

TOBEN

FOOD TRUCK SAMPLE MENU

MAINS

JERUSALEM SPICED
CHICKEN SCHNITZEL SANDWICH
Pickled Red Cabbage, Cucumber Tabbouleh, Pickled Jalapeno, Tahini Ranch, Green Zhug, Brioche Bun

*VEGETARIAN ALTERNATIVE:
JERUSALEM SPICED EGGPLANT SCHNITZEL SANDWICH

CHEF BAXTER'S SMOKED BRISKET SANDWICH
Slow Smoked Brisket, Cider-Molasses BBQ Sauce, Heirloom Vegetable Slaw, Pickled Mustard Seed Dijonaise, Brioche Bun

EAST COAST LOBSTER & JUMBO SHRIMP ROLL
Fresh Steamed East Coast, Lobster, Poached Shrimp, Old Bay Mayo, Lemon, Chives, Celery Hearts, Potato Chip 'Snow'

SIDES

CLASSIC POUTINE
Hand Cut Russet Frites, Cheese Curds, Roasted Mushroom Gravy

TRUFFLE-GRANA TATER TOTS
Fresh Thyme, Truffle Salt, Grana Padano (*Gluten Free)





MEXICAN STREET CORN & WATERMELON SALAD
Charred Corn, Watermelon, Radishes, Black Beans, Cotija Cheese, Heirloom Cherry Tomatoes, Pickled Red Onion, Guajillo Chili Vinaigrette, Cilantro, Fried Corn Tortilla Threads (*Gluten Free)

DESSERTS

HANDMADE APPLE FRITTER DONUT HOLES (3 PIECES)
With Vanilla Ice Cream dusted with Sugar & drizzled with Caramel Sauce

DEEP FRIED CHEESECAKE “SPHERES” (2 PIECES)
FLORIDA KEYS: Lime Curd, Vanilla Whipped Cream & Mint Cress
&
MANHATTAN STYLE: Chocolate Ganache, Caramel Sauce & Oreo Cookie Crumbs

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For a full or custom quote please contact: info@tobenfoodbydesign.com