

# RIMON

## Lunch + Dinner Menu

Served daily 11 am to close.

Check the board for daily specials and the counter for beverages and grab and go food.  
We occasionally cook with nuts and nut products. All nut containing products will be marked.

### Small Plates

**CANTONESE FRIED SPRING ROLL** (2) ground chicken, tofu and vegetables with sweet chili dipping sauce **\$6.00**

**STUFFED PIQUILLO PEPPERS** (2) raw riced cauliflower, herbs, kalamata olives and sundried tomato **\$5.00 V GF**

**GRAPE LEAVES** (5) filled with seasoned rice **\$4.00 V GF**

**AVOCADO TOAST** avocado mash, tomato, and sprouts on choice of challah, sourdough, whole wheat, rye, or gluten-free **\$6.00 V** w/egg + **\$1.50 GF\*** on bagel + **\$.50**

**FALAFEL PLATTER** (3) falafel balls and tahini served with pita bread **\$5.00 V GF\***

**HUMMUS AND TAHINI** house-made hummus, tahini, and olives served with pita bread **\$6.00 V GF\***

**BEEF EMPANADAS** crispy dough pockets filled with spiced beef and potatoes with chimichurri **\$6.00**

**VEGGIE EMPANADAS** crispy dough pockets filled with veggie chorizo and potatoes with chimichurri **\$5.00**

### Soup

**MATZO BALL SOUP** **\$4.00**

**SOUP OF THE DAY** see board for details **\$4.00**

**\*If ordered on/with gluten-free bread or corn tortillas**

### Salads

**"CAESAR" SALAD** romaine lettuce, cherry tomatoes, pickled red onions, croutons, and vegetarian "Caesar" dressing **\$6.00**

**SHAWARMA SALAD** lettuce, tomato, onion, cucumber, lemon tahini dressing, and pita bread **\$7.00 V GF\***

**FARO SALAD** seasoned faro, roasted cauliflower, baby spinach, kalamata olives, sundried tomato, and lemon vinaigrette **\$8.00 V GF**

**BRUSSELS SPROUT SALAD** pickled apple, butternut squash, crispy chickpeas, and cider sage vinaigrette **\$8.50 V GF**

#### Salad Add-ons:

Tofu **V GF**, Falafel (3) **V GF**, Veggie Chorizo **V**, or Grilled **GF** or Fried Chicken + **\$4.00**

Grilled Salmon **GF** + **\$5.00**

### Sides

**Israeli Salad** tomatoes, cucumbers, onions, and herbs with citrus vinaigrette **\$4.00 V GF**

**Sweet Potato Fries** **\$5.50 V GF**

**Rimon Fries** house-made **\$5.00 V GF**

**Seasonal Veggie Plate** see board **\$4.00 V GF**

**Green Salad** local greens with vinaigrette **\$3.00 V GF**

**Pita** **\$1.00 V**

**Falafel (3)** house-made **\$3.00 V GF**

**Hummus** **\$1.50 V GF**

**Avocado Mash** **\$2.00 V GF**

**Extra Sauce** **\$.50 V GF**

# RIMON

## Lunch + Dinner Menu

Served daily 11 am to close. Bread options: sourdough, wheat, rye, gluten-free

### Sandwiches

Served with choice of chips or salad

**TURKS AND CADOS** smoked turkey, avocado, mayo, lettuce, tomato, and onion served on choice of bread **\$9.00**  
add beef bacon + **\$2.00 GF\***

**FALAFEL SANDWICH** falafel balls, Israeli salad, and tahini on pita bread **\$7.00 V GF\***

**CHICKEN SHAWARMA SANDWICH** grilled chicken breast, Israeli salad and tahini on pita bread **\$8.00 GF\***

**CHICKEN SCHNITZEL SANDWICH** fried chicken breast and pickles on a house bun with Rimon sauce **\$9.00**

**FISH PO-BOY** fresh seared cod, fried green tomato, lettuce, and remoulade sauce on a hoagie roll **\$10.00**

**TUNA SANDWICH** classic tuna salad with lettuce, tomato, and onion served on choice of bread **\$6.00 GF\***

**BUBBIE'S BRISKET SANDWICH** brisket, horseradish aioli, pickled red onions, and arugula on a bun **\$12.00 GF\***

**BLT** house-made beef "bacon", local heirloom tomato, bib lettuce, tangy herbed mayo on sourdough bread **\$9.00 GF\***

**ALL-NATURAL BURGER** with lettuce, tomato, pickles, Rimon sauce, and griddled onions on a house bun **\$11.00**  
add beef bacon + **\$2.00 GF\*** add vegan "cheese" + **\$1.00 GF\***

**VEGAN "BURGER"** made with carrots, onions, zucchini, peas, broccoli, spinach, and corn, dressed with arugula and tomato on a house bun **\$8.00 V GF\*** add vegan "cheese" + **\$1.00 GF\***

**\*If ordered on/with gluten-free bread**

### Plates + Bowls

**COUS COUS PLATE** Israeli cous cous, tomato cucumber salad, seasonal vegetables, and pita **\$8.00 V**

 **SUPERFOOD BOWL** brown rice, black beans, avocado, raw greens, sweet potato, sprouts, and pumpkin seeds. Choice of coconut curry, tomato ranchero, or peanut sauce **\$11.00 V GF**

**THE REBECCA** fresh pasta with garlic, olive oil, lemon, and Brussels sprouts **\$10.00**

**TERIYAKI BOWL** lo mein noodles, sautéed onion, carrot, cabbage, pepper, and teriyaki sauce **\$8.00 V**

#### Add-ons:

Tofu **V GF**, Falafel (3) **V GF**, Veggie Chorizo **V** + **\$3.00**

Grilled **GF** or Fried Chicken + **\$4.00**

Grilled Salmon **GF** + **\$5.00**

Braised Beef **GF** + **\$6.00**

**CHICKEN MEATBALLS** chicken meatballs stewed in a tomato sauce served over Israeli cous cous

### Smoothies

Small **\$6.00**, Large **\$8.00**

Add organic, vegan protein powder + **\$2.00**

**GREEN** mint, cucumber, spirulina, banana, apple juice **V GF**

**PURPLE** pomegranate juice, blueberries, strawberries, banana, apple juice **V GF**

**ORANGE** mango, pineapple, coconut water, orange juice **V GF**

 **DATE** dates, banana, peanut butter, soy milk, honey **GF**

**COFFEE** coffee, soy milk, dark chocolate, hazelnut **V GF**