



Wheatsville Deli House-Made \$I OFF Quiche (whole & half) * 16.99 /ea



\$6.99 /ea

save \$1 /ea

Wheatsville Bakehouse Hot Cross Buns



Organic **Strawberries** \$4.99 /ea 16 oz save \$2 /ea



U.S.D.A. Choice Boneless Strip Loin Roast

\$ **| 6.99** /lb



Asparagus \$ 3.49 /Ib

Organic

save \$1.50 /lb



Family Pack Chicken \$3.99 /lb Thighs (boneless · skinless) save \$1 /lb



Censea 21/25 Tail On \$23.99 /ea **Cooked Shrimp** (32 oz)





Pederson's Breakfast Sausage \$5.99 /ea Links & Patties (9 oz) save \$1/ea



Organic **Pineapples**

\$3.49 /ea save \$1.50 /ea

\$1.79 /lb

\$1.49 /lb

save .50¢ /lb

Organic

Cucumbers



Organic Grapefruit

Sacramento

Spicy Roll

\$1.49 /lb save \$1 /lb



\$8.99 /ea save \$1 /ea



Organic Bartlett Pears

\$1.79 /lb save \$1 /lb

CULTURED CARROT

VENDOR OF THE MONTH

Co-founded by Palak Sadarangani (an Ayurvedic health coach) and Kristin Simpson (a holistically focused pharmacist), The Cultured Carrot has taken the world of fermented foods to the next level. The Cultured Carrot has made it easy for busy people to get the benefits of fermented foods daily. Their innovative solution? Incorporating an ancient fermentation process into plant-based and natural salad dressings, marinades, and sauces. And the benefits? They're significant. Up to 80% of our immune system is found in the gut, and eating fermented foods adds good bacteria to our gut, which helps maintain the balance we

need for a healthy immune system.





OPEN DAILY 7:30am - 11pm wheatsville.com