

Café 1919

Breakfast

WEEK OF
Sept 7-11
8:00 a.m. – 10:30 a.m.

STOP BY **PERK** AND TRY OUR
NEW FLAVOR **PISTACHIO** FOR
YOUR LATTE, CAPPUCCINO,
FRAPPACCINO OR
FRESH BREWED COFFEE!



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT CEREAL	Old Fashioned Oatmeal	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal
BREAKFAST BAR	Daily Selection of Fresh Pastries, Breads and Spreads Fruit/Yogurt Bar & Fresh Fruits				
HOT BREAKFAST BAR		Spinach and egg frittata Pork Sausage Links Turkey Sausage Links Home Fries with Peppers and Onions	Honey Butter Biscuits Sausage patties Turkey Links Home Fries with Peppers and Onions	Fried chicken Eggs Chicken apple sausage Turkey links Hashbrown patties	
GRILL SPECIAL	Andouille sausage, scrambled eggs, peppers and onions, cheddar cheese, on a hoagie				

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Lunch Menu

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HIGHLIGHTS

Chefs Tables:
Flat breads with salad
BCS
Chipotle 1919



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUPS	Chicken Noodle	Twice Baked Potato	Broccoli Cheddar(v) Chicken Orzo	Curry Rice and Lintel Southwest tortilla	Chicken Noodle
BREAD STREET	Chicken, provolone, pesto, blistered cherry tomatoes, red onion Ciabatta BLT thick bacon, tomato, lettuce, mayonnaise, multigrain Pakora fritter wrap, chipotle mayo, lettuce, tomato, red onion, jalapenos, feta cheese, flour wrap				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
AI FORNO					
Global Kitchen		MEDDITEAIAN •Herbed Couscous Salad — couscous, cucumbers, cherry tomatoes, parsley, lemon, olive oil Proteins •Lemon-Oregano Chicken Thighs •Roasted Whitefish with Tomato-Olive Relish Vegetables •Roasted Zucchini & Squash •Garlic Broccolini Starch •Olive Oil Potatoes with Rosemary Condiment •Tahini Yogurt Sauce	Asian Cold side: sushi Miso cod Sesame chicken Fried rice Green beans chili crunch Braised Shitake mushrooms	INDIAN Cucumber–Mint Raita Salad Proteins Coconut Curry Chicken (mild, similar complexity to tikka masala) Tandoori-Style Baked Salmon Vegetables Roasted Cauliflower with Turmeric & Garlic Green Beans with garm masala Starch Basmati Rice Pilaf with Peas Condiment Cilantro Chutney	
GRILL	CHEF'S SPECIAL	LTO Nashville Hot Chicken Tacos cabbage slaw, spicy mayo, French fries			