300 cal)

Green Goddess Tuna Sandwich 11.75 **RGF**

Fishin’ Families premium yellowfin tuna, housemade green goddess sauce, pickled red onions, butter lettuce (550 cal) on toasted Mom’s seeded whole wheat (320 cal)

Led by a fine dining Chef, our dedicated culinary team gathers foodie inspiration for our seasonal menu from around the country and across the globe. We constantly update our menu offerings, so be sure to check back often and follow us online to discover our Chef’s latest creations!

BLUE PLATE SPECIALS

Half sandwich paired with a deli side or soup

New! Individual Deli Side 10.45 | Shareable Deli Side or Soup 11.45

Mario’s Caprese (430 cal) **RGF** | **VG**

Green Goddess Tuna Sandwich (435 cal) **RGF**

Chicken MBP (360 cal) **RGF**



The Farm Club (380 cal) **RGF**

Vegan Banh Mi (330 cal) **RGF** | **V**



“Not So Fried” Chicken (450 cal)

The Bistro Steak (400 cal) **RGF**

DELI SIDES & SOUPS

DELI SIDES

New! Individual 2.85 | Shareable 4.50 | Family 8.50

Seasonal Roasted Summer Corn & Farro Salad **VG**

roasted corn, grape tomatoes, red onions, arugula, basil, shredded Grana Padano cheese, farro in a basil-dijon vinaigrette

New! The Power Lunch Side Salad **GF** | **V** | **N**

broccoli slaw, kale, raw beets & carrots, apples, dried cranberries, toasted pepitas, hazelnuts in a lemon-ginger vinaigrette



Spicy Curried Couscous **V**

roasted cauliflower & carrots with Mendo’s signature spice mix

Vegan Potato Salad of the Day **V**

spicy dijon **GF** or pickles & dill - *ask a team member for today’s selection*

Marinated Red Beets & Quinoa **GF** | **VG** | **N**

citrus, green apples, dried cranberries, honey roasted almonds, baby arugula in a honey lemon champagne vinaigrette

Pasta Shells of the Day **VG**

almond romesco **N** or basil pesto with feta - *ask a team member for today’s selection*

SOUPS

Cup 4.50 | Bowl 7.50

Seasonal Creamy Corn Chowder **GF** | **VG**