sweetgreen

NEWS RELEASE

Sweetgreen Introduces a New Rotisserie-Seasoned Chicken and Its First-Ever Sourdough Chocolate Chip Cookie

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Two new Warm Plates, Jammy Sunday Chicken and Wild Chicken Bello, join a new wrap, Umami Chicken Rice, alongside refreshed menu favorites

LOS ANGELES--(BUSINESS WIRE)-- Today, **sweetgreen** announced a hearty new lineup to complement its Plates category. It welcomes a tender, juicy new Rotisserie-Seasoned Chicken. The protein stars in two new Plates, Jammy Sunday Chicken and Wild Chicken Bello, alongside a new wrap, Umami Chicken Rice Wrap. With refreshed plated-up favorites and the debut of the Sourdough Chocolate Chip Cookie, sweetgreen is bringing a fresh take on comfort food to the table – and giving guests a whole new reason to come back for dinner.

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Rooted in sweetgreen's approach to scratch cooking, Plates bring together hearty portions of protein, seasoned grains, warm roasted vegetables and flavorful sauces. The new Rotisserie-Seasoned Chicken is prepared in sweetgreen's kitchens using boneless, skinless chicken thighs marinated overnight in a savory miso-maple marinade with sweetgreen's rotisserie seasoning blend, lemon juice and vinegar, then roasted. On the two new Plates, the chicken is served in generous, fork-and-knife cuts, with 50% more chicken than sweetgreen's standard portion, delivering a heartier, protein-packed meal.

“We love a good salad here at sweetgreen, but sometimes you just need a plate of something warm and hearty,” said Zipporah Allen, Chief Commercial Officer of sweetgreen. “Our new plates represent everything our fans love about us - scratch-cooking, layered flavors, impeccable ingredients - but with an experience ideal for dinner, cold

weather, or a delicious helping of protein."

The Rotisserie-Seasoned Chicken lineup includes:

- Jammy Sunday Chicken: Rotisserie-Seasoned Chicken with savory umami rice, sweet onion jammy, a double helping of spicy broccoli, warm roasted sweet potatoes, green goddess dressing and a squeeze of lemon.
- Wild Chicken Bello: Rotisserie-Seasoned Chicken with wild rice, warm roasted sweet potatoes, warm portobello mix, napa cabbage slaw, sweet onion jammy and charred jalapeño ranch.
- Umami Chicken Rice Wrap: Rotisserie-Seasoned Chicken with umami rice, shredded cabbage, white cheddar, crumbled bacon and sweet onion jammy, wrapped in a tortilla with pesto vinaigrette on the side.

Three Plates favorites are also getting flavorful glow-ups. Caramelized Garlic Steak now features the new sweet onion jammy, bringing a sweet and tangy contrast to the savory steak. Miso-Glazed Salmon gets a refresh with umami rice, seasoned as it cooks and finished with olive oil and lemon juice, alongside creamy avocado mash. Hot Honey Chicken features warm roasted sweet potatoes with an updated seasoning, roasted with maple syrup, avocado oil and savory seasonings for caramelized edges and a tender, sweet center.

sweetgreen's commitment to real ingredients doesn't stop at the main course. Enter the new Sourdough Chocolate Chip Cookie, baked fresh daily with sourdough starter, unbleached wheat flour, rich dark chocolate chips, real butter, egg yolks, organic agave syrup and coconut sugar. A classic sweet treat with sweetgreen's ingredient-first approach baked right in, without artificial flavors, colors or dyes.

"Bringing a cookie to the sweetgreen menu is a big moment for us," said Nic Jammet, Co-Founder of sweetgreen. "We've always believed that every ingredient should have a purpose, and that philosophy doesn't stop with the main meal. We wanted to bring the same care and intention to something as familiar and comforting as a chocolate chip cookie. From the sourdough starter to the dark chocolate and fresh baking every day, it's a sweet finish that feels distinctly sweetgreen."

To celebrate the launch and spotlight its scratch cooking, sweetgreen will host a "Watch Us Cook" activation in front of its Union Square restaurant (870 Broadway, New York, NY 10003) on Friday, November 20, from 10am–9pm. Two chefs will prepare menu favorites inside a glass-enclosed kitchen for 11 hours. Guests can watch the cooking process unfold from prep to plating, sample select Plates and the new Sourdough Chocolate Chip Cookie. For additional details on the activation, guests can follow @sweetgreen on social media.

The latest Plates menu, Umami Chicken Rice Wrap and Sourdough Chocolate Chip Cookie are available beginning November 10 at most sweetgreen locations. Rotisserie-Seasoned Chicken and the three new menu offerings featuring it, Jammy Sunday Chicken, Wild Chicken Bello and Umami Chicken Rice Wrap, will not be available at some

Boston-area locations. Guests can order available menu items in-store, through the sweetgreen app or online at **sweetgreen.com**.

About sweetgreen:

sweetgreen (NYSE: SG) is on a mission to build healthier communities by connecting people to real food. Since 2007, the brand has reimagined what quick, accessible food can be: fresh, flavorful and built on real relationships with growers. From regional farms to kitchens across the country, sweetgreen serves seasonal, chef-crafted menus across more than 285 locations nationwide, creating spaces where food, people, and purpose come together.

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