



# JANOS

## AT THE TEMPLE

### *The Music Man*

Some of our favorite dishes to share around the holidays.

### **Lunch / Matinee Menu \$14.50**

#### **ROASTED BEETS, GRAPEFRUIT SUPREMES + ORANGE CITRONETTE**

slivered red onions, spinach, orange citronette, toasted pepitas, chevre  
*nf, gf, vegetarian*

#### **WHEAT BERRY SALAD + CIDER VINAIGRETTE**

grapes, raisins, winter greens, green beans, toasted sunflower seeds, blue cheese  
*nf, vegetarian*

#### **PANZANELLA SALAD**

chopped romaine, cherry tomatoes, cucumbers, carrot curls, queso Oaxaca, balsamic vinaigrette  
*nf, vegetarian*

#### **ARMENIAN SPIRAL SANDWICH**

tzatziki, pickled pepper, harissa, black olives  
*nf, vegetarian*

#### **FLAT BREAD**

whole grain mustard, thin sliced roast beef, horseradish cream, pickled onions  
*nf*

#### **CHICKEN & VEGETABLE PESTO RICE**

*nf, gf*

#### **ASSORTED DESSERTS AND SWEETS**

*gf=gluten free, df=dairy free, nf=nut free*



# JANOS

## AT THE TEMPLE

### ***The Music Man***

Some of our favorite dishes to share around the holidays.

### **Dinner / Evening Menu \$24.50**

#### **ROASTED BEETS, GRAPEFRUIT SUPREMES + ORANGE CITRONETTE**

slivered red onions, spinach, orange citronette, toasted pepitas, chevre  
*nf, gf, vegetarian*

#### **WHEAT BERRY SALAD + CIDER VINAIGRETTE**

grapes, raisins, winter greens, green beans, toasted sunflower seeds, blue cheese  
*nf, vegetarian*

#### **COQ AU VIN**

wine braised chicken, aromatic vegetables, mushrooms  
*nf, gf, df*

#### **GNOCCHI WITH PORK RAGU**

tomatoes, Castelvetrano olives, orange zest and juice, Reggianito  
*nf*

#### **BASIL PESTO + VEGETABLE RICE**

*nf, gf, vegetarian*

#### **ASSORTED DESSERTS AND SWEETS**

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