



Wed-Fri, April 16-May 2 | Lunch served 10:30am-1:30pm
FVCC Arts & Technology Culinary Kitchen

M E N U

SANDWICHES

Whole Sandwiches, Half Sandwich With a Side, or Chop it Up Into a Salad!

The Forager – \$17.50

Grilled **Sun Hand Farms** Lion's Mane Mushroom, R&R Marble Rye, Fiddlehead Ferns, Mushroom Jus, Spruce Tip Mayo, **Ferndale Microgreen's** Radish Micros, Sweet Onion

Mary's Shepherd – \$18.25

R&R Ancient Grain Baguette, **Hansen Farms** Marinated Lamb, Garlic-Mint-Lime Whipped Feta, **FVCC Farm Arugula** Chimichurri, Pickled Red Onion

Montagna – \$16.50

Open-Faced R&R Focaccia, Fried Mozzarella, **Mountain View Gardens** Beefsteak Tomato Pico de Gallo, Roast Garlic-Basil Pesto, **FVCC Farm Arugula**, Balsamic (GF focaccia available upon request)

Gold Mi – \$17.25

R&R Ancient Grain Baguette, **Farm to Market** Pork Belly Confit, Pickled Carrots & Radish, Cilantro, Hoisin, Sakura Sauce

Whole Sandwiches

Messy Conrad – \$15.75

R&R Potato Bun, Sloppy Ground **Lower Valley Meat's** Elk, Mushrooms, Bell Peppers, Tangy Tomato Sauce

Marbled Cheese – \$14.50

Gruyère & Monterey Jack Cheeses, R&R Marble Rye, Huckleberry Chutney, Black Garlic Chimichurri, Herb Butter

GOOD AND GOOD FOR YOU

SOUPS & SIDES

Creamy Snow Country Garden Potato Leek Soup – \$6 Cup / \$8.50 Bowl
Leek Ash, Truffle Oil

Palouse Beluga Lentil Soup – \$6 Cup / \$8.50 Bowl
Sun Hand Farms Lion's Mane Mushrooms

Garden Carrot Ginger – \$6 Cup / \$8.50 Bowl
Lemongrass, Coconut Milk

Smoked Snow Country Garden Potato Salad – \$5
Yukon Gold Potatoes with a Smokey Twist

Quinoa Salad – \$5

Tri-Colored Quinoa, Cucumber, Chickpeas, Bell Pepper, Red Onion, Lemon, Tomato Jus

"It's Spring!" Salad – \$6

FVCC Campus Farm Arugula, Spinach, Marinated Kale, Feta, Sunflower Seeds, Carrot, Northwest Cherry Vinaigrette

DRINKS

Montana Coffee Traders Cold Brew – \$4 for 12 oz / \$5 for 16 oz
Organic Treasure Blend

Lake Missoula Tea – \$3.50 for 12 oz / \$4 for 16 oz
Unsweetened Sakura Cherry Organic Green Iced Tea

Sparkling Water with Fresh Fruit – \$4

AFTERS

Lemonade Float – \$6.50 for 12 oz
Blend of House-Made Lemonade and Spruce Tip Vanilla Bean Ice Cream, (Cream from **Kalispell Creamery**)

Huckleberry Bread Pudding – \$8.50
R&R Breads, A La Mode – Add Spruce Tip Vanilla Bean Ice Cream for \$2.50

House-Made Hand Pie – \$6.50
Mountain View Gardens Green Tomato, White Chocolate

Take Home Some Artisan Bread!

House-Made Breads
Crafted from FVCC Campus Farm
Grown and Ground Flour

Marble Rye \$8

Ancient Grain Baguette \$6.50

Focaccia \$6

Potato Rolls \$5

For inquiries or to place an order, call 406.250.0893.
Large orders available 10:30-11:30 and 12:30-1:30.



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