

# SILLY SALADS AND GOOSE COUSCOUS

## *Couscous*

### Spalding 9.5

Roasted almond couscous, sundried tomatoes, lemon, sage, red pepper goat cheese, and grilled portobello mushrooms

### Sicilian 9.5

Crisp cappicola, roasted red pepper, Marcona almonds, basil, kalamata olives, blue gouda, and balsamic syrup

### King Kong 10.5

Sesame couscous with curried shrimp, mint, ginger, cashews, coriander, and avocado

### Mexico City 9.5

Red chili couscous, grilled chicken, poblano peppers, cilantro, goat cheese, mango, and lime juice

## *Salads*

### Chainsaw 10

Organic quinoa with sweet corn, heirloom tomatoes, avocado, thyme, basil, and honey-charred tomato vinaigrette

### Waldorf 9

Green apple, red grapes, walnuts, blue gouda, bacon, and buttermilk-herb dressing

### Simple 8

Baby greens, avocado, shaved fennel, pumpkin seeds, and a chili-grapefruit vinaigrette

### Jazz 9.5

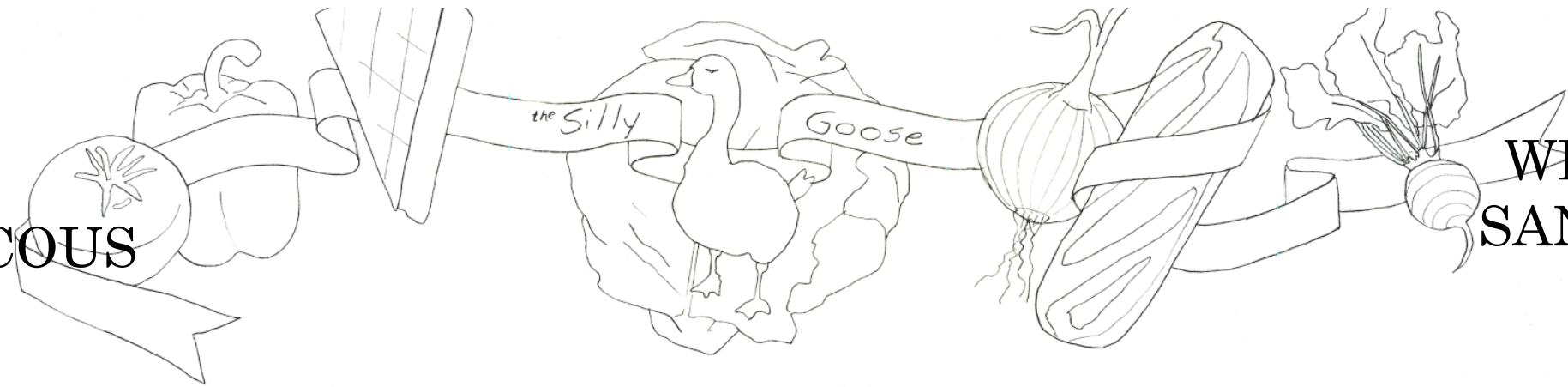
Avocado, roasted cashews, goat cheese, mango, pineapple, cilantro, mint, sesame-ginger vinaigrette

### Dixie 9.5

Local melons with goat cheese, Marcona almonds, ginger-citrus vinaigrette and focaccia toast

## Add

Chicken 4 • Portobello 5 • Shrimp 7



# WRAPS AND SANDWICHES

## *Sandwiches*

### Zipper 10

Smoked salmon, honey black pepper goat cheese, caramelized onion, baby arugula on toasted marble rye

### Roscoe 9

Tomatoes, apple-smoked bacon, arugula, basil, avocado, basil aioli on toasted whole grain bread

### Bird 9

Grilled chicken breast, sun-dried tomato, avocado, bacon, peppered goat cheese on organic flax seed bread

### Hot Johnson 9

Ham, brie, green apple, honeyed-whole grain mustard, arugula on rosemary focaccia

### T-Bird 9

Roast beef, roasted red pepper aioli, blue gouda, arugula, grilled onion on Tuscan bread

### Lyle's Surprise 9

Hot cappicola, thommé, arugula pesto, basil, shaved fennel, balsamic syrup on rosemary focaccia

### Saylor 9

Grilled eggplant, roasted red pepper, avocado, basil, arugula, lemon-kalamata olive aioli on wheat toast

## *Wraps*

### Wizard 9.5

Grilled portobello, local tomatoes, summer corn, mint, sprouts and sesame aioli

### Sparky 9

Turkey breast, basil aioli, dried cranberries, brie, roasted walnuts, baby greens

## Goose Juice

### *Pressed*

Carrot 4 • Ruby Red Beet 4  
Beet-Apple-Ginger 5  
Red Pepper Carrot 5.5  
Ginger Shot 2.5  
Silly Goose 4.5

### *Squeezed*

Lemonade 3 • Orange 5

### *Brewed*

Citrus-Mint-Ginger Green Tea 3

# SILLY SWEETS

### *Puddles* 7

Sugar-grilled peaches with vanilla-thyme mascarpone, candied walnuts, and local honey

### Eastland 7.5

Flourless dark chocolate torte with raspberry coulis, espresso whipped cream, and mint

### Otis 5

House-made ice creams

### Sweet Jane 6.5

Cinnamon cannoli with orange and honey cream filling, shaved dark chocolate, and blackberry sauce

## *Silly Goose Credo*

*We make delicious, nourishing,  
wholesome food with love and care  
from the purest and highest quality  
ingredients available to us.*

*We search for and buy local, organic,  
sustainably produced, minimally  
manipulated food.*

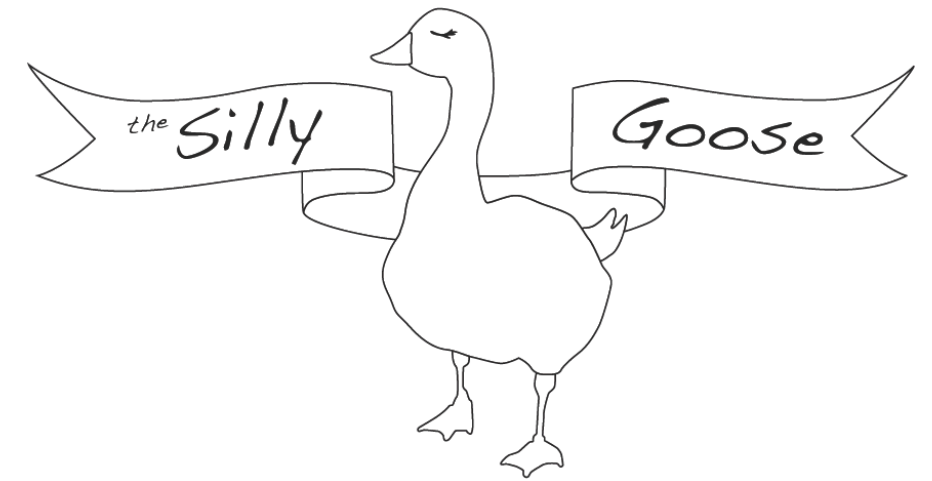
## *Our Friends*

Our produce, bread, and dairy suppliers  
*see chalkboard for a current list*



Jenny and Mike Luckett *mural*  
Cha Sears-Barefield *art*  
Graeme Dennis *jack-of-all-trades*  
Ira Schoenbrun *tables*

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