

Hot Lunch Menu 10/20 - 10/24

Monday

- ▶ Little Gem, Shaved Parmesan, EVOO, Cucumber, Lemon Vinaigrette **V GF**
- ▶ Farro, Roasted Vegetables, Spinach, Pepitas, Roasted Shallot Vinaigrette **V+ DF**
- ▶ Grilled Skirt Steak, Citrus Fennel, Herbs **GF***
- ▶ Rosemary Roasted Heritage Chicken, BBQ Sauce **DF GF**
- ▶ Tricolor Cauliflower, Balsamic Glaze **V DF GF**
- ▶ Brown Rice, Garlic Confit, Thyme **V+ DF GF**

Tuesday

- ▶ Arugula, Fennel, Orange, Croutons Black Pepper, Ranch Dressing **V**
- ▶ Endive, Arugula, Beets, Gorgonzola, Honey Mustard Dressing **GF**
- ▶ Airline Chicken Breast, Hot Honey, Feta **GF**
- ▶ Herb Crusted Monkfish, Bearnaise Sauce, Parmesan Roasted Leeks **GF**
- ▶ Crispy Roasted Brussels, Smoked Paprika, Maple, Red Pepper Flakes **V+ DF GF**
- ▶ Risotto, Parmesan, Chicken Stock, Herbs **GF**

Wednesday

- ▶ Romaine, Olives, Cucumber, Red Onion, Cherry Tomatoes, Italian Dressing **V+ DF GF**
- ▶ Radicchio, Mixed Greens, Wild Rice, Shaved Red Onion, Red Wine Vinaigrette **V+ DF GF**
- ▶ Labelle Farms Chicken, Marsala Sauce, Wild Mushrooms, Chive **DF GF**
- ▶ Grilled Skirt Steak, Olive Tapenade, Lemon Zest **DF GF***
- ▶ Roasted Carrots, Fig, Blood Orange **V+ DF GF**
- ▶ Spinach & Mushroom Ravioli, Truffle Alfredo, Parmesan **V**

Thursday

- ▶ Kale, Shaved Carrot, Radish, Cucumber, Sesame Ginger Dressing **V+ DF**
- ▶ Roasted Broccoli, Romaine, Caramelized Shallot, Croutons, Miso Caesar Dressing **V**
- ▶ Sesame Crusted Tuna, Yuzu Ponzu, Scallion, Cilantro **DF***
- ▶ Braised Crispy Pork Belly, Five Spice, Honey **DF**
- ▶ Roasted Bok Choy, Fried Garlic, Ginger, Chili Oil, Sweet Soy Sauce **V+ DF**
- ▶ Sushi Rice, Rice Wine Vinegar **V+ DF GF**

Friday

- ▶ Mixed Greens, Sliced Peaches, Goat Cheese, Craisins, Honey Cider Vinaigrette **V GF**
- ▶ Roasted Carrots, Quinoa, Kale, Cherry Tomatoes, Balsamic Dressing **V+ DF GF**
- ▶ Mediterranean Chicken, Artichoke, EVOO, Parsley **DF GF**
- ▶ Shrimp, Spiced Tomato Sauce, Mixed Vegetables **DF GF**
- ▶ Roasted Eggplant & Seasonal Vegetables **V+ DF GF**
- ▶ Toasted Pearl Couscous, Herbs **V+ DF**

V = Vegetarian

V+ = Vegan

DF = Dairy Free

GF = Gluten Free

** = Ambient*

Deli Lunch Menu 10/20 - 10/24

Monday

- ▶ Little Gem, Shaved Parmesan, EVOO, Cucumber, Lemon Vinaigrette **V GF**
- ▶ Farro, Roasted Vegetables, Spinach, Pepitas, Roasted Shallot Vinaigrette **V+ DF**
- ▶ Cumin Spiced Chicken, Coriander Lime Aioli, Romaine, Pickled Onions, Monterey Jack, Ciabatta Roll
- ▶ Roast Beef, Arugula, Heirloom Tomato, Gouda, Sourdough Roll
- ▶ Herb Marinated Salmon Wrap, Roasted Corn, Cucumber, Lemon Dill Creme Fraiche, Mixed Greens
- ▶ Portobello Mushrooms, Roasted Peppers, Organic Spinach, Balsamic, Whole Wheat Roll **V+ DF**

Tuesday

- ▶ Arugula, Fennel, Orange, Croutons Black Pepper, Ranch Dressing **V**
- ▶ Endive, Arugula, Beets, Gorgonzola, Honey Mustard Dressing **GF**
- ▶ Sundried Tomato Pesto Turkey, Olives Tapenade, Pepperoncini, Arugula, Mozzarella, Brioche Roll
- ▶ Black Forest Ham, Apple Butter, Creamy Brie, Organic Mesclun, Onion Roll
- ▶ Cajun Shrimp Wrap, Chopped Romaine, Roasted Corn Salsa **DF**
- ▶ Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze, Grilled Flatbread **V**

Wednesday

- ▶ Romaine, Olives, Cucumber, Red Onion, Cherry Tomatoes, Italian Dressing **V+ DF GF**
- ▶ Radicchio, Mixed Greens, Wild Rice, Shaved Red Onion, Red Wine Vinaigrette **V+ DF GF**
- ▶ Chicken Club, Smoked Bacon, Roasted Garlic Aioli, Heirloom Tomato, Little Gem, Sourdough Roll **DF**
- ▶ Carne Asada, Refried Beans, Avocado, Queso Fresco, Jalapeno, Iceberg, Tomatoes, Semolina Oval Roll
- ▶ Maryland Crab Wrap, Orange, Celery, Red Onion, Old Bay, Herb Dill Aioli **DF**
- ▶ Greek Salad Pita Pocket, Cucumbers, Cherry Tomatoes, Olives, Feta, Mixed Greens **V**

Thursday

- ▶ Kale, Shaved Carrot, Radish, Cucumber, Sesame Ginger Dressing **V+ DF**
- ▶ Roasted Broccoli, Romaine, Caramelized Shallot, Croutons, Miso Caesar Dressing **V**
- ▶ Turkey Salad, Local Apples, Celery, Organic Arugula, Everything Roll **DF**
- ▶ Bresola, Burrata, Peaches, Arugula, Olive Pocket Roll
- ▶ Shrimp Bahn Mi, Cabbage Carrot Slaw, Cilantro, Sriracha Honey Aioli, Baguette **DF**
- ▶ Grilled Vegetables, Charred Carrot, Vegan Cheese, Pesto, Poppy Dinner Roll **V+ DF**

Friday

- ▶ Mixed Greens, Sliced Peaches, Goat Cheese, Craisins, Honey Cider Vinaigrette **V GF**
- ▶ Roasted Carrots, Quinoa, Kale, Cherry Tomatoes, Balsamic Dressing **V+ DF GF**
- ▶ Spicy Chicken Sandwich, Bibb Lettuce, Tomato, Avocado Mash, Challah Roll
- ▶ Salami, Provolone, Tomato, Banana Peppers, Arugula, Parker House Roll
- ▶ Tuna Salad, Celery, Red Onion, Dijon Mayo, Radicchio, Multigrain Roll **DF**
- ▶ Crushed Chickpea Wrap, Kale, Feta, Italian Dressing, Cherry Tomato, Cucumber **V**

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Build A Bowl Menu 10/20 - 10/24

Protein:

- ▶ Herb Roasted Heritage Chicken **DF GF**

Greens & Grains:

- ▶ Arugula **V+ DF GF**
- ▶ Quinoa **V+ DF GF**
- ▶ Roasted Vegetables **V+ DF GF**

Accompaniments:

- ▶ Marinated Cherry Tomato **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Olives **V+ DF GF**
- ▶ Roasted Broccolini **V+ DF GF**
- ▶ Mozzarella **V GF**
- ▶ Red Onion **V+ DF GF**
- ▶ Marinated Artichoke **V+ DF GF**

Dressing:

- ▶ Italian Dressing **V+ DF GF**

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

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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.

