

BUILD YOUR OWN PIZZA

— BAKED HERE OR “TAKE & BAKE” —

Cheese Pizza----- 13 INCH 16 INCH

ORGANIC CRUST with Organic Tomato Sauce & Cheese--- \$9.50 \$12.50

Gourmet Pesto Pizza----- add \$1.00 \$1.50

BASIL PESTO • SUNDRIED TOMATO PESTO • ASIAGO ALMOND PESTO

Hillside Garden's basil & garlic plus olive oil, pine nuts, walnuts, parmesan

Sundried tomatoes, olive oil, mozzarella, asiago, herbs, red wine vinegar, garlic

Asiago cheese, almonds, olive oil, garlic, butter, parmesan

Organic Whole Wheat Crust ----- add \$.75 add \$1.00

— YOUR CHOICE OF TOPPINGS —

Veggie

(organic, local & grown ourselves when possible)

onion • green pepper • broccoli •
garlic • black olive • spinach •
tomato • mushroom • basil

13 INCH
\$.75 each

16 INCH
\$1.00 each

Savory

pepperoni • turkey sausage • caesar
chicken • barbeque chicken •
portobello mushroom • kalamata
olive • feta cheese • extra cheese

13 INCH
\$1.00 each

16 INCH
\$2.00 each

Vegan (dairy-free) Cheese ----- add \$2.00 add \$3.00

“TAKE & BAKE” PIZZA

Prepared to order on an ovenable paperboard tray with a freezer bag and instructions. Choices and prices same as above. Keep in the fridge or freezer for future meals.

WHY ORGANIC?

Eating organic is an easy way for everyone to positively impact our local economies and planet! Organic farming methods are rooted in ecology, not technology – keeping nutrients in our soil and leaving chemicals out of our air, water and food.



FRESH
LOCAL
ORGANIC

PIZZA SLICES

SLICES

Organic Tomato Sauce & Cheese \$2.50
Pepperoni \$3.00

SPECIAL SLICE

priced weekly

BUILD A SLICE

Veggies or Gourmet Sauce each \$.25
Savories each \$.50

GLUTEN-FREE PIZZA

12-INCH AGAINST THE GRAIN CRUST
(tapioca starch, cheese, egg, no yeast)

Organic Tomato Sauce & Cheese \$13.00

Non-Gluten Toppings

VEGGIE

each \$.75

onion • green pepper • broccoli •
garlic • black olive • spinach • tomato
mushroom • basil

SAVORY

each \$1.00

pepperoni • turkey sausage • extra
cheese • portobello mushroom •
kalamata olive

VEGAN (dairy free) CHEESE add \$2.00

SALADS

*Fresh organic lettuce, mesclun mix and garden vegetables
(local & homegrown when possible)*

GARDEN: Lettuce, mesclun, carrots, red cabbage, garbanzo beans, grape tomatoes
side \$4.50 large \$6.95

FETA: Lettuce, mesclun, carrots, red cabbage, tomatoes, feta cheese, and kalamata olives
\$7.95

CURRY CHICKEN SALAD: Lettuce, mesclun, carrots, red cabbage, tomatoes topped with chicken, currants, celery with curry-mayo
\$7.95

CAESAR CHICKEN: Lettuce, mesclun, carrots, red cabbage, tomatoes with sliced chicken in a caesar dressing and a shake of parmesan
\$7.95

TUNA SALAD: Lettuce, mesclun, carrots, red cabbage, tomatoes with dolphin-safe tuna, pickles, celery, with mustard-mayo
\$7.95

Dressing Choices: Honey Dijon, Buttermilk Ranch, Balsamic Vinaigrette, Pomegranate Vinaigrette, & Ginger Miso

BONUS

Hillside cookies (ask for flavors) *\$1.00 each*
Cookie dough tubs *\$12.00 each*
Beverages *\$1.25 - \$2.25/ bottle*
Kettle chips *\$1.50/ bag*

WRAPS

Flour tortillas, fresh vegetables and hormone-free meats

HUMMUS DIJON: Garlic hummus, lettuce, carrot, red onion, red cabbage and honey-dijon dressing *\$6.50*

TUNA SALAD: Dolphin-safe tuna, pickles, celery and mustard-mayo with lettuce and carrots *\$7.50*

CURRY CHICKEN: Chicken, currants, celery and curry-mayo with lettuce and carrots *\$7.50*

CASEAR CHICKEN: Chicken marinated in caesar dressing with lettuce, carrots and a shake of parmesan *\$7.50*

TURKEY GOBBLER: Turkey, organic cranberry-mayo, baby spinach and cheddar *\$7.50*

GLUTEN-FREE HOT WICHES

Featuring oven-toasted rolls from Against the Grain Gourmet

HOT BLEU TURKEY: Roasted turkey with chipotle bleu cheese sauce, baby spinach, tomato and cheddar *\$7.50*

TUNA MELT: Our tuna salad with baby spinach, tomato and cheddar *\$7.50*

SWEET BASIL MELT: Cheddar cheese with fresh basil, honey and tomato *\$7.50*

HOT WICHES

Made with fresh-baked sourdough bread grilled panini-style

SWEET BASIL MELT: Cheddar cheese with fresh basil, honey and tomato *\$6.50*

ZIPPY CHICKEN: Sliced chicken with sundried tomato horseradish sauce, baby spinach tomato, and cheddar *\$7.50*

HOT BLEU TURKEY: Turkey slices with chipotle bleu cheese sauce, baby spinach tomato, and cheddar *\$7.50*

STUPENDOUS SEITAN: Seitan roasted with onions and peppers topped with vegan cheese Philly-style *\$7.50*

BELLA VEGGIE: Portabello mushroom marinated in balsamic vinaigrette with spinach, tomato, roasted onion, basil pesto and cheddar *\$7.50*

SMOKY TLT: Tempeh bacon, lettuce, tomato and garlic-spiked veganise *\$7.50*

WE SUPPORT LOCAL!

Some of our local, organic and natural food suppliers are: Against the Grain Gourmet, Albert's Organics, Appalachian Naturals, Applegate Farms, Bloody Brook Farm, Champlain Valley Milling, Deep River Snacks, El Jardin Bakery, Greenfield's Market, Hot Mama's, Lite Life and Hillside Gardens (our organic veggies!)