



Lunch Menu



WE PROUDLY SOURCE LOCALLY

ABILIS (GREENWICH, CT) • ROSE'S BERRY FARM (SOUTH GLASTONBURY, CT) • FORT HILL FARM (NEW MILFORD, CT) • DOWN TO EARTH APIARIES HONEY (NEWTOWN, CT) • TORTILLERIA NIXTAMAL (QUEENS, NY) • NIMAN RANCH (SUPPORTING LOCAL FARMERS ACROSS THE US) • GRAHAMBERRY FARMS • CABOT CREAMERY (COOPERATIVE OF FARMS IN NEW ENGLAND & NY) • LONGFORD'S ICE CREAM (RYE, NY)

APPETIZERS

HAND-CUT CHIPS & SALSA / \$6 GF)

GUACAMOLE, SALSA & HAND-CUT CHIPS / \$16 (GF)

GUACAMOLE & HAND-CUT CHIPS
FULL \$14, HALF \$8 (GF)

BOXCAR COD CAKES / \$13

FIVE COD CAKES WITH FRESH HERBS, DIJON MUSTARD, LEMON ZEST AND HOUSE-MADE TARTAR SAUCE

NAVAJO CHICKEN BASKET / \$12

FREE RANGE CHICKEN SERVED WITH HAND-CUT FRIES & ORGANIC KETCHUP

RED CHILE ONION RINGS / \$8 (V)

THINLY SLICED AND LIGHTLY DUSTED WITH MILD RED CHILE, SERVED WITH HOUSE-MADE CHIPOTLE BARBEQUE SAUCE

MEXICAN PIZZA / \$12 (v)

JACK CHEDDAR, PLUM TOMATOES, KALAMATA OLIVES, SCALLIONS, CREMA & PICKLED JALAPEÑOS ON A BOXCAR FLOUR TORTILLA ADD FREE-RANGE CHICKEN TINGA, PASTURE-RAISED GROUND BEEF, NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9

CHORIZO CON OUESO / \$13

A BLEND OF CHEESES WITH SPICY CHORIZO SAUSAGE, PLUM TOMATOES, PEPITAS AND SCALLIONS. SERVED WITH PICO DE GALLO & BOXCAR FLOUR TORTILLAS

INDIAN POSOLE SOUP/CUP \$9 / BOWL \$17

A RICH FRE-RANGE CHICKEN AND VEGETABLE SOUP MADE WITH POSOLE (CORN), TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND SHREDDED JACK CHEDDAR.

SERVED WITH BOXCAR FLOUR TORTILLAS

TORTILLA SOUP/ CUP \$9 / BOWL \$17

TOMATO-CHIPOTLE BASE WITH FREE-RANGE DICED CHICKEN AND CORN, TOPPED WITH SLICED AVOCADO, PICO DE GALLO AND CRISPY TORTILLA STRIPS.

SERVED WITH BOXCAR FLOUR TORTILLAS

STREET CORN / \$6.50 (v)

ROASTED CORN ON A STICK WITH MAYO, COTIJA CHEESE & CHILE POWDER.

BOXCAR CLASSICS

TEE PEE NACHOS ©F V (SERVES 2) \$13 / (SERVES 4) \$17

JACK CHEDDAR, PINTO BEANS, PLUM TOMATOES, KALAMATA OLIVES, CREMA, SCALLIONS & GREEN CHILES. ADD FREE-RANGE CHICKEN TINGA,PASTURE-RAISED GROUND BEEF, NIMAN RANCH PORK +\$8 OR WILD-CAUGHT SHRIMP +\$9 CHICKEN & PINTO BEAN FLAUTAS \$13 (GF)

THREE CRISPY CORN TORTILLA "FLUTES" FILLED WITH FREE-RANGE GRILLED CHICKEN, GREEN CHILES, JACK CHEDDAR & REFRIED PINTO BEANS.

SERVED WITH CHIPOTLE CREMA AND RED CHILE SAUCE



SALADS

ADD FREE-RANGE GRILLED CHICKEN +\$8 • WILD-CAUGHT SHRIMP +\$9 • GRILLED ORGANIC CHILE-CRUSTED SALMON + \$16

MEXICAN SALAD SMALL \$17 / LARGE \$20

ORGANIC ROMAINE HEARTS, ROASTED CORN, TOMATO, AVOCADO, CUCUMBER, CILANTRO, CRISPY TORTILLA CROUTONS, FREE-RANGE GRILLED CHICKEN WITH CILANTRO-LIME DRESSING

CAESAR SALAD SMALL \$12 / LARGE \$15

ORGANIC ROMAINE HEARTS. KALAMATA OLIVES, TOMATOES, PARMESAN TORTILLA CROUTONS AND CAESAR DRESSING.

ORGANIC KALE SALAD SMALL \$12 / LARGE \$15 @F V

KALE, ROASTED CARROTS, AVOCADO, RED CABBAGE, MICROGREENS (ABILIS)
AND FETA CHEESE. TOSSED WITH CILANTRO-LIME DRESSING.

SOUTHWEST CHOPPED SALAD SMALL \$14 / LARGE \$17 GF

ORGANIC ROMAINE HEARTS. JACK CHEDDAR, AVOCADO, SCALLIONS, PLUM TOMATOES, BLACK AND PINTO BEANS, NIMAN RANCH BACON, BALSAMIC DRESSING

ALLERGIES

PLEASE BE ADVISED THAT SOME OF OUR FOODS PREPARED HERE MAY CONTAIN DAIRY, EGGS, SOYBEAN, GLUTEN, FISH AND SHELLFISH. WE ARE A NUT FREE FACILITY AND USE A SEPARATE FRYER FOR GLUTEN FREE PRODUCTS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.

BURRITOS

SERVED WITH JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA, PICO DE GALLO, ORGANIC SPANISH BROWN RICE AND PINTO BEANS.
CHOICE OF RED (MILD) OR GREEN (HOT) CHILE SAUCE

PINTO AND BLACK BEAN/\$14 (v)

CARNE ADOVADA /\$17

NIMAN RANCH PORK

CHICKEN TINGA/\$17

FREE-RANGE CHICKEN

BEEF BURRITO/\$18

PASTURE- RAISED GROUND BEEF

QUESADILLAS

SERVED IN A BOXCAR FLOUR TORTILLA WITH PICO DE GALLO AND SHREDDED LETTUCE. CORN TORTILAS AVAILABLE AS A GLUTEN FREE OPTION

ROASTED VEGETABLES WITH JACK CHEDDAR CHEESE / \$15 (v)

SEASONAL VEGETABLES WITH JACK CHEDDAR CHEESE

CHICKEN TINGA / \$14

FREE-RANGE CHICKEN TINGA AND JACK CHEDDAR

TWO CHEESE / \$13 v

FLANK STEAK OUESADILLA / \$25

MARINATED FLANK STEAK STRIPS, CARAMELIZED ONIONS, SAUTÉED KALE AND JACK CHEDDAR CHEESE IN A BOXCAR FLOUR TORTILLA, TOPPED WITH CHIPOTLE CREMA. SERVED WITH ORGANIC SPANISH BROWN RICE AND BLACK BEANS



TACOS

CHOOSE CRISPY OR SOFT CORN, SOFT BOXCAR FLOUR TORTILLA.SERVED WITH SHREDDED LETTUCE, PICO DE GALLO AND TOPPED WITH JACK CHEDDAR. AND ORGANIC SPANISH BROWN RICE AND PINTO BEANS. LETTUCE WRAPS AVAILABLE

CHICKEN TINGA / \$7 EA

FREE-RANGE CHICKEN

BEEF / \$8 EA

PASTURE-RAISED GROUND BEEF

SHRIMP / \$8.50 EA

CHIPOTLE-MARINATED WILD-CAUGHT SHRIMP

CARNE ADOVADA / \$7 EA

NIMAN RANCH PORK

VEGETABLES / \$7 EA (v)

SEASONAL ASSORTMENT

FLANK STEAK TACOS / \$17 (GF)

TWO NIXTAMAL SOFT CORN TORTILLAS WITH MARINATED FLANK STEAK STRIPS, ONIONS, FRESH CILANTRO AND MICROGREENS (ABILIS). SERVED WITH TOMATILLO/AVOCADO SAUCE, ORGANIC SPANISH BROWN RICE & BLACK BEANS.

COWBOY SPECIALTIES

SAN ANTONIO FAJITA (ASK FOR SPICY) / \$26

CHOICE OF FREE-RANGE CHICKEN, PASTURE-RAISED BEEF, SEASONAL VEGETABLES OR WILD-CAUGHT SHRIMP (+\$5) OR ANY TWO COMBINATIONS, WITH ORGANIC SPANISH BROWN RICE, PINTO & BLACK BEANS, GUACAMOLE, SHREDDED LETTUCE AND BOXCAR FLOUR TORTILLAS.

\$7 CHARGE FOR EXTRA SET-UP PLATE OF GUACAMOLE AND 5 TORTILLAS

SANTA FE JACK CHEDDAR ENCHILADAS / \$16 📵 🔻

TRADITIONAL SANTA FE-STYLE "STACKED" ORGANIC BLUE CORN TORTILLAS WITH PLUM TOMATOES AND GREEN CHILES. SERVED
WITH ORGANIC SPANISH BROWN RICE AND PINTO BEANS , CHIOCE OF RED (MILD) OR GREEN (HOT) CHILE SAUCE
ADD FREE-RANGE GRILLED CHICKEN OR TINGA, NIMAN RANCH PORK +\$8, PASTURE-RAISED GROUND BEEF +\$8, OR WILD-CAUGHT SHRIMP +\$9

BOXCAR BURGER / \$19

PASTURE-RAISED GROUND BEEF TOPPED WITH JACK CHEDDAR AND HOT NEW MEXICAN GREEN CHILES.

SERVED IN A BOXCAR FLOUR TORTILLA WITH ORGANIC HAND-CUT FRIES

BURRITO BOWL / \$21 GF

CHOICE OF CHICKEN TINGA, TENDER PORK OR GROUND GRASS-FED BEEF OVER SPANISH BROWN RICE, WITH JACK CHEDDAR, PINTO BEANS, PICO DE GALLO, AVOCADO AND PICKLED ONIONS, RED OR GREEN CHILE SAUCE.