Hot Lunch Menu 11/02 - 11/06

Monday

- Kale, Carrots, Cranberries, Croutons, Honey Mustard Dressing **V DF**
- Chickpea, Red Onion, Tomato, Cucumber, Peppers, Toasted Pepitas, Cilantro Lime Dressing **V+ DF GF**
- Slow Cooked Butter Chicken, Parsley **GF**
- Curried Shrimp, Chiles, Herbs, Turmeric **DF GF**
- Coriander Roasted Vegetables, Herbs **V+ DF GF**
- Streamed Basmati Rice & Naan **V+ DF**

Tuesday

- Mixed Greens, Radish, Cotija, Roasted Corn, Citrus Guajillo Dressing **V GF**
- Pearled Farro, Arugula, Zucchini, Cherry Tomato, Roasted Shallot Vinaigrette **V+ DF**
- Braised Pork Shoulder, Orange, Chilis **DF GF**
- Herb Monkfish, Bourbon Roasted Peaches **DF GF**
- Grilled Caraflex Cabbage, Charred Scallion Vinaigrette **V+ DF**
- Braised White Beans, Thyme, Lemon, Leeks **V GF**

Wednesday

- Mixed Greens, Carrots, Cucumber, Wonton Strips, Sesame Miso Dressing **V+ DF**
- Roasted Brussel Sprouts, Bulgur, Radish, Edamame, Citrus Vinaigrette **V+ DF**
- Mongolian Beef, Broccoli, Crispy Garlic **DF** *
- Shio Koji Chicken, Maple Miso Sauce **DF**
- Charred Broccoli, Hoisin, Scallion **V+ DF**
- Lo Mein, Mixed Seasonal Vegetables, Bean Sprouts **V+ DF**

Thursday

- Radicchio, Arugula, Pumpkin Seeds, Beets, Goat Cheese, Strawberry Vinaigrette **V GF**
- Sweet Potato, Shaved Carrot, Micro Basil, Mixed Greens, Balsamic Dressing **V+ DF GF**
- Coulotte Steak, Crispy Onions, Peppercorn Cream Sauce **GF ***
- Panko Crusted Salmon, Hot Honey Garlic Glaze **DF**
- Roasted Delicata Squash, Toasted Pepitas, Herbs **V GF**
- Sweet Potato Gnocchi, Chive, Sage, Shitake Mushroom, Maple Cream Sauce **V**

Friday

- Red Leaf Lettuce, Wild Arugula, Toasted Pepitas, Citrus Champagne Vinaigrette **V+ DF GF**
- Grilled Asparagus, Quinoa, Red Onion, Parsley, Beets, Apple Cider Dressing **V+ DF GF**
- Thai Green Chicken Curry, Seasonal Vegetables, Coconut Milk **DF**
- Stir-Fried Shrimp, Broccoli, Chili Crunch **DF**
- Bok Choy, Sambal, Sweet Soy **V+ DF**
- Scallion Pancakes **V DF**

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

Deli Lunch Menu 11/02 - 11/06

Monday

- Kale, Carrots, Cranberries, Croutons, Honey Mustard Dressing **V DF**
- Chickpea, Red Onion, Tomato, Cucumber, Peppers, Toasted Pepitas, Cilantro Lime Dressing **V+ DF GF**
- Grilled Pesto Chicken, Tomatoes, Fresh Sliced Mozzarella, Ciabatta Roll
- Bresaola, Shaved Lettuce, Tomato, Red Onion, Brioche Roll
- Shrimp Salad Wrap, Roasted Corn, Kewpie, Avocado, Arugula **DF**
- Balsamic Roasted Vegetable Wrap, Crushed Sunflower Seeds, Spinach, Feta **V**

Tuesday

- Mixed Greens, Radish, Cotija, Roasted Corn, Citrus Guajillo Dressing **V GF**
- Pearled Farro, Arugula, Zucchini, Cherry Tomato, Roasted Shallot Vinaigrette **V+ DF**
- BBQ Jerk Chicken Slider, Mango Pineapple Salsa, Romaine, Pretzel Roll **DF**
- Pepperoni, Red Peppers, Provolone, Arugula, Semolina Roll
- Sriracha Honey Salmon Wrap, Cucumbers, Cilantro, Scallion, Mixed Greens **DF**
- Roasted Eggplant, Olives, Basil, Hummus, Sourdough Roll **V+ DF**

Wednesday

- Mixed Greens, Carrots, Cucumber, Wonton Strips, Sesame Miso Dressing **V+ DF**
- Roasted Brussel Sprouts, Bulgur, Radish, Edamame, Citrus Vinaigrette **V+ DF**
- Turkey, Spicy Mayo, Dill, Pickles, Swiss Cheese, Wheat Roll
- Skirt Steak Bahn Mi, Pickled Vegetable, Persian Cucumber, Togarashi Aioli, Baguette **DF**
- Flaked Tuna, Red Onion, Herbs, Organic Mesclun, Poppy Seed Roll **DF**
- Avocado, Sliced Boiled Egg, Chili Oil, Gluten Free Wrap **V GF**

Thursday

- Radicchio, Arugula, Pumpkin Seeds, Beets, Goat Cheese, Strawberry Vinaigrette **V GF**
- Sweet Potato, Shaved Carrot, Micro Basil, Mixed Greens, Balsamic Dressing **V+ DF GF**
- Mikes Hot Honey Chicken Salad, Roasted Peppers, Muenster, Rustic Roll
- Pastrami, Mustard, Radicchio, Arugula, Tomato, Garlic Rosemary Roll **DF**
- Crab Salad Wrap, Orange, Pickled Red Onion, Old Bay, Arugula **DF**
- Marinated Tofu Banh Mi, Teriyaki Glaze, Carrot Slaw, Cilantro, Sriracha Kewpie, Baguette **V DF**

Friday

- Red Leaf Lettuce, Wild Arugula, Toasted Pepitas, Citrus Champagne Vinaigrette **V+ DF GF**
- Grilled Asparagus, Quinoa, Red Onion, Parsley, Beets, Apple Cider Dressing **V+ DF GF**
- Roasted Turkey, Pesto, Parmesan, Romaine, Sourdough Roll
- Toscano Salami, Sliced Muenster, Mixed Greens, Banana Peppers, Sesame Roll
- Smoked Salmon, Chive Cream Cheese, Micro Herbs, Pickled Onions, Everything Roll
- Chickpea Salad, Mayo, Carrots, Cucumber, Feta, Spinach, Wheat Wrap **V**

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

Build A Bowl Menu 11/02 - 11/06

Protein:

- Doenjang Chicken **DF**
- Spiced Bulgogi Beef **DF**

Greens & Grains:

- Bowery Farms Mixed Greens **V+ DF GF**
- Steamed White Rice **V+ DF GF**

Accompaniment:

- Kimchi **V+ DF GF**
- Pickled Carrot **V+ DF GF**
- Marinated Cucumber **V+ DF GF**
- Roasted Broccoli **V+ DF GF**
- Roasted Vegetables **V+ DF GF**
- Sesame Oil Sprouts **V+ DF GF**

Dressing:

- Honey Gochujang 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.







