

SPRING
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The
FEEDERY
—
AT GROW + GATHER

ABOUT GROW + GATHER

Housed in a renovated historic auto shop in Englewood's Wellness District, Grow + Gather is an urban farm, market, restaurant and event venue uniting the farm and table under one roof. Our full-service restaurant, The Feedery, serves healthy and delicious chef-inspired meals showcasing seasonal ingredients sourced from our indoor and outdoor farming operations, as well as other local providers. Inside our Market you will find fresh baked goods, a full coffee bar and one-of-a-kind local products from the finest artists and purveyors.

GOOD TO KNOW

BEFORE YOU ORDER

Menu items are made to order which can take a bit longer to prepare. If you're short on time, let us know and we'll do our best to accommodate your time constraints.

Many of our menu items can be prepared vegetarian, vegan or gluten free upon request. Please inform your server of any allergies or special dietary restrictions.

Some items may be served raw or undercooked, based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS

ZUCCHINI FRIES ... 12 V

Lightly battered and fried zucchini strips, served with ranch dressing and marinara sauce.

ARTICHOKE BITES ... 13 V

Lightly battered and fried artichoke hearts, served with ranch dressing and marinara sauce.

CLASSIC CAPRESE ... 14 VG, GF

Layered tomato and soft mozzarella, fresh basil, olive oil, balsamic glaze drizzle, oregano, kosher salt, pepper.

FIRE ROASTED CAPRESE ... 14 VG, GFO

Whole tomato, sauteed shallots, garlic and red wine, melted soft mozzarella and asiago, fresh basil. Served with pita.

SPINACH ARTICHOKE DIP ... 15 VG, GFO

Baked spinach, artichoke, garlic, red onion, cream cheese, sharp white cheddar. Served with pita or corn tortilla chips.

VEGGIE WINGS ... 15 V

Lightly battered and fried cauliflower and broccoli florets tossed in buffalo and / or BBQ sauce. Served with ranch dressing.

MEDITERRANEAN QUESADILLA ... 15

Tomato, spinach, red onion, sharp cheddar, feta, grilled in a flour tortilla. Served with salsa. *Add chicken ... 5 or steak ... 7*

CRAB STUFFED MUSHROOMS ... 18

Baked button mushrooms stuffed with cajun lump crab.

PRIVATE EVENTS

From casual cocktails to formal events, let us help plan and host your next celebration so you can stress less and enjoy your guests. Contact our team at Events@GrowGather.com to start the discussion.

OTHER GOOD NEWS

Everything you need to know right here, near and around Englewood. Visit www.Linktr.ee/GrowGather.

Thank you for visiting us today and supporting small business. We appreciate you and we're glad you're here.

SOUP + SALADS

Add chicken ... 6 or shrimp ... 8 or salmon ... 10

SOUP OF THE DAY ... CUP 7 ... BOWL 10

Seasonal house made soups. Ask server for current availability.

HOUSE SALAD ... SMALL 8 ... LARGE 15

Romaine, tomato, cucumber, red onion, choice of dressing.

CAESAR SALAD ... SMALL 8 ... LARGE 15

Romaine, croutons, shaved parmesan, Caesar dressing.

GREEK SALAD ... SMALL 9 ... LARGE 17

Romaine, tomato, cucumber, red onion, Greek olives, Greek dressing, feta cheese.

PLUM KALE SALAD ... 16 VG, VO, GF

Pan seared kale, red and yellow peppers, shallots. Tossed with plum vinaigrette and topped with feta cheese.

SPRING KALE SALAD ... 17 VG, VO, GF

Fresh kale, roasted squash, radish, seasonal berries, shaved parmesan, pumpkin seeds, shallot vinaigrette.

ITALIAN CHOPPED SALAD ... 18 GF

Romaine, tomato, mushroom, red onion, calabrese spicy and soppressata salamis, capicola, provolone, balsamic vinaigrette.

DINNER

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FAVORITES

Choice of fries, side salad or soup

CHICKEN CAESAR WRAP ... 16

Marinated grilled chicken, shaved parmesan, romaine lettuce, Caesar dressing, in a flour tortilla. *Add buffalo sauce ... no charge*

BBQ CHICKEN WRAP ... 16

Grilled BBQ chicken, tossed with assorted greens, housemade Ranch, red onion, wrapped in a flour tortilla.

VEGGIE SOUVLAKI ... 16 VG, VO

Marinated and sautéed bell peppers, red onion, mushroom, tomato. Olive oil, lemon, garlic, oregano, feta, on grilled pita.

CHICKEN OR BEEF SOUVLAKI ... 17 ... 18 GFO

Marinated and sautéed meat, bell peppers, mushroom, tomato, red onion. Olive oil, lemon, garlic, oregano, feta, on grilled pita.

BUILD A BURGER ... 18 VO, GFO

Grilled top ground sirloin, lettuce, tomato, onion, pickles, mild or sharp cheddar or soft mozzarella, on toasted brioche bun.

Sub veggie Impossible Burger and vegan mozzarella ... 3

Add on BBQ sauce, sautéed mushrooms or onions ... 1 each

Add on bacon, avocado or Pueblo chili ... 3 each

SANDWICHES

Choice of fries, side salad or soup

MEATBALL ... 16 VO

Seasoned meatballs, fresh basil, Italian seasoning, provolone, on a hoagie roll. Side of marinara sauce. *Vegan option available ... 3*

MUSHROOM SLIDERS ... 16 V

Lion's Mane mushrooms sautéed in garlic, red wine sauce, topped with olive tapenade and spicy aioli. Served on two mini slider buns.

SMOKED BACON GOUDA ... 16

Crispy bacon, melted gouda, tomato, grilled on toasted pumpernickel sourdough. Served with a side of spicy aioli.

GARLIC SHRIMP ... 16

Po' Boy style, lightly breaded shrimp, lettuce and tomato, garlic aioli on a hoagie roll.

CHICKEN PESTO ... 17

Romaine, tomato, grilled chicken breast, fresh pesto, basil, soft mozzarella, on toasted ciabatta. Served hot or cold.

BUFFALO CHICKEN ... 17

Grilled chicken breast, buffalo sauce, lettuce, onion, tomato, ranch dressing on a toasted brioche bun.

BBQ CHICKEN ... 17

Grilled chicken breast, BBQ sauce, lettuce, tomato, onion on a toasted brioche bun.

ITALIAN STEAK ... 18

Marinated shaved steak, sautéed peppers and onions, melted provolone, served on a hoagie roll. Side of marinara sauce.

MARY'S LAMB SLIDERS ... 18

Seasoned and grilled ground lamb topped with olive tapenade and spicy aioli. Served on two mini slider buns.

SWEETS

Ask your server about our rotation of housemade desserts.

MAINS

MEDITERRANEAN BOWL ... 15 V

Marinated and sautéed vegetables over a bed of herb rice pilaf. *Add chicken ... 6 or shrimp ... 8 or steak ... 8 or salmon ... 10*

CAPELLINI POMODORO ... 20 V

Angel hair pasta and roma tomatoes, sautéed in olive oil, garlic and Italian parsley.

Add chicken ... 6 or shrimp ... 8 or salmon ... 10

BUTTERNUT GNOCCHI ... 22

House made butternut squash gnocchi, brown butter sage sauce, with tomato, shallots, garlic, spinach and shaved parmesan.

MEATLESS MEATLOAF ... 22 V

Baked *Impossible Meatloaf* with brown mushroom gravy, served with garlic and dill potatoes.

SHRIMP SCAMPI ... 27 GFO

Lemon butter sautéed shrimp, garlic white wine sauce with capers served over angel hair pasta.

CITRUS SALMON ... 28 GF

Seared salmon, kosher salt, crushed black pepper, teriyaki glaze, with pineapple avocado salsa. Served with your choice of side.

SHORT RIB ... 30 GF

Marinated and braised short rib with red wine reduction. Served with your choice of side.

SIDES

FRENCH FRIES ... 6 V

Shoestring potatoes, lightly salted.

HERB RICE PILAF ... 6 V

Pilaf rice cooked with seasonal herbs.

SAUTÉED SPINACH ... 7 VO

Fresh spinach sautéed in bacon drip or olive oil.

FIESTA CORN ... 8 VO

Steamed corn and tri-color sweet bell peppers, mixed in butter.

GREEN BEANS ... 8 V

Fresh green beans sautéed with sesame oil, garlic, onion, sriracha and soy sauce.

GARLIC + DILL POTATOES ... 8 V

Roasted Yukon potatoes with olive oil, garlic and fresh dill.

STEAMED BROCCOLI ... 8

Steamed fresh broccoli, vegetable broth, lightly seasoned..

MAC + CHEESE ... 9

Baked elbow macaroni pasta, sharp white cheddar and gruyere cheese, topped with panko bread crumbs.

THREE SIDE SAMPLER ... 18

Choice of three sides from above as a meal or to share.

V = Vegan

VO = Vegan Option

VG = Vegetarian

GF = Gluten Free

GFO = Gluten Free Option

DINNER

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