

## Salad

### **Take Root Salad (V, DF) Whole \$9, Half \$5**

Local greens served with a crispy soft boiled egg, honey-lemon vinaigrette

### **Tomato Salad (V, VG, DF) Whole \$8 Half \$4**

Local tomatoes, red onion, basil, balsamic reduction, and olive oil

## Soup

### **Miso Ramen (V) Bowl\* \$10, Cup \$5**

Housemade miso broth, ramen noodles, carrots, cabbage, edamame, topped with green onion and sriracha sauce

**\*Bowl size comes with a soft-boiled egg**

### **Tomato and Fennel (V VG GF DF) Bowl \$10 Cup \$5**

Puree tomatoes with fennel

## Sandwiches

**All served with a side salad**

### **Cuban Pork, Whole \$12, Half \$7**

Braised pulled pork, caramelized onions, pickles, jalapeno, mustard, chimichurri, and Swiss cheese, served on a housemade hoagie roll

### **Falafel (V, DF) Whole \$9, Half \$5**

Freshly made falafel, served on pita, with hummus, tomato, lettuce, and pickled red onion.

Tahini & Cucumber-Mint sauces

### **Burger, Single \$9 Double \$14**

1/3 lb patty with fresh lettuce, pickle, Havarti cheese, topped with house made burger sauce

**Gluten-Free bread available, \$1 upcharge**

**Modifications are available on most items, just ask!**

V=Vegetarian, VG=Vegan,  
GF=Gluten-free, DF=Dairy-free

## Entrees

### **Pork Schnitzel \$14**

Hand cut pork loin with chive mashed potatoes, roasted carrots, topped with a roasted mushroom butter sauce

### **Pasta Pomodoro (V) \$11**

House made pasta in a traditional tomato sauce

### **Chicken Enchiladas (GF) \$12**

Corn tortillas with seasoned chicken, topped with salsa verde and cheddar cheese

## Bowls

### **Black Bean (VG, GF, DF) Whole \$8, Half \$5**

Brown rice, black beans, roasted sweet potato, greens, poblano sauce and a side of housemade salsa

### **Vegetable Bowl (VG, GF, DF)**

**NO SUGGESTED AMOUNT**

Sponsored by TJX Foundation

Brown rice, assorted beans, and organic vegetables

## Kids Menu

### **PB&J (DF, VG) \$4**

Peanut butter and seasonal jam on wheat bread

**ADD a side salad for \$2**

**Gluten-Free bread available for \$1**

### **Pasta (V) \$5**

Penne pasta and peas tossed in tomato basil sauce

**Adult upcharge on any kid item \$1**

## Sides and Small Plates

### **Toasted Housemade Bread (V) \$3**

### **Side Salad (V, GF, DF) \$4**

### **Hummus with Veggies and/or Pita (VG, GF) \$4**

### **Crispy Soft Boiled Egg (V) \$3**

### **Yukon Gold Mashed Potatoes (VG, GF) \$4**

### **Potato Fingerling(V, GF) \$4**

### **Glazed Carrots (VG, GF) \$4**

## Daily Specials

### **Tuesdays are for the Kids**

With a donation of an adult meal, kids eat at no suggested amount

### **Taco Thursday**

Enjoy a pulled pork taco (GF)  
1 for \$4 **OR** 2 for \$7

### **Grilled Cheese Friday**

Add a grilled cheese to your choice of soup for an added donation of \$3

### **Baked Goods Saturday**

All baked goods are \$2 after 2pm

## Consumer Advisory

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Sect. 3-603.11 FDA Food Code

### Beverages

\*All bottled beverages and desserts have set prices and are not included in our pay-what-you-can structure.

- Locally Made Kombucha \$4
- Bottled Iced Tea \$3
- House Made Iced Tea \$2
- Organic Apple Juice or Milk \$2

### Coffee and Tea

Just Coffee Co-op  
Regular and Decaf available

Served in a French Press  
Whole (32oz.) \$7  
Half (16oz.) \$4

Mountain Rose Herbs  
Loose Leaf Tea Blends

### Desserts

Chocolate Peanut butter Cake \$7  
House made chocolate peanut butter cake

Lemon Creme Brulee \$7  
Topped with fresh blueberries and mint

Cado Ice Cream \$4  
Dairy free Avocado based ice cream, ask about flavor

## Contact Us

Jessica Parks, Founder:  
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William Robb, Executive Director:  
will@takerootkirkville.org

### Get Involved

We rely on your support to make our place truly a community cafe! Here are some ways you can help:

**Volunteer:** call us at 660-956-4671 or email info@takerootkirkville.org to sign up for a volunteer shift

**Donate:** We rely on donations to sustain our community meals, events, and activities. Support us financially with a one-time or monthly donation at takerootkirkville.org

### Our Commitment to You

With every dollar you spend at Take Root, you are supporting...

- ending hunger and promoting health
- a local food and farm economy
- sustainable practices
- ethical and pasture-raised farming
- living wages for our staff
- the creation of something new and beautiful
- a hand up, not a hand out
- an experiment in community collaboration and the generosity of neighbors

### Our Model

Take Root Cafe is part of a national network of over 60 other pay-what-you-can cafes all across our nation, called One World Everybody Eats (OWEE), which was started in 2003. To learn more, visit oneworldeverybodyeats.org



TAKE ROOT  
People. Planet. Community.

Your Local Foods  
Pay-What-You-Can Community Cafe

## Menu

114 W Harrison St  
Kirkville, MO 63501  
660-956-4671  
www.takerootcafe.org

OPEN TUES-SAT  
11am -8pm

All meal amounts are suggested donations. what we believe the food is worth, but you are welcome to pay-what-you-can!