Ready for Pick Up or Delivery 01.20.19

Breakfast

Hot Links with Scrambled Eggs \$5.50

Spicy pork sausage links with scrambled eggs. A spicy little take on a favorite combo. - Hot Link (pork, yellow mustard, garlic powder, onion powder, paprika, cayenne pepper, salt), Egg, Salt, Pepper. Franks Hot Sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder) - 470K 34F 5C 1DF 32P - K, W30, 21DS

Coffee Crusted Breakfast Burger \$6.50

The perfect excuse to eat a burger for breakfast. - Burger (pork, coffee, brown mustard, maple syrup, olive oil, salt, pepper). Chipotle Sweet Potatoes (sweet potatoes, bacon, olive oil, chipotle, salt). Grapefruit Salsa (grapefruit, red onion, red bell pepper, jalapeno, cilantro, salt), Maple Syrup - 500K 31F 29C 3DF 25P - P

Denver Omelet \$6.25

While the origin of the Denver omelet is a bit fuzzy, the flavors of this one are crystal clear. With ham, bacon, peppers, onions and a side of salsa, you'll be able to start your morning off with a bang. - Eggs, Ham, Bacon, Bell Pepper, Onion. Salsa (tomato, tomatillo, jalapeno, onion, lime juice, cilantro, cumin, salt, pepper) - 380K 23F 7C 1DF 34P - P, W30, 21DS, K

Salads

Sriracha Chicken Salad with Cabbage Cilantro Slaw

\$5.85

Chicken salad with a spicy sriracha twist! - Chicken, Cabbage, Onion, Celery, Cilantro, Mayo (olive oil, egg yolk, vinegar, lemon juice, mustard, salt), Sriracha (chili, honey, salt, garlic, vinegar, potassium sorbate, sodium bisulfite, xanthan gum), Lemon Juice, Paprika - 270K 13F 10C 2DF 28P - P

W30, 21DS, K mods: sub sambal for sriracha

Greek Salad \$6.70

Classic Greek flavors come together in this salad with a creamy dill dressing to tie it all together. Opa! - Arcadian Lettuce, Cucumber, Tomato, Olives, Red Onion, Carrots, Red Bell Pepper, Creamy Dill Vinaigrette (mayo (olive oil, egg yolk, vinegar, lemon juice, mustard, salt), red wine vinegar, honey, garlic, dill, oregano, salt, pepper) - 410K 29F 16C 3DF 22P - P
W30, K, 21DS Mod: SF dressing

Soup

Chipotle Winter Squash Bisque \$5.50

A warm, creamy, pureed soup perfect for this cold weather. - Chicken Stock (chicken, onion, carrot, celery, lemongrass, ginger, turmeric, lemon, cider vinegar, salt, parsley, thyme, black peppercorn, cayenne, bay leaf), Coconut Milk, Butternut Squash, Acorn Squash, Carrots, Pumpkin, White Onion, Celery, Chipotle Puree, Olive Oil, Salt, Pepper, Thyme, Garlic, Ginger - 260K 17F 22C 4DF 8P - P, 30, K, 21DS

Chicken Pho \$5.50

Warm spices in this broth pair with cool and crunchy veg for a pho-nomenal meal! - Chicken Stock (water, chicken, celery, carrot, onion, parsley, thyme, bay leaves, black peppercorn, salt), Coconut Aminos, Rice Wine Vinegar, Chicken, Bean Sprout, Zucchini, Cabbage, White Onion, Carrots, Cilantro, Sambal, Garlic, Ginger, Salt, Pepper - 180K 3.5F 20C 2DF 14P - P. 30, K. 21DS

Dessert

Mint Chocolate Fudge Brownie \$6.75

Thick fudge > thin mint - Dates, Eggs, Ghee, Coconut Oil, Chocolate Chips (organic cane sugar, organic cocoa powder, sunflower lecithin) Vanilla Extract, Mint Extract, Honey, Coconut Flour, Baking Powder, Salt - 680K 44F 77C 10DF 7P - P

Strawberry Vanilla Cheesecake
\$6.75

Back to where our cheesecake started. Classic vanilla with a strawberry sauce. It's so creamy and dreamy you won't even miss the missing dairy. - Cheesecake (cashews, coconut oil, honey, water, lime juice, orange juice, vanilla extract, salt), Crust (pecan, egg, coconut flour, honey, ghee), Strawberry Sauce (strawberries, honey, gelatin, water) - 750K 60F 50C 4DF 12P -

Bacon Chocolate Chip Cookies \$4.65

Bacon and chocolate chips walked into a bar... I mean an oven... - Almond Flour, Eggs, Almond Butter, Honey, Chocolate Chips (cacao bean, evaporated cane sugar, cocoa butter, sunflower lecithin), Ghee, Coconut Flakes, Bacon, Salt, Baking Soda - 390K 29F 28C 5DF 10P - P

Entrees

Chicken with Olive Tapenade and Green Beans

\$10.50

Olive this dish. Also, "tapenade" is just a fancy way of saying "paste or dip made from olives, capers or anchov." - Chicken Breast, Olive Oil, Salt, Pepper, Tapenade (kalamata olives, green olives, olive oil, garlic, basil, parsley, crushed red pepper, lemon juice, capers, anchovies, olive oil, salt, pepper), Side Veg (green bean, olive oil, salt, pepper, garlic, parsley) - 640K 49F 12C 4DF 38P - P. W30. 21DS. K

Salmon Burger with Succotash and Lemon Aioli

\$10.90

Succotash is a saute of zucchini and yellow squash, bell pepper, onion and bacon and goes great with our salmon burger. - Salmon Burger (salmon, mayo (olive oil, egg yolk, vinegar, lemon juice, mustard, salt), green onion, kale, olive oil, eggs, cilantro, lemon juice, salt, garlic, cayenne, pepper). Succotash (zucchini, yellow squash, red pepper, yellow onion, bacon, olive oil, salt, pepper). Lemon Dill Aioli (mayo, garlic, lemon juice, dill, salt, pepper) - 700K 57F 10C 2DF 37P - P, W30, 21DS, K

Taco Bake with Cauliflower Rice \$10.45

This dish has been around almost as long as Evolve, and with good reason! - Beef, Poblano Peppers, Onions, Tomatoes, Cumin, Garlic, Chili Powder, Salt, Pepper, Cheddar Cheese (cashew butter, nutritional yeast, lemon juice, Tahini (sesame seed, olive oil), olive oil, almond milk, garlic powder, onion powder, oregano, basil, parsley, salt, pepper), Rice (cauliflower, cilantro, lime, olive oil, salt, pepper), Tomatoes, Black Olives, Green Onions - 460K 33F 21C 8DF 24P - P, W30, 21DS, K

Buffalo Ranch Chicken Strips with Root Veggi

\$10.60

You don't have to be a kid to love chicken strips and fries! - Chicken Strips (chicken, almond flour, olive oil, paprika, garlic, salt, pepper). Root Veggie Fries (sweet potato, parsnip, carrot, olive oil, salt, pepper), Bufallo Sauce, Ranch ((mayo (grapeseed oil, egg yolk, vinegar, lemon juice, mustard, salt), water, dill, onion powder, chives, garlic, parsley, black pepper, salt, lactic acid), Franks Hot Sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder) - 730K 43F 55C 8DF 34P - P

Sunday Gravy with Spaghetti Squash

\$10.70

"Sunday Gravy" is an Italian term for a delicious tomato sauce with braised beef and red wine. It cooks all day before being placed atop spaghetti (squash) and devoured. Mangia! - Beef Chuck, Pork Shoulder, Italian Sausage, Tomato, Onion, Garlic, Red Wine, Veal Stock, Olive Oil, Salt, Pepper, Oregano, Basil, Spaghetti Squash (spaghetti squash, olive oil, salt, pepper), Parsley - 460K 29F 16C 3DF 32P - P, K *21DS and W30: small amount of wine used in sauce cannot be omitted*

Chicken Fried Rice \$10.30

If you love take-out, you're going to love our super clean version of chicken fried rice! - Rice, Chicken, Snow Peas, Carrot, Eggs, Olive Oil, Green Onion, Sambal (chilis, vinegar,salt), Coconut Amino, Garlic, Ginger, Sesame Oil. Sauce (coconut amino, rice wine vinegar, green onion, sambal) - 420K 10F 55C 2DF 27P - Primal

Meat Plate with Mac n Cheese \$11.99

Brisket and Hot Links with a side of mac and cheese. What more could a person want?! - Brisket, Hot Link, Rice Pasta, Cheddar Cheese Sauce (cashew butter, nutritional yeast, tahini, olive oil, lemon juice, black pepper, oregano, basil, parsley, garlic powder, onion powder, salt, xanthan gum). BBQ Sauce (tomato paste, vinegar, coconut sugar, salt, onion powder), Jalapeno - 580K 26F 51C 4DF 37P - Primal

Mojo Pork Chops with Butternut Squash Hash

\$10.70

Our mojo marinade is spicy, savory and citrusy. It's the perfect flavor for our grilled chops. - Pork Chop (pork, orange juice, lime juice, olive oil, cilantro, oregano, lime zest, orange zest, salt, garlic, cumin, serrano pepper). Butternut Squash Hash (butternut squash, onion, red bell pepper, olive oil, salt, pepper, parsley, thyme, crushed red pepper). Mojo Sauce (orange juice, lime juice, olive oil, cilantro, oregano, lime zest, orange zest, salt, garlic, cumin, serrano pepper) - 480K 23F 18C 5DF 5DP - P, W30, 21DS, K

Fajita Chicken Breast \$10.99

Fajita seasoned chicken with peppers, onions, zucchini and our popular avocado lime sauce. - Fajita Chicken (chicken, olive oil, chili powder, cumin, salt, paprika, pepper, garlic powder, onion powder, crushed red pepper, oregano), Veg (onion, peppers, zucchini, olive oil, salt, pepper). Avocado Lime Sauce (avocados, olive oil, lime juice, water, jalapeno, cilantro, garlic, salt) - 500K 29F 19C 8DF 43P - P, W30, K, 21DS

Seef & Broccoli \$11.25

Our refreshingly clean and healthy take on take-out. - Beef, Broccoli, Bamboo Shoots, Water Chestnuts, Red Bell Pepper, Sesame Oil, Garlic, Ginger, Salt, Pepper, Sesame Seeds. Sauce (sambal (chilis, vinegar, salt), coconut amino, green onion) - 240K 10F 16C 4DF 24P - P, 30, K, 21

Questions? Give us a call at 913 747-5559 or Chat with us online www.evolvepaleochef.com