

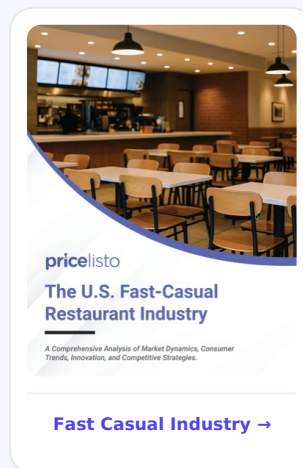


Divvy

Menu Prices — October 17, 2026

Divvy menu with prices in United States, updated October 2019: 69 items
across 12 categories, prices from \$3.00 to \$28.00.

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Divvy Menu with Prices (United States)

Divvy menu with prices in United States, updated October 2019: 69 items across 12 categories, prices from \$3.00 to \$28.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/divvy

Menu categories: Lunch Favorites · Midday Classics - Lunch · Taco Trio - Lunch · Lunch Sampler Sides · Tidbit Tours · B.Y.O.B. · Soup & Salads · Chef Featured Tour Boards · Cheese · Seafood · Veggies · Proteins

Lunch Favorites

ITEM	PRICE
Avocado Toast Red sea salted pepitas, roasted corn pico and crème fraiche on toasted baguette.	\$15.00
Bourbon Braised Brisket Taco Gluten-free. Southern white creamy BBQ, jalapenos, pickled onions, and corn tortilla.	\$15.00
Blistered Brussels Sprouts Gluten-free, lactose-free, vegan. Red pepper flakes, pine nuts and roasted garlic.	\$15.00
Chicken Mini Shredded breast meat, Brie and blackberry BBQ.	\$15.00

Midday Classics - Lunch

ITEM	PRICE
Spanish Burger Slider Torchd manchego, bacon, pickled onions, and fire roasted tomato aioli on a petite bun.	\$14.00
Mac & Cheese Topped with Parmesan herb panko bread crumbs.	\$14.00
Chicken Verde Taco Gluten-free. Roasted corn pico, monterey jack, crème fraiche and corn tortilla.	\$14.00
Fruit Cup Gluten-free, lactose-free, vegan. Apples, pineapple, strawberries, and grapes.	\$14.00
Sweet Potato Fries Gluten-free, lactose-free, vegan. Signature divvy dust and maple bourbon gastrique.	\$14.00

Taco Trio - Lunch

ITEM	PRICE
Bourbon Braised Brisket Gluten-free. Southern white creamy BBQ, jalapenos, pickled onions, and corn tortilla.	\$15.00
Buffalo Cauliflower Gluten-free. Blue cheese crumbles, cucumber, lettuce, tomato, cucumber ranch, and corn tortilla.	\$15.00
Chicken Verde Gluten-free. Roasted corn pico, monterey jack, creme fraiche, and corn tortilla.	\$15.00
Avocado Mash Gluten-free, lactose-free, vegan. Blue tortilla chips.	\$15.00

Lunch Sampler Sides

ITEM	PRICE
Soup Gluten-free.	\$3.00

ITEM	PRICE
Fruit Gluten-free, lactose-free, vegan.	\$4.00
Mac & Cheese (Lunch Sampler Sides)	\$3.00
shoestring Fries Gluten-free, lactose-free, vegan.	\$3.00
Brussels Sprouts Gluten-free, lactose-free, vegan.	\$3.00
Sweet Potato Fries (Lunch Sampler Sides) Gluten-free, lactose-free, vegan.	\$4.00
Tidbit Tours	

ITEM	PRICE
Chips & Dips Gluten-free, lactose-free, vegan. Avocado mash, roasted corn pico and blue tortilla chips.	\$12.00
Down South Hickory country ham, aged manchego cheese, candied chicken bacon, pineapple preserves and fried biscuits.	\$16.00
Picnic Whipped feta, smoky salmon spread, grilled rustic, pretzel crostinis and duck prosciutto.	\$17.00
Veg Head Gluten-free, lactose-free, vegan. Edamame hummus, veggie tapenade, garden flatbread, and veggies.	\$12.00
Cheese Please Beer cheese fondue, goat cheese coins, cashew vegan cheddar, pretzel crostinis and fried pita triangles.	\$15.00
Power Up Gluten-free. Wasabi deviled eggs, candied chicken bacon, hickory country ham, aged manchego cheese, green apples, and ro...	\$18.00

B.Y.O.B.

ITEM	PRICE
Build Your Own Board with 4 Tidbit	\$15.00
Build Your Own Board with 6 Tidbit	\$22.00

Soup & Salads

ITEM	PRICE
Mexi Sweet Potato with Tortilla Crunchies (Cup) Gluten-free, lactose-free, vegan.	\$4.00
Seafood Bisque with Crispy Capers (Cup) Gluten-free.	\$4.00
Wedgie Gluten-free. Baby iceberg lettuce, tomatoes, carrot, and creamy blue cheese dressing.	\$7.00
Crazy Caprese Gluten-free. Tomatoes, basil pesto, fresh mozzarella, balsamic glaze, sprouts, crispy capers and pine nuts.	\$9.00
French Rocket Gluten-free. Arugula, candied pecans, Brie, dried lavender, apples, grapes and champagne mustard dressing.	\$10.00
Fusion Quinoa Lactose-free, vegan. Sugar snap peas, red bell peppers, radish, carrots, cashews, sesames, sprouts and Thai teriyaki.	\$8.00

ITEM	PRICE
Bootylicious Gluten-free. Arugula, strawberries, rosemary walnuts, orange zest, goat cheese and cucumber ranch dressing.	\$10.00
Chef Featured Tour Boards	
ITEM	PRICE
Savor Whipped feta: grilled rustic bread, chilean olive oil and cucumbers. Sizzlin' shrimp (gluten-free, lactose-free): jalape...	\$24.00
Vegan Edamame hummus (gluten-free, lactose-free, vegan): tuxedo sesames and garden flatbread. Cashew vegan cheddar (gluten-fre...	\$18.00
Delish Smoky salmon spread: lemon zest, crispy capers and pretzel crostinis. Duck tenders (gluten-free, lactose-free, vegan): s...	\$28.00
Cheese	
ITEM	PRICE
Crispy Goat Cheese Gluten-free. Herb gluten-free panko crusted cakes, balsamic glaze, basil pesto and tomato pepper coulis.	\$11.00
Bruleed Brie Black Mission fig jam, green apples, agave nectar and pretzel crostinis.	\$9.00
Mac & Cheese (Cheese) Topped with Parmesan herb panko bread crumbs.	\$7.00
Melty Manchego Charred salsa verde, peppers and bubbly cheese served with seasoned biscuit bunuelos.	\$9.00
Beer Cheese Fondue Fried pita triangles and soft pretzel bites.	\$10.00
Seafood	
ITEM	PRICE
Sizzlin' Shrimp Gluten-free, lactose-free. Jalapenos, bacon, blackberry barbecue, and signature divvy dust.	\$12.00
Sesame Tuna Lactose-free, veganserved rare. Thai chili teriyaki, pineapple and crushed wasabi peas.	\$14.00
Southwest Shrimp Tacos Gluten-free, lactose-free. Chile mango sauce, avocado mash, lettuce, tomato, lime zest, and red sea salted pepitas on tw...	\$8.00
Lobsterdilla Bacon, monterey jack, flour tortillas, and fire roasted tomato aioli.	\$13.00
Salmon Cakes Gluten-free. Herb gluten-free panko, veggie tapenade, champagne mustard, feta, orange zest and fried capers.	\$13.00
Veggies	
ITEM	PRICE
Stuffed Zucchini Gluten-free. Tomato pepper coulis, quinoa, fresh mozzarella, basil pesto and balsamic glaze.	\$10.00
Asian Candied Carrots Gluten-free, lactose-free, vegan. Gochujang BBQ, maple bourbon gastrique and tuxedo sesames.	\$7.00

ITEM	PRICE
Avocado Toasts Red sea salted pepitas, roasted corn pico and crème fraiche on toasted baguette.	\$12.00
Squash Tots Gluten-free, lactose-free, vegan. Lavender agave Dijon dipping sauce.	\$7.00
Citrus Quinoa Gluten-free, lactose-free, vegan. Lemon tahini, carrots, sugar snap peas, red bell pepper, pine nuts, sprouts and orange...	\$9.00
Bruschetta Tomato, balsamic glaze, basil pesto, roasted garlic and feta on toasted baguette.	\$10.00
Smokin Fries Gluten-free. Bacon fat tossed shoestring potatoes, smoky sea salt and fire roasted tomato aioli.	\$5.00
Buffalo Cauliflower Tacos Gluten-free. Blue cheese crumbles, cucumber, lettuce, tomato, and cucumber ranch dressing on two corn tortillas.	\$8.00
Blistered Brussels Sprouts (Veggies) Gluten-free, lactose-free, vegan. Red pepper flakes, pine nuts and roasted garlic.	\$10.00
Sweet Potato Fries (Veggies) Gluten-free, lactose-free, vegan. Signature divvy dust and maple bourbon gastrique.	\$6.00

Proteins

ITEM	PRICE
Bourbon Braised Brisket Tacos Gluten-free, lactose-free. Southern white creamy BBQ, jalapenos and pickled onions on two corn tortillas.	\$8.00
Beef Thai Tenderloin Gluten-free, lactose-free. Spicy chili sauce, peanut butter glaze, pineapple preserves, and tuxedo sesames.	\$17.00
Black & Blue Tenderloin Gluten-free. Signature divvy dust, bruléed blue cheese and balsamic glaze served medium rare.	\$18.00
Spanish Burger Sliders Torched manchego, bacon, pickled onions and fire roasted tomato aioli on two petite buns.	\$9.00
Porterhouse Teasers Gluten-free. Grilled NY strip, tenderloin, smoky sea salt and garlic butter. Served medium rare.	\$17.00
Little Lamb Chops Gluten-free, lactose-free. Chile mango sauce and red sea salted pepitas. Served medium rare.	\$16.00
Korean Pork Tacos Lactose-free. Gochujang barbecue pork belly, red bell pepper, pineapple preserves, and sprouts on two wonton shells.	\$8.00
Pork Belly Bites Gluten-free, lactose-free. Slow braised uncured thick-cut bacon, maple bourbon gastrique and smoky sea salt.	\$9.00
Chicken Minis Shredded breast meat, Brie and blackberry BBQ on two petite buns.	\$8.00
Duck Tenders Gluten-free. Spiced buttermilk soaked and herb gluten-free panko crusted with Southern white creamy BBQ.	\$14.00
Chicken Verde Tacos Gluten-free. Roasted corn pico, monterey jack and crème fraiche on two corn tortillas.	\$7.00
Cordon Blue Puffs Shredded chicken, crispy pork and monterey jack filled pastry with cucumber ranch dipping sauce.	\$9.00