

## Hot Lunch Menu 06/01 - 06/05

### Monday

- ▶ Bowery Farms Red Lettuce, Radish, Carrots, Cucumber, Red Onion, Sesame Dressing **V+ DF**
- ▶ Spinach, Scallion, Cilantro, Five Spice Sunflower, Peppers, Carrots, Ponzu Dressing **V+ DF**
- ▶ Grilled Koji Skirt Steak, Broccoli, Scallion **DF \***
- ▶ Kung Pao Chicken, Mandarin Glaze, Chilis, Sesame Seed, Cilantro **DF**
- ▶ Bok Choy, Sweet Soy, Crispy Garlic & Ginger **V+ DF**
- ▶ Stir Fried Rice, Peas, Carrots, Lemongrass **V+ DF**

### Tuesday

- ▶ Spinach, Cucumber, Red Onion, Goat Cheese, Pomegranate Seeds **V GF**
- ▶ Frisee, Bulgur, Sweet Chili Cauliflower, Herbs, Sweet Potato, Lime Vinaigrette **V+ DF**
- ▶ Green Curry Chicken, Grilled Peppers **DF**
- ▶ Roasted Cod, Thai Vinaigrette, Red Chili, Ginger, Cilantro, Thai Basil **DF**
- ▶ Teriyaki Mushrooms & Broccoli, Black Garlic, Sesame Seed, Herbs **V+ DF**
- ▶ Coconut Rice **V+ DF GF**

### Wednesday

- ▶ Satur Farms Mixed Greens, Cucumber, Radish, Heirloom Cherry Tomatoes, Italian Dressing **V+ DF GF**
- ▶ Diced Mango, Bell Pepper, Red Onion, Quinoa, Cherry Tomato, Basil, Mint, Thai Dressing **V+ DF GF**
- ▶ Herb Skirt Steak, Potato Straws, Cowboy Butter **GF**
- ▶ Orange Rubbed Artic Char, Citrus Olive Salsa, Curled Scallions, Charred Leeks **DF GF**
- ▶ Charred Caulini, Capers, Parsley, Brown Butter, Pomegranates **V GF**
- ▶ Gnocchi, Grilled Corn Puree, Scallion, Basil, Parmesan **V**

### Thursday

- ▶ Kale, White Bean, Cherry Tomato, Red Onion, Cucumber, Herb Vinaigrette **V+ DF GF**
- ▶ Beets, Pepitas, Arugula, Parmesan, Roasted Apple, Blue Cheese **V GF**
- ▶ Panko Herb Crusted Salmon, Tarragon Mustard Glaze **DF**
- ▶ Citrus Brined Chicken, Truffle Butter, Cauliflower Puree **GF**
- ▶ Roasted Sweet Potato, Herbs, Crushed Pepitas **V+ DF GF**
- ▶ Garlic Parmesan Potatoes, Rosemary **V GF**

### Friday

- ▶ Radicchio, Spinach, Crispy Chickpeas, Carrots, Zaatar Dressing **V+ DF GF**
- ▶ Feta, Tomato, Cucumber, Olives, Banana Peppers, Seasonal Greens, Lemon Vinaigrette **V+ DF GF**
- ▶ Curried Mahi Mahi, Lemongrass, Seasonal Vegetables **DF GF**
- ▶ Shawarma Spiced Beef, Mint Yogurt, Parsley **GF**
- ▶ Roasted Broccolini, Lemon Zest, Dukkha **V+ DF GF**
- ▶ Herbed Quinoa, Lemon Tahini **V+ DF GF**

V = Vegetarian  
 V+ = Vegan  
 DF = Dairy Free  
 GF = Gluten Free  
 \* = Ambient

*Buffets Are Accompanied By A Mixed Green And A Composed Side Salad, Dinner Rolls, House Baked Cookies, Brownies, And Seasonal Cut Fruit*

## Deli Lunch Menu 06/01 - 06/05

### Monday

- ▶ Bowery Farms Red Lettuce, Radish, Carrots, Cucumber, Red Onion, Sesame Dressing **V+ DF**
- ▶ Spinach, Scallion, Cilantro, Five Spice Sunflower, Peppers, Carrots, Ponzu Dressing **V+ DF**
- ▶ Grilled Chicken Wrap, Basil Pesto, Heirloom Tomatoes, Bibb Lettuce, Provolone
- ▶ Salami, Muenster, Mixed Greens, Banana Peppers, Sesame Roll
- ▶ Tuna Salad, Citrus Aioli, Fresh Herbs, Little Gem Lettuce, Ciabatta Roll **DF**
- ▶ Greek Vegetable Pita, Cucumbers, Tomatoes, Feta, Herbs **V**

### Tuesday

- ▶ Spinach, Cucumber, Red Onion, Goat Cheese, Pomegranate Seeds **V GF**
- ▶ Frisee, Bulgur, Sweet Chili Cauliflower, Crispy Garbanzos, Herbs, Sweet Potato, Lime Vinaigrette **V+ DF**
- ▶ Peppered Turkey, Provolone, Tomato, Organic Greens, Rustic Roll
- ▶ Pastrami, Swiss, Barrel Aged Sauerkraut, Thousand Island Dressing, Rye Roll
- ▶ Crab Cake, Wild Arugula, Lemon Dill Aioli, Pretzel Roll **DF**
- ▶ Egg Salad, Herbs, Dijonnaise, Satur Farm Mixed Greens, Challah Roll **V**

### Wednesday

- ▶ Satur Farms Mixed Greens, Cucumber, Radish, Heirloom Cherry Tomatoes, Italian Dressing **V+ DF GF**
- ▶ Diced Mango, Bell Pepper, Red Onion, Quinoa, Cherry Tomato, Basil, Mint, Thai Dressing **V+ DF GF**
- ▶ Chicken Salad Wrap, Chicken, Celery, Onion, Kewpie Mayo, Herbs, Tomato **DF**
- ▶ Bacon, Cheddar, Arugula, Pickled Onions, Roasted Garlic Aioli, Rustic Roll
- ▶ Roasted Shrimp, Carrots, Cucumber, Thai Chili Sauce, Mixed Greens, Baguette **DF**
- ▶ Grilled Peppers, Black Bean & Corn Salsa, Sesame Hummus, Chipotle Aioli, Romaine, Pita **V+ DF**

### Thursday

- ▶ Kale, White Bean, Cherry Tomato, Red Onion, Cucumber, Herb Vinaigrette **V+ DF GF**
- ▶ Beets, Pepitas, Arugula, Parmesan, Roasted Apple, Blue Cheese **V GF**
- ▶ Honey Turkey, Local Apple, Celery, Red Onion, Wild Arugula, Croissant
- ▶ Black Forest Ham, Tomatoes, Provolone, Mesclun, Brioche Roll
- ▶ Blackened Salmon Wrap, Bell Peppers, Tomatoes, Romaine, Jalapeño Dressing **DF**
- ▶ Roasted Seasonal Vegetables & Mushroom, Tomato Spread, Spinach, Olive Cheddar Roll **V**

### Friday

- ▶ Radicchio, Spinach, Crispy Chickpeas, Carrots, Zaatar Dressing **V+ DF GF**
- ▶ Feta, Tomato, Cucumber, Olives, Banana Peppers, Seasonal Greens, Lemon Vinaigrette **V+ DF GF**
- ▶ Chicken Club, Roasted Garlic Aioli, Little Gem Lettuce, Semolina Oval Roll **DF**
- ▶ Skirt Steak, Vermont Aged Cheddar, Heirloom Tomatoes, Mixed Greens, Whole Wheat Roll
- ▶ Smoked Salmon Wrap, Tangy Remoulade, Watercress, Cucumbers, Carrots **DF**
- ▶ Buffalo Cauliflower, Romaine, Blue Cheese Aioli, Tomato, Health Pullapart Roll **V**

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# Build A Bowl Menu 06/01 - 06/05

**Protein:**

- ▶ Tandoori Chicken **GF**
- ▶ Rofu Chickpea Curry **V+ DF GF**

**Greens & Grains:**

- ▶ Spinach **V+ DF GF**
- ▶ Cardamom Quinoa **V+ DF GF**

**Accompaniments:**

- ▶ Turmeric Roasted Cauliflower **V+ DF GF**
- ▶ Mango Chutney **V+ DF GF**
- ▶ Pickled Onions **V+ DF GF**
- ▶ Masala Honey Slaw **V DF GF**
- ▶ Fresh Cilantro **V+ DF GF**
- ▶ Spiced Sweet Potatoes **V+ DF GF**

**Dressing:**

- ▶ Yogurt Mint Sauce **V GF**

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# Allergies & Intolerances

We encourage guests to ask to speak to the Chef or Manager regarding any questions about ingredients contained in the food being considered. Menu items will be marked with the icons pictured below.

Please note we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

