

THE FALLS FOOD HALL SPREAD

OCTOBER 2026

A World of Soup

As the weather cools down, soup season heats up! Nearly every culture has its own comforting bowl, from bright, and citrusy broths to rich, hearty stews. Take a quick trip around the globe and discover a few beloved soups from different corners of the world. Which one would you try first?



Mexican Pozole

A hearty soup made with hominy and pork or chicken, topped with fresh garnishes like cabbage, radishes, and lime.



French Onion Soup

Sweet caramelized onions simmered in a rich broth and topped with toasted bread and melted cheese.



Vietnamese Pho

Pronounced "fuh" a fragrant broth with rice noodles, fresh herbs, lime, and your choice of protein.



Thai Tom Yum

A bold soup featuring lemongrass, lime, and chiles, known for its spicy and citrusy flavor.



Japanese Miso Soup

A light broth made with miso, seaweed, and tofu that is commonly served alongside Japanese meals.



Greek Avgolemono

A creamy lemon-chicken soup thickened with egg instead of cream for a silky texture.

Hall Talk

Pro-tips to make
ordering a breeze



Save time, skip the line!

Stuck in meetings all day and no time to wait in line? Download our Savour mobile app to pre-order your deli or grill meal and pick up at the mobile-pick-up point near the seating area.



Download the Savour
app to order

WHAT'S HAPPENING

VISIT GO/FLIK TO SEE OUR MENU



Plantain Tostadas
October 6



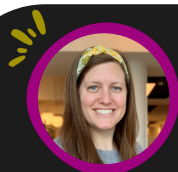
Chicken Burgers
October 13

**GLOBAL
PANTRY**

Turkey
October 7



**Maple Pumpkin
Spiced Trail Mix**
Week of 10/19



Wellness Tasting Table
October 7



IT
October 28



MEET TREVOR

Sous Chef

ABOUT TREVOR

Say hello to our new Sous Chef, Trevor Remy! Originally from Lima, Ohio, with Caribbean roots, Trevor loves cooking, supporting his sons at soccer games, and enjoying his favorite dish: curried chana roti with goat. Welcome to the team, Trevor!



Let's Talk
FLIK



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Your Feedback

TRY OUR RECIPES

Turkish Red Lentil Soup

Try a sample in the cafe on October 7th

A comforting Turkish classic made with red lentils, carrots, onion, garlic, and warm spices simmered until tender, then blended for a silky texture. Finished with fresh lemon juice and cilantro, this hearty, plant-based soup delivers a satisfying balance of protein, fiber, and vibrant flavor in every spoonful.



scan for
recipe

