

AS220

FOOD



SEASONAL MENU/MIDWINTER 2010

115 EMPIRE ST

PROVIDENCE, RI

TUESDAY-THURSDAY 11 AM-10 PM

FRIDAY & SATURDAY 11 AM-11 PM

401-831-FOOD (3663)

***WE MAKE MOST OF OUR DISHES FROM SCRATCH, WITH LOVE, TO ORDER. TO SAVE TIME ON TO-GO ORDERS, FEEL FREE TO CALL AHEAD.**

FOR MAXIMUM HIPPIE CRED, FEEL FREE TO BRING YOUR OWN RE-USABLE TO-GO CONTAINER!

WE ARE AN EQUAL OPPORTUNITY EATERY. PLEASE ALERT US OF ANY FOOD ALLERGIES OR AVERSIONS WITH WHICH YOU ARE AFFLICTED, AND WE WILL ADMINISTER THE APPROPRIATE ALCHEMY TO ACCOMMODATE YOU.

HOW IT WORKS!

***GRAB A MENU AND PERUSE [LOOKS LIKE YOU'VE ALREADY DONE THAT!]**

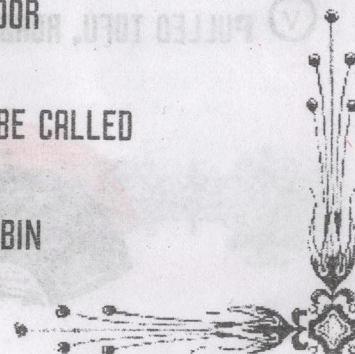
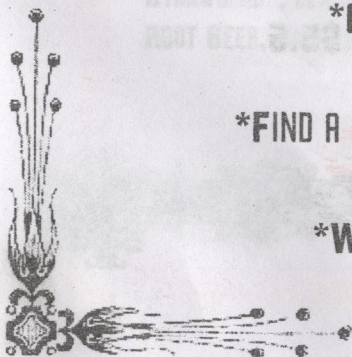
***ORDER YOUR FOOD UNDER THE BIG ARROW NEAR THE FRONT DOOR**

YOU WILL BE GIVEN A PLAYING CARD

***FIND A COZY PLACE TO SIT, AND LISTEN FOR YOUR PLAYING CARD TO BE CALLED**

***PICK UP YOUR FOOD AND ENJOY!**

***WHEN YOU ARE FINISHED PLEASE DEPOSIT YOUR DISHES IN THE BIN
NEAR THE END OF THE COUNTER**



***REMEMBER TO TELL US IF YOU WOULD LIKE YOUR MEAL
TRADITIONAL OR VEGAN**



SOUPS, SALADS AND SMALL STUFF

- (V) POTATO AND LEEK SOUP WITH FRIED ROSEMARY CROUTONS CUP \$3 BOWL \$4.5
- (T/V) WHITE BEAN AND KALE SOUP WITH SMOKED BACON OR VEGAN CANDIED BACON CUP \$3 BOWL \$4.5
- (V) CRISPY CHICKPEAS WITH GARLIC, BASIL AND PAPRIKA \$1.5
- (V) LENTIL AND RAISIN PATE WITH WHOLE GRAIN BREAD \$2.
- (V) KALE SALAD WITH DRIED CRANBERRIES, PUMPKIN SEEDS AND BEETS \$5
- (T/V) SPINACH SALAD WITH OR WITHOUT GOAT CHEESE, RADISH AND ALMONDS \$6
- (V) EMPANADA WITH CURRIED CAULIFLOWER, SPINACH AND MUSHROOMS \$4
- (T) EMPANADA WITH PULLED PORK, ROASTED SWEET POTATO AND CARMELIZED ONIONS \$4

SANDWICHES

- (T/V) GRILLED CHEESE \$6
 - T CHEDDAR WITH GARLIC SPINACH ON OLIVE BREAD
 - V WITH VEGAN FOLLOW YOUR HEART CHEDDAR AND GARLIC SPINACH ON OLIVE BREAD
- (V) SPICY SEITAN, VEGAN MOZZ, OLIVE TAPANADE, SHAVED BEETS AND BASIL ON BRUJETTE \$6
- (T/V) HERBED GRILLED CHICKEN \$6.5
 - HERBED GRILLED CHICKEN
 - OR HOME-MADE VEGAN HERBED CHICKEN, VEGAN CHEDDAR, APPLE BUTTER, AND SPINACH ON SOURDOUGH
- (T/V) THE SPICY PORTUGUESE [OPEN FACED] \$5
 - T GRILLED CHORIZO, HARD BOILED EGG, QUESO FRESCO, AND WICKED HOT SAUCE ON COUNTRY WHITE
 - V HOUSE MADE VEGAN CHORIZO, CRUMBLLED TOFU, FOLLOW YOUR HEART MOZZERELLA, AND WICKED HOT SAUCE ON COUNTRY WHITE
- (V) PULLED TOFU, ROASTED MUSHROOMS, VEGAN CHEDDAR, AND RED ONION MARMALADE \$5.5



LARGE STUFF

(T/V) CHILI PRIMA PASTA \$8

T FRESH PASTA WITH PULLED PORK, ROASTED PARSNIPS, RABE, AND ATWELLS GOLD CHEESE
V WHEAT FETTUCCINE, HOUSE MADE VEGAN PORK, ROASTED PARSNIPS, AND RABE

(T/V) LOCAL BEEF STEW, BRUSSEL SPROUTS, AND ROASTED POTATOES \$9

LOCAL BEEF OR **HOUSE MADE VEGAN BEEF**, BRUSSEL SPROUTS, AND ROASTED POTATOES



(V) CAJUN SPICED TOFU AND SWEET POTATO PUREE WITH SAUTED COOKING GREENS \$7.5

(T/V) HERB ROASTED CHICKEN, GREEN LENTILS, BACON, CELERY ROOT, AND RUSSIAN KALE \$8.5

V OR **HOUSE MADE VEGAN HERBED CHICKEN**, GREEN LENTILS, VEGAN CANDIED BACON, CELERY ROOT, AND KALE.

SIDES

(V) SWEET POTATO PUREE \$3

(V) GRILLED BREAD \$0.50

(V) SAUTED COOKING GREENS \$3.5

(V) BAG OF CHIPS \$1.5

(V) HERB ROASTED PARSNIPS \$3

FOO PLATE SPECIALS

(T/V) MAC AND CHEESE WITH BROCCOLI \$6

OR V SUPER AWESOME-TOWN HOUSE MADE VEGAN MAC N CHEESE. DUH.

(V) RICE, BEANS AND SPICY TOFU \$6

(V) ROASTED POTATOES, CAULIFLOWER AND SPINACH \$6

DRINKS

NEW HARVEST COFFEE/DECAF \$1.50

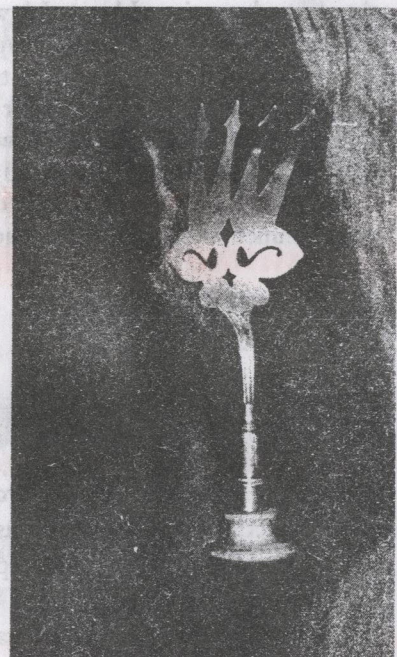
TEA \$1.50

YACHT CLUB SODAS \$2

LOCALLY MADE WITH THE CLEAR, COOL WATERS OF PICTURESQUE MINERAL SPRING!

STRAWBERRY, LEMON LIME, GINGER ALE, CREME SODA, COLA, DIET COLA,

ROOT BEER, BIRCH BEER, ORANGE, CHERRY COLA, PINEAPPLE, BLACK CHERRY, AND SPARKLING WATER.

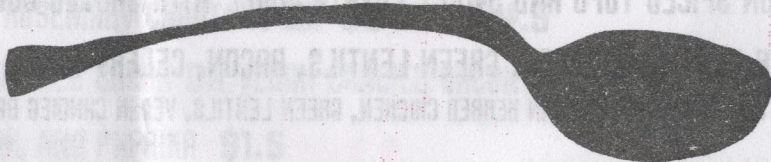


SPOON, FORKS AND KNIVES THANKS TO:
 MEREDITH STERN, LUCIE SEARL & VENUS PRESCOTT,
 BEAT CRENCA, SUSAN CLAUSEN, LINDA KING AND
 MOIRA BRADY. LEAVE US DOODLES IN THE COMMENT
 BOX...IF WE USE IT IN A FUTURE MENU WE'LL GIVE
 YOU A PRIZE! YUM!!

WHO WE ARE:

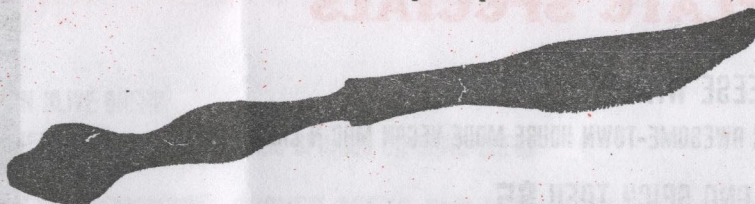
FOO(d) is part of AS220, a non-profit community arts space. We are comprised of a performance space, four galleries, live/work studios, a fabrication lab, a community printshop, a darkroom, our youth program Broad Street Studio, and a constant slew of classes and chaos engaging Rhode Islanders in creative expression. Money spent in AS220 FOO(d) goes straight back into the organization, helping us to continue expanding access to the arts and supporting Rhode Island's vibrant creative community. AS220's mission is to provide an unjuried and uncensored forum for the arts, and FOO(d) abides by the same spirit. AS220 welcomes you here to congregate, collaborate, eat your fill, or just to chill.

WHAT WE DO:



JUST FOO(d)

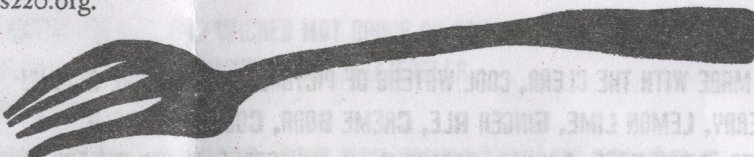
We believe that radical things come from community. (Radical-awesome, and radical change.) This shows in how we make our food. Just as local artists help to create a rich and beautiful city, local farmers and chefs infuse everyday rituals with cooperation and love. We work with 44 local farmers and vendors to bring you the freshest and tastiest meals on the planet. We procure all of our ingredients locally, as long as Mother Nature and Father Finance allow. We are committed to bringing you food that is affordable (really), seasonal, simple, and creative. I know. It's wacky. But hear me out: buying and eating locally means reducing your carbon footprint. It means you can high-five the people who grow and cook your food. It means that your afternoon snack hasn't been on a truck for eight days, and that when you eat it, it will have an actual flavor not fabricated in New Jersey. Your food spends less time traveling, and you spend less time wondering what went into that burger. You know what that means: more time to make art, more time to enjoy music, and more time to relax and soak up all your little state has to offer. It also means that we create our menu based on what local farmers tell us they can provide. Longing for juicy tomatoes atop your sandwich? Catch us next summer. We'll have them ready for you. How do you feel about parsnips?



BSS:

We work in collaboration with Broad Street Studios, AS220's youth program which provides arts access and instruction to teenagers, focusing on those in or transitioning from state care. We think that everyone can learn to cook, and that the capacity to create and enjoy a delicious, healthful meal for yourself and your loved ones is a basic human right. Our restaurant creates six-month rotating employment opportunities for these young people, providing invaluable work experience, culinary training, increased self-sufficiency, and tools for continued success outside of the program. If you are interested in hiring youth from our program after their training, contact justin@as220.org.

COMMISSARY:



We also provide a commissary of offerings from local vendors and edible-craftspeople. (The crafts are edible; not the people.) By purchasing your teas, honey, or coffee here, you are directly supporting independent farms, local purveyors, and the idea that everything you eat can be tended to with individual care by your neighbors in a holistic economy. If you are interested in making your comestibles available for sale here, contact guy@as220.org.