



sparrow cookshop
togo

name	special instructions
phone	
email	
pickup date / time	

SCONE DOUGH

- apricot
- lemon verbena
- rosemary thyme

makes 6 pcs | **6**

- pine nut cardamom
- orange currant
- chocolate chunk
- gruyère chive
- fig lavender
- spinach bacon
- sun dried tomato
- chocolate chocolate
- sour cherry pecan
- cheddar
- basil
- white chocolate

CRACKER DOUGH

- cheddar poppyseed

makes 20 pcs | **6**

- gruyère caraway
- cheddar sesame seed
- blue cheese smoked pecan
- romano pecorino walnut

PIZZA DOUGH

- | 9
- | 12

COOKIE DOUGH

- ginger chewies

makes 24 pcs | **7**

- triple chocolate
- chocolate chip cinnamon oat

CRACKERS

- sage
- hardtack

20 pcs | **7.5**

- crostini
- pizette chips

BISCOTTI

- almond
- hazelnut

10 pieces | **8.5**

- chocolate sour cherry
- breakfast (seed, dried fruit and nut)
- rosemary pistachio

MORNING BREAD

- citrus olive oil cake
- cinnamon rolls (6)

loaf or set | **9**

- banana bread
- french toast (6)

- coffee cake
-

- daily scones (6)
-

- daily muffin (6)
-

BREAD

- french milk buns
- rye currant bread
- sparrow seed boule

a baker's dozen | **15**

- bostock
- asian buns
- brioche

- green olive oregano shallot bread
-

- orange pine nut rosemary bread

- grilled lavender black pepper pizette

SWEETS

- bittersweet chocolate nut toffee pound | **3.5**

- bittersweet chocolate truffles piece | **2**

- turkish toffee pound | **5.5**

GRANOLA/CEREAL

- sparrow bird seed granola

pound | **12**

- muesli
- stone ground grits

- cardamom cereal
- panforte (energy bar)

- savory granola

- steel cut oats

NUTS

- meringue pecans

½ pint | **mkt**

- herb + maple nuts

- spicy walnuts

- cayenne cashews

- candied pecans

SAUCE/DRESSINGS

½ pint | **9.5**

- | | | | | |
|--|---|---|--|---|
| <input type="checkbox"/> orange chili sauce | <input type="checkbox"/> miso happy vinaigrette | <input type="checkbox"/> ranch dressing | <input type="checkbox"/> preserved lemon vinaigrette | <input type="checkbox"/> barbecue sauce |
| <input type="checkbox"/> red chermoula | <input type="checkbox"/> fresh red fresno chili curry | <input type="checkbox"/> pomegranate marinade 11.5 | <input type="checkbox"/> lemon oregano vinaigrette | <input type="checkbox"/> red curry sambal ketchup |
| <input type="checkbox"/> green chermoula | <input type="checkbox"/> harissa | <input type="checkbox"/> simple lemonade dressing | <input type="checkbox"/> texas gold mac + cheese sauce 11.5 | <input type="checkbox"/> sherry walnut tarragon vinaigrette 10.5 |
| <input type="checkbox"/> fresh markut lime green curry | <input type="checkbox"/> mint chutney | <input type="checkbox"/> caramel miso sauce | | |
| <input type="checkbox"/> seasonal riatas | | | | |

SPREADS/DIPS

½ pint | **7**

- | | | | | |
|---|---|---|--|---|
| <input type="checkbox"/> roasted garlic goat cheese | <input type="checkbox"/> red bell pepper walnut purée | <input type="checkbox"/> preserved lemon hummus | <input type="checkbox"/> fig + olive tapenade | <input type="checkbox"/> deviled duck egg salad with bacon mkt |
| <input type="checkbox"/> long cooked broccoli | <input type="checkbox"/> edamame + mint | <input type="checkbox"/> black bean cumin | <input type="checkbox"/> carrot purée with caraway and cumin | <input type="checkbox"/> potted mushroom with sherry + herbs mkt |
| | | | <input type="checkbox"/> pimento cheese | |

PROTEIN (RAW)

as available | **mkt**

- | | | | | |
|-------------------------------|---|--|--|---|
| <input type="checkbox"/> pork | <input type="checkbox"/> game {just ask} | <input type="checkbox"/> chicken breast | <input type="checkbox"/> farm chicken eggs | <input type="checkbox"/> kobe hot dogs |
| <input type="checkbox"/> beef | <input type="checkbox"/> fish | <input type="checkbox"/> chicken nuggets | <input type="checkbox"/> farm duck eggs | <input type="checkbox"/> charcuterie {just ask} |
| <input type="checkbox"/> goat | <input type="checkbox"/> shellfish {just ask} | <input type="checkbox"/> chicken confit | <input type="checkbox"/> farm quail eggs | <input type="checkbox"/> bacon |
| <input type="checkbox"/> lamb | <input type="checkbox"/> sushi grade fish | <input type="checkbox"/> duck | <input type="checkbox"/> marinated tofu | <input type="checkbox"/> lamb necks |

BUTTERS

½ pint

- | | | | | |
|--|--|--|---|--|
| <input type="checkbox"/> blossom butter mkt | <input type="checkbox"/> clarified butter 5 | <input type="checkbox"/> browned butter 5 | <input type="checkbox"/> layla's lightly sea salted butter mkt | <input type="checkbox"/> bleu cheese truffle butter mkt |
|--|--|--|---|--|

SPICE MIX

½ pint | **11.5**

- | | | | | |
|---|--|---------------------------------|-----------------------------------|---------------------------------------|
| <input type="checkbox"/> katz coffe rub | <input type="checkbox"/> indian salt mix | <input type="checkbox"/> zaatar | <input type="checkbox"/> gomashio | <input type="checkbox"/> barbecue rub |
|---|--|---------------------------------|-----------------------------------|---------------------------------------|

MARKET VEG

16 ounces | **mkt**

- | | | | | | |
|--|---|-----------------------|---|---------------------------------------|--|
| <input type="checkbox"/> milled potatoes | <input type="checkbox"/> brussels sprouts | <i>cooked for you</i> | <input type="checkbox"/> steamed greens | <input type="checkbox"/> daily gratin | <input type="checkbox"/> seasonal vegetables |
|--|---|-----------------------|---|---------------------------------------|--|

for more precooked local market meals, soups and kits to enjoy at home, see our catering menu

FARM SHARE

Tell us what you want and Chef Monica will shop the Farmer's Market for you; from local farmers like Animal Farm, Atkinson Farm, Plant It Forward, Cellar Farms and Knopp Branch Farms.

- \$25.00 \$50.00 \$100.00

COOKSHARE

Now, you can purchase a weekly Cookshare! It's up to you how you'd like to spend your weekly share. Use it to purchase food – raw or prepared, learn how to cook by using your credit to take a cooking class, or, simply eat and enjoy it here at Sparrow. If you don't use all of your share credit in one week, the remaining balance will roll over to the following week. Your share can accrue until the end of the calendar year. If you are worried about how to use your share if you accrue a sizable amount, don't be. Your share can be used for a private party, you can gift cooking classes, use it for one of our holiday-meals-to-go and much, much more. Oh, and Cookshare Members get a 15% discount on anything we sell (alcoholic beverages not included). See a member of Team Sparrow for more information.

- cookshare \$50 per week cookshare \$100 per week cookshare \$150 per week