

Hot Lunch Menu 10/27 - 10/31

Monday

- ▶ Spinach, Chickpea, Shaved Carrots, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Baby Kale, Tomato, Cucumbers, Red Onion, Feta, Herbs, Chipotle Ranch **V GF**
- ▶ Grass Fed Brisket, Cherry Wood Smoke, Pickled Shallot, Blueberry BBQ Sauce, Herbs **DF GF**
- ▶ Labelle Farms Chicken, Mesquite BBQ Rub, Honey Lime Glaze **DF GF**
- ▶ Cauliflower Steaks, Chimichurri, EVOO **V+ DF GF**
- ▶ Four Cheese Mac And Cheese, Macaroni, Panko, Parsley **V**

Tuesday

- ▶ Mixed Greens, Sliced Cucumber, Cherry Tomatoes, Sliced Radish, Honey Mustard Dressing **V DF GF**
- ▶ Marinated Artichokes, Sundried Tomatoes, Roasted Red Pepper, Garbanzo Beans, Red Onion, Feta, Italian Dressing **V GF**
- ▶ Seared Ahi Tuna, Garlic Chips, Scallion, Pickled Fresno Chile, Citrus Vinaigrette, Herbs **DF GF ***
- ▶ Braised Chuck Roast, Herbed Tomato Sauce, Gremolata, EVOO **DF GF**
- ▶ Roasted Broccolini, Calabrian Chile, Shaved Pecorino, Lemon Juice & Zest, EVOO **V GF**
- ▶ Cheddar Polenta, Herbs, Garlic Butter **V GF**

Wednesday

- ▶ Mixed Greens, Dried Cranberries, Feta, Figs, Candied Pepitas, Balsamic Dressing **V GF**
- ▶ Beets, Goat Cheese, Blueberries, Bulgur, Arugula, Lemon Poppy Seed Dressing **V**
- ▶ Adobo Marinated Grilled Skirt Steak*, Charred Peppers, Grilled Onions **DF GF ***
- ▶ Herb Roasted Atlantic Cod, Blistered Cherry Tomato, Cilantro, Lime **DF GF**
- ▶ French Beans, Caper, Lime, Coriander, Olive Oil, Sea Salt **V+ DF GF**
- ▶ Spanish Rice, Paprika, Cumin, Oregano **V+ DF GF**

Thursday

- ▶ Red Leaf, Arugula, Cherry Tomatoes, Croutons, Pecorino Romano, Caesar Dressing **V**
- ▶ Roasted Vegetables, Charred Carrots, Farro, Asparagus, Apple Cider Vinaigrette **V+ DF GF**
- ▶ Sage Rubbed Airline Chicken, Burnt Rosemary, Berry Compote **DF GF**
- ▶ Fennel Pollen Brined Pork Tenderloin, Pomegranate Balsamic Glaze **DF GF**
- ▶ Garlic Roasted Green Beans, Herbs, Fried Onion **V+ DF**
- ▶ Sweet Potato Casserole, Sunflower Seeds, Vanilla, Buttermilk **V GF**

Friday

- ▶ Mizuna, Radish, Scallion, Peaches, Carrots, Honey Yuzu Vinaigrette **V DF**
- ▶ Tri-Color Quinoa, Organic Spinach, Roasted Red Peppers, Corn, Sweet Thai Dressing **V+ DF**
- ▶ Chicken & Lemongrass Dumplings, Grilled Cabbage, Cilantro, Black Garlic, Aioli **DF**
- ▶ Shrimp Shu Mai, Wakame, Pickled Ginger **DF**
- ▶ Vegetable Stir Fry, Shaoxing Wine, Tamari, Garlic, Ginger, Herbs **V+ DF GF**
- ▶ Bahn Pho Noodles, Scallion, Five Spice, Oyster Sauce, Soy Sauce **V+ DF**

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

Deli Lunch Menu 10/27 - 10/31

Monday

- ▶ Spinach, Chickpea, Shaved Carrots, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Baby Kale, Tomato, Cucumbers, Red Onion, Feta, Herbs, Chipotle Ranch **V GF**
- ▶ Cajun Chicken Caesar Wrap, Romaine Lettuce, Toasted Croutons, Shaved Parmesan
- ▶ Mojo Grilled Skirt Steak, Roasted Red Peppers, Provolone, Arugula, Semolina Oval Roll
- ▶ Tuna Salad, Celery, Red Onion, Herbs, Brioche Roll
- ▶ Tofu Banh Mi, Teriyaki Glaze, Carrot Slaw, Cilantro, French Batard Roll **V+ DF**

Tuesday

- ▶ Mixed Greens, Sliced Cucumber, Cherry Tomatoes, Sliced Radish, Honey Mustard Dressing **V DF GF**
- ▶ Marinated Artichokes, Sundried Tomatoes, Roasted Red Pepper, Garbanzo Beans, Red Onion, Feta, Italian Dressing **V GF**
- ▶ Madras Curry Chicken, Herbs, Red Grapes, Orange Zest, Arugula, Rustic Naan **DF**
- ▶ Prosciutto, Smoked Mozzarella, Honey Mustard, Organic Greens, Rye Roll
- ▶ Crab, Cajun Remoulade, Shredded Iceberg, Tomatoes, Challah Roll
- ▶ Potato Egg Salad, Celery, Dijonnaise, Satur Farms Arugula, Whole Grain Roll **V DF**

Wednesday

- ▶ Mixed Greens, Dried Cranberries, Feta, Figs, Candied Pepitas, Balsamic Dressing **V GF**
- ▶ Beets, Goat Cheese, Blueberries, Bulgur, Arugula, Lemon Poppy Seed Dressing **V**
- ▶ Roasted Turkey Breast, Organic Greens, Tomatoes, Red Peppers, Cheddar, Onion Roll
- ▶ Prosciutto, Aged Alpine Swiss Cheese, Horseradish Aioli, Everything Roll
- ▶ Shrimp Salad Wrap, Shredded Carrots, Cucumber, Roasted Corn, Avocado Mash **DF**
- ▶ Buffalo Cauliflower, Celery, Crumbled Blue Cheese, Little Gem, Pretzel Roll **V**

Thursday

- ▶ Red Leaf, Arugula, Cherry Tomatoes, Croutons, Pecorino Romano, Caesar Dressing **V**
- ▶ Roasted Vegetables, Charred Carrots, Farro, Asparagus, Apple Cider Vinaigrette **V+ DF GF**
- ▶ Grilled Chicken, Sliced Heirloom Tomatoes, Romaine Lettuce, Sourdough Roll **DF**
- ▶ Char Siu Beef, Ginger, Garlic, Charred Scallion, Cilantro, Poppy Seed Roll **DF**
- ▶ Smoked Salmon Wrap, Dill Cream Cheese, Capers, Lemon, Pickled Red Onions, Watercress
- ▶ Roasted Vegetables, Sesame Hummus, Baby Spinach, Grilled Flatbread **V+ DF**

Friday

- ▶ Mizuna, Radish, Scallion, Peaches, Carrots, Honey Yuzu Vinaigrette **V DF**
- ▶ Tri-Color Quinoa, Organic Spinach, Roasted Red Peppers, Corn, Sweet Thai Dressing **V+ DF**
- ▶ Maple Honey Roasted Turkey, Olive Tapenade, Provolone, Pepperoncini, Romaine, Olive Roll
- ▶ BLT, Maple Glazed Bacon, Hot Honey, Romaine, Tomato, Parker House Roll **DF**
- ▶ Tuna Salad, Celery, Red Onion, Organic Mixed Greens, Multi Grain Roll **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Arugula, Balsamic Glaze, Ciabatta Roll **V**

V = Vegetarian

V+ = Vegan

DF = Dairy Free

GF = Gluten Free ²

Build A Bowl Menu 10/27 - 10/31

Protein:

- ▶ BBQ Airline Chicken **DF GF**
- ▶ Grilled BBQ Mushrooms **V+ DF**

Greens & Grains:

- ▶ Spinach **V+ DF GF**
- ▶ Bulgur **V+ DF**

Accompaniment:

- ▶ Grilled Chipotle Corn **V DF GF**
- ▶ Roasted Sweet Potatoes **V+ DF GF**
- ▶ Bell Peppers **V+ DF GF**
- ▶ Red Onion **V+ DF GF**
- ▶ Pineapple Chunks **V+ DF GF**
- ▶ Pickled Jalapeños **V+ DF GF**

Dressing:

- ▶ Chipotle Lime 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

V = Vegetarian

V+ = Vegan

DF = Dairy Free

GF = Gluten Free

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.

