August 2022 Menu | Chef Rebekah Kohl Creative Cuisine from the Plant World



Combination Plate | 14

Choose Two

Soup, Salad, or Half Sandwich

Soup | 5 (cup) 8 (bowl)

Birria Soup (GF)

Peaches and Cream Soup (GF)

Salads | 14

BLT Caesar Salad

Charred corn, bacon, heirloom cherry tomatoes, asiago cheese, focaccia croutons, romaine, caesar dressing

Brown Rice Mediterranean Salad (GF)

Roasted eggplant, artichoke hearts, sun-dried tomatoes, cucumbers, mixed greens, brown rice, lemon parmesan vinaigrette

Stone Fruit Salad (GF)

Peaches, apricots, nectarines, dried cherries, goat cheese, almonds, mixed greens and chia balsamic vinaigrette

Sandwiches | 14

Summer Squash Melt

Summer squash, zucchini, roasted green onions, basil, whipped feta, pine nuts, toasted white sourdough

Honey Mustard Chicken Sandwich

Avocado, sun-dried tomatoes, arugula, pepperoncini, marinated chicken, tahini ranch, toasted marble

Pasta | 14

Sun-Dried Tomato and Spinach Pasta

Sun-dried tomatoes, corn, spinach, basil, rotini, in garlic white wine sauce

Desserts | 8

Seasonal dessert selections created by Doré Bakery

Chocolate Cheesecake with Stone Fruit

Coconut Rice Pudding with Passion Fruit and Lime

Kids | 8

Grilled Cheese on Honey Wheat, Chips, Fruit

PBJ on Honey Wheat, Chips, Fruit

Gift Certificates Available

For catering, contact Trellis Catering at 515.330.1517 | eventsales@trelliscafedsm.com www.trelliscafedsm.com

10% of your dollars spent here go to support the operations of the

Greater Des Moines Botanical Garden. Thank you for your support!