

TIMES DINING MENU

Breakfast 8:00am-11:00am | Lunch 11:30am -2:30pm

SPECIAL

SUSHI & SASHIMI

Mar 27th

Chef's Table Javier Perez

Mar 26th

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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HOT BREAKFAST BUFFET

Cage-Free Scramble Eggs GF Cage-Free Scramble Eggs with Cheese V GF Grilled Asparagus V GF French Toast V D Garlic Spinach VG Vegetarian Patties V	Baked Eggs GF Cage-Free Scrambled Eggs w/Cheese D Egg White Spinach Frittata D Pancakes V D Grilled Vegetables VG GF Turkey Sausage	Cage-Free Scrambled Eggs GF Cage-Free Scrambled Eggs GF w/Cheese D Egg White Cherry Tomato Frittata D French Toast V D Corned Beef Hash Bratwurst Sausage	Baked Eggs V GF Cage-Free Scramble Eggs V GF Egg White Mushroom, Swiss Frittata D Pancakes V D Sautéed Spinach With Garlic V Vegetarian Patties V	Cage-Free Scrambled Eggs GF Cage-Free Scrambled Eggs w/Cheese D GF Egg White Kale, Peppers, Onions Frittata D French Toast V D Roasted Parmesan Broccoli V Pork Sausage
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COLD BREAKFAST BAR

Fresh Seasonal Fruit, Berries, Greek Yogurt, Grains, Morning Composed Salads, Roasted Vegetables, House Made Granola, Tuna Salad, Boiled Eggs, Plum Tomatoes, Red Onions and More!

HOT CEREAL

Oatmeal VG	Oatmeal VG	Oatmeal VG	Oatmeal VG	Oatmeal VG
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Build Your Own Rice Bowl Available All Month!

SOUP

Vegetable Chickpea Soup V GF Chicken Pasta Soup	Vegetable Chickpea Soup V GF Mushroom Soup V GF	Vegetable Chickpea Soup V GF Chicken Pasta Soup	Vegetable Chickpea Soup V GF Mushroom Soup V GF	Vegetable Chickpea Soup V GF Chicken Pasta Soup
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KITCHEN TABLE

MEATLESS MONDAY	CHEF CARLA HALL	SWEET HOME CAFÉ	MEXICO	HAPPY FRIDAY
Bulgogi Vegan Meatballs V Sweet Potato Noodles V GF Baby Bok Choy with Sesame Oil V Sweet Chili Tofu V GF Vegetable Stir-Fry V GF Ginger Roasted Carrots V GF Chef's Choice Salad V GF	San Francisco-Inspired Mussel Chowder V GF Weeknight Sheet Pan Chicken Dinner GF Fried Rice V GF Sheet Pan Tofu with Cauliflower and Sweet Potatoes V GF Vegan Southern Callard Greens VG GF Herb Roasted Brussels Sprout and Turnips VG GF Cucumber Tomato Salad with Feta V D GF Spring Mix Lettuce with Green Beans, Asian Dressing V GF	Carolina Smoked Pulled Pork GF Smoked Gouda Cheese Mash Potato V D GF Smoked Rubbed Chicken GF Spice Rub Cauliflower with Artichokes V GF Green Beans Roasted Almonds V GF Cajun Roasted Potatoes V D GF Iceberg Lettuce Smoked Bacon Bits Blue Cheese Dressing GF D Chickpea Salad V GF	Chicken Enchilada Carne Asada GF Chorizo and Potatoes Black Bean Stew V GF Fiesta Rice V GF Sweet Plantains V GF Shrimp Salad Lime Avocado Dressing GF Mexican Street Corn Kale Salad V GF	Fish & Chips Fried Wings Grilled Asparagus V GF Steak Fries V Grilled Corn V D GF Minted Peas V GF Chef's Choice Salad V GF

Build your own Sandwich available daily / Weekly Homemade Dressing: WALNUT Dressing

ACTION TABLE

BI "BRIT" BAP BEEF SHORTRIB, Earl Gray Rice, Fried Egg, Watercress, Shitake Mushrooms, Carrots, Green Peas, Shredded Red Cabbage, Sesame Seeds, Fried Red Onions	BI "BRIT" BAP BEEF SHORTRIB, Earl Gray Rice, Fried Egg, Watercress, Shitake Mushrooms, Carrots, Green Peas, Shredded Red Cabbage, Sesame Seeds, Fried Red Onions	BI "BRIT" BAP BEEF SHORTRIB, Earl Gray Rice, Fried Egg, Watercress, Shitake Mushrooms, Carrots, Green Peas, Shredded Red Cabbage, Sesame Seeds, Fried Red Onions
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GRILL

GRILL: Pat LaFrieda Creek Stone Farm Burger, Turkey Burger Smash Burger, Vegan Lekka Burger,
 PIZZA: Cheese, Veggie, Pepperoni

CARVED

Herb Roasted Turkey- **GF** Simply Roasted Vegetables -**V GF**

SALAD BAR

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



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