

TIMES DINING MENU

JANUARY 26TH-30TH

FULL MENUS

BREAKFAST

KITCHEN TABLE

GRILL LUNCH

DELI

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SUSHI

CHEF'S TABLE

CRAFT YOUR CRAVE

Build Your Own: Jerk Chicken, Dry Rub Tilapia, Gumbo Rice & Beans, Baked Mac & Cheese, Collard Greens, Cabbage & Carrots, Broccoli and Onions, Cole Slaw

GRILL STATION SPECIAL

Pizza

Wings

Chicken Burger

DELI

Artisanal Sandwiches | Build Your Own Sandwiches and Wraps served with Homemade Chips

Tuna Melt with Multigrain Bread | Avocado, Arugula, Sundried Tomato Sandwich

SALAD BAR

Salad Greens, Wholesome Beans and Grains, Lean Proteins, Cheeses, Toppings, Salad Dressings and Vinaigrettes

Antipasti: Daily Selection of Seasonal Marinated & Grilled Vegetables, Grain & Bean Salad

Weekly Homemade Dressing

KITCHEN TABLE

MEATLESS MONDAY

HOME COOKING

SWEET HOME CAFE

NYT-COOKING

HAPPY FRIDAY

Garden Vegetable VG GF

Farro Bean VG GF

Cauliflower Soup VG,GF

Farro Bean VG,GF

Cauliflower Soup VG,GF



Weekly Soup Potato Leek Soup **V, D, GF**

V – vegetarian | VG – Vegan | D- Dairy If you have a food allergy, please let us know.

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, and sesame products, and any other potential allergens in the food production areas of our facility. This facility handles and serves all allergens, and ingredient cross-contact may occur.

BREAKFAST

8:00 am- 11:00 am

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cage-Free Scramble Eggs V GF	Cage-Free Scramble Eggs V GF	Cage-Free Scramble Eggs V GF	Cage-Free Scramble Eggs V GF	Cage-Free Scramble Eggs V GF
Cage-Free Scramble with Cheese V D GF	Cage-Free Scramble with Cheese V D GF	Cage-Free Scramble with Cheese V D GF	Cage-Free Scramble with Cheese V D GF	Cage-Free Scramble with Cheese V D GF
Egg White, Spinach Frittata V D GF	Egg White, Spinach Frittata V D GF	Egg White, Cherry Tomato Frittata V D GF	Egg White, Mushroom, Swiss Cheese, Frittata V D GF	Egg White, Kale, Peppers, Onions Frittata V D GF
French Toast-Made to Order V D	Pancakes-Made to Order V D	French Toast-Made to Order V D	Pancakes-Made to Order V D	French Toast-Made to Order V D
Garlic Spinach VG GF	Grilled Vegetables VG GF	Corned Beef Hash	Sauteed Spinach with Garlic VG GF	Roasted Parmesan Broccoli V D GF
Vegetarian Patties V	Turkey Sausage	Vegetarian Patties V	Vegetarian Patties V	Pork Sausage



Daily Breakfast Selection Available During Breakfast Hours

Assorted Fresh Fruit **V · VG · GF** | Avocado Toast Bar **V · VG** | Yogurt Selection **V · GF options** | Bagels & Sliced Breads **V** | Pastries **V**

Spreads **V · GF options** | House-Made Salads **V · GF options** | Hot Cereal **V · VG** | Additional Hot Breakfast Items Available at the **Grill Station**

MAIN MENU

V – vegetarian | **VG** – Vegan | If you have a food allergy, please let us know.

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KITCHEN TABLE

11:30 am- 2:30 pm

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEATLESS MONDAY	HOME COOKING	SWEET HOME CAFE	NYT-COOKING	HAPPY FRIDAY
Vegetable Birdseed Pilaf VG GF Sheet-Pan Roasted Mediterranean Vegetables VG GF Greek Style Potatoes VG GF Greek Orzo VG Greek Style Braised Chickpeas and Tomato Sauce VG GF Greek Spinach Rice Topped with Pickled Onions VG GF Chef's Choice Salad VG	Marinated Pork Baby Back Ribs with Pine Apple Puree GF BBQ Chicken GF Pasta Mixed with Red Onions, Charred Cherry Tomatoes V Roasted Potatoes with Garlic and Oil VG GF Steamed Vegetables with Pesto VG Herb Wheatberries and Dried Cranberries VG Fennel Mixed Green Salad VG GF Sweet Cole Slaw V GF	Roasted Dry Rub Turkey Breast and Gravy GF Lemon Chicken GF Candied Yams, Ginger Brown Butter V D GF White Rice with Sweet Corn VG GF Herb Roasted Potatoes VG GF Baked Cauliflower with Toasted Walnuts VG GF Tomato Green Bean Salad VG GF Chopped Romaine Salad V D GF	Teres Major Beef with Mushroom Sauce D GF Herb Chicken Garlic Lemon Butter D GF Olive Oil Mashed Potatoes and Parsley V D GF Rice Pilaf VG GF Lemony Shrimp and Bean Stew GF Roasted Vegetable Medley VG GF Baby Kale with Quinoa Salad VG GF Tomato Ceasar Salad V	Flour Tortilla V Shredded Chipotle Chicken GF Fiesta Corn V D GF Beef Chili GF Tex Mex Beans V D GF Cilantro Rice VG GF Chef's Choice Salad V



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GRILL STATION

11:30 am- 2:30 pm

Daily Grill Selection Available During Lunch Hours

Weekly Special

Smaco | Smash Burger

Times Dining Burgers

Classic Hamburger | Cheeseburger | Turkey Burger

Veggie Burger | Chicken Burger

Philly Cheesesteak | Grilled Cheese | Chicken Tenders

La Plancha

Salmon | Steak

Sides

French Fries | Tater Tots | Onion Rings

Sweet Potato Fries



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DELI STATION

11:30 am- 2:30 pm

Daily Deli Selection Available During Lunch Hours

Signature Sandwiches

Roast Beef | Italian Hero Hot Pastrami

Chicken Caesar Wrap | Roast Turkey Club |

Grilled Chicken Sandwich | Cheese Sandwich | Egg Salad Sandwich

Tuna Salad Sandwich | Salami Sandwich | Capicola Ham Sandwich

Build Your Own Sandwich

Weekly Sandwiches

Smoked Salmon Sandwich | Chopped Italian Sub

Sides

French Fries | House made Chips | Simple Greens



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