

Café 1919

Breakfast

WEEK OF
September 8-12
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 fetta 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	Local Apple and Chai Pancakes				

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Lunch Menu

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HIGHLIGHTS

Chefs Tables:

Wednesday BCS

LOVE FOOD
NOT WASTE
EARTH MONTH

SOUPS	Chicken Noodle	Twice Baked Potato	Broccoli Cheddar(v) Chicken Orzo	Curry Rice and Lintel Southwest tortilla	Chicken Noodle
BREAD STREET	Black forest ham, & Swiss Pretzel Melt- Lettuce, Tomato, Dijon, Mayo Sliced chicken, roasted red peppers, pesto, arugula, provolone, ciabatta Roasted eggplant, shaved red onion, harissa, pepperjack, spring mix, multigrain bun				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
AI FORNO					
Global Kitchen		Chesapeake Bay-Inspired Old Bay Roasted Chicken Thighs Roasted catfish Collard Greens Sweet Corn Succotash Buttermilk Cornbread Eastern Shore Garden Salad Cucumbers, tomato, radish, carrot lemon dressing	Appalachian-Inspired Buttermilk-Brined Fried Chicken Cornmeal-Crusted Trout with Lemon and Herb Braised Green Beans with Ham Hock Roasted Okra with Garlic and Chili Flakes Cheddar Grits Shaved Cabbage Slaw with Apple Cider Vinaigrette	Mediterranean-Inspired Lemon-Oregano Grilled Chicken Sumac-Spiced Grilled salmon Roasted Zucchini and Bell Peppers Braised Chickpeas with Spinach Herbed Couscous Fattoush Salad with Pita Crisps and Pomegranate Dressing	
GRILL	CHEF'S SPECIAL	Reverence steelhead trout with a bacon Local Apple Slaw			