

New & Trending Insights

What's New on Menus? *Pickling Proliferation*

Pickle Pizza

Transplant Detroit Style Pizza, Tucson, AZ



Spicy pickle Detroit-style pizza – bacon, spicy pickle mix, cheddar cheese, mozzarella and house ranch dressing

Pickled French Fries

Al's Place, San Francisco



Brine Pickled French Fries—with smoked apple sauce

Deviled Eggs

The Market: Food and Drink, Columbus, Ohio



Beet-pickled eggs, mustard caviar, crispy guanciale, lacto pepper aioli and dill

Looking at what's trending now and predicted to grow the following areas show continued innovation and uniqueness.

- Plant-based trends continue to proliferate on menus and are predicted to have some of the fastest menu growth over the next year.
- Global flavors will remain a priority for top operators. These ingredients can be featured in traditional global formats or more familiar ones, such as atop pizzas and burgers.

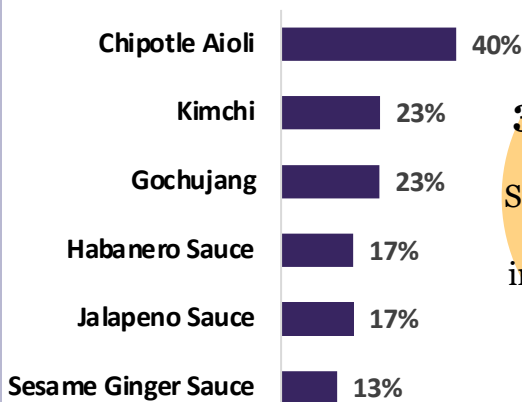
Plant-based Ingredients Predicted To Increase

Q2 2022 OPERATOR PENETRATION / Q2 2024 OPERATOR PENETRATION FORECAST / PREDICTED TWO-YEAR GROWTH %

- Cauliflower Crust 1.46 / 2.11 / 145%
- Plant-Based Cheese 1.94 / 2.61 / 135%
- Plant-Based Pork 1.39 / 1.85 / 133%
- Plant-Based Beef 2.34 / 3.03 / 129%
- Oat Milk 0.63 / 0.71 / 113%
- Cauliflower Rice 0.53 / 0.59 / 111%

Base: 6,958 operators with menus in Q2 2017-Q2 2022
Source: Technomic Ignite Menu

Fastest-Growing Global Sauces/Condiments at Top Restaurant Chains



36% of millennial consumers
Say they want restaurants to offer more global-inspired foods/beverages