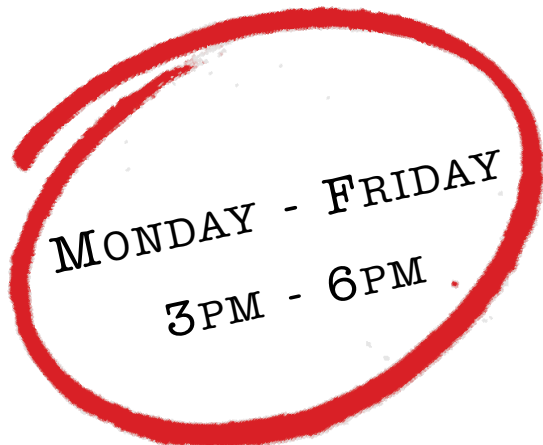


# RECESS



## EATS

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### Bacon Cheddar Tots ~~7~~ 5

sriracha ketchup

### Parmesan Truffle Frites ~~7~~ 5

preserved lemon aioli

### Crispy Naked Wings ~~12~~ 9

buffalo sauce, bleu cheese

### Edamame Hummus ~~9~~ 5

tahini, furikake, grilled flat bread

### Crispy Buffalo Cauliflower ~~7~~ 5

bleu cheese aioli, buffalo sauce

### Meatballs Al Forno ~~11~~ 8

arrabbiata "angry" sauce, grana padano, basil

### Ahi Tuna Poke ~~11~~ 8

pickled cucumbers, green onion, cilantro, passion fruit, taro chips

### Chorizo Mac & Cheese ~~10~~ 8

emmental, cheddar, kale, sea salt & vinegar crunch

### House Pepperoni Pizza ~~18~~ 10

buffalo mozzarella, tomatoes, garlic, basil, chili flakes

### Margherita Pizza ~~11~~ 9

buffalo mozzarella, tomatoes, garlic, basil, chili flakes

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## GET SCHOOLED

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What do you know about your food?

### Bison

Native to North America, it is the original red meat. Although it is also called a Buffalo, it doesn't produce Buffalo Mozzarella.

### Poblano chili

When dried it is called an Ancho chili. But don't call it a Pasilla!

### Gremolata

Classic Italian condiment made of chopped parsley, garlic and lemon zest.

### Quinoa (keen-wa)

Originating in the Andes Mountains, the Incas believed the crop to be sacred, and referred to it as the "mother of all grains."

### Togarashi

Known as the seven-color chili powder, it is as common in Japan as salt & pepper is in the U.S. *Furikake* is also just as ubiquitous on Japanese tables.

### Pomegranate

Features prominently in Greek mythology, and Thomas Jefferson planted pomegranates at Monticello in 1771.

### Harissa

North African hot chili pepper paste. Chili peppers were introduced to the cuisine from South America during the 16th century.

