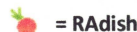
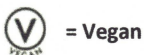


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Lentil Vegetable Soup (V) Chicken Noodle Loaded Baked Potato	Lentil Vegetable Soup (V) Chicken Noodle Loaded Baked Potato	Metemgee (V) Chicken & Dumpling Braised Beef Chili	Metemgee (V) Chicken & Dumpling Braised Beef Chili	Chicken & Dumpling Tomato Basil Bisque (V)
Market Bar \$0.68/oz	Salad Greens, Fresh Vegetable Crudités and Fruit, Beans & Grains, Proteins and Cheese, Salad Dressings and Vinaigrettes, Toppings Raw Food: A Selection of Seasonal, Nutrient Dense Salads in Their Most Natural State Market Salads: Daily Selection of Seasonal Marinated and Grilled Vegetables, Grain and Bean Salads Daily RADISH Antipasti selection				
Global \$0.68/oz	<b>Mediterranean</b> Grilled Chicken Shawarma, Pickled Red Onion Housemade Falafel, Tahini (V) Cous Cous Pilaf (V) Za'atar Grilled Eggplant & Peppers (V)  Bulghur Tabbouleh, Cucumber, Fresh Herb (V) Tomato, Cucumber, Red Onion Salad (V) Local Hummus, Warmed Pita (V)		<b>Guyanese</b> Guyanese Curry Chicken Garlic Fried Pork Shine Coconut Rice (V) Fried Cassava (V) Bhaji (Sauteed Spinach) (V)  Roasted Sweet Potato Salad (V) Chana & Cucumber Salad (V)		<b>Wings</b> Hot Buffalo Dry Rub BBQ Sweet Teriyaki Garlic Parmesan Tater Tots (V)  Cole Slaw (V) Assorted Condiments
Comfort \$0.68/oz		Stuffed Bell Peppers Fajita Spiced Beef  Poblano Potatoes (V) Grilled Summer Squash (V)	Chicken Marsala Roasted Local Mushroom  Steamed Vegetables (V) Baked Sweet Potato (V)	Baked Tilapia Capers, Tomatoes  Orzo Rice Pilaf (V) Grilled Asparagus (V)	
Market Deli \$11.95	Weekly Sandwich Specials and Made to Order Sandwiches. Fresh Cut Produce, House Roasted Deli Meats, a Variety of Toppings & Condiments.  <b>Market Deli Weekly Special</b> <b>Pesca e Prosciutto</b> – Prosciutto San Daniele, Grilled Peaches, Whipped Montchevre, Caramelized Onion Jam				
Chalk Board Grill \$9.95	<b>Chalk Board Grill</b> <b>HSB Signature Burger</b> – LaFrieda Dry Aged Burger, Sharp Cheddar, Caramelized Onion, Dill Pickle, Signature Sauce <b>Grilled Chicken Club</b> – Herb Grilled Chicken, Crispy Bacon, American, Lettuce, Tomato, Garlic Aioli <b>Southwest Turkey Burger</b> – Grilled Turkey Burger, Pepper Jack Cheese, Smashed Avocado, Lettuce, Tomato, Chipotle Aioli <b>Falafel Quinoa Burger</b> – Housemade Falafel Quinoa Burger, Shaved Vegetable Slaw, Tahini Sauce				
Breakfast Grill Special \$2.75-9.95	<b>Medialuna</b> Argentinian Sandwich Egg, Ham, Mozzarella	Cinnamon French Toast Maple Apple Compote	Buttermilk Pancakes Blueberry Syrup	Western Omelet Ham, Peppers, Cheddar	Breakfast Sandwich Sausage, Egg, Hashbrown English Muffin
Lunch Grill Special \$10.95-11.95	<b>Nashville Hot Po' Boy</b> Crispy Fried Oysters Mayo, Lettuce Lemon, Pickle	<b>Chicken Quesadilla</b> Achiote Grilled Chicken Monterrey Jack Cheese Roasted Green Chile	<b>French Dip Grinder</b> Roast Beef, Horseradish Caramelized Onion Provolone, Au Jus	<b>BBQ Fried Chicken</b> Buttermilk Fried Chicken Kansas City BBQ Pickle Slaw	<b>Southwest Melt</b> Smoked Turkey, Cheddar Bacon, Avocado Chipotle Mayo
Action \$10.95	<b>Paninoteca</b> <i>"Meatballs &amp; More"</i> Beef & Ricotta Meatball, Truffle Risotto Arancini, Pork Porchetta Meatball Grinder, Leafy Greens Salad or Soft Corn Polenta Grilled Portobello, Roasted Squash, Cherry Tomato Salad, Grilled Artichoke & Eggplant Caponata				
Chef's Table \$14.95	<b>Chefs Table Wednesday 12pm-1pm</b> Grilled Bison Burger, Aged Cheddar, Signature Sauce, Sweet Potato Fries				



Consumer Advisory: Before placing your order, please inform a manager if a person in your party has a food allergy  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*