

















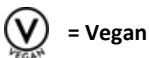


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00		Chicken & Dumpling Yam & Garbanzo Chili  Lentil Vegetable Soup 	Chicken Noodle Braised Beef Chili Miso Carrot Ginger 	Chicken Noodle Braised Beef Chili Miso Carrot Ginger 	Chicken Noodle Loaded Baked Potato
Market Bar \$0.68/oz	Salad 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	Snow Day Cafe Open 8:00 -2:00 Limited Service Steam Coffee Bar Closed	German Sauerbraten (Wine Braised Beef) Schweineschnitzel (Crispy Pork Schnitzel) Braised Red Cabbage  Chive Spaetzle  German Cole Slaw  Potato & Bacon Salad Warm Pretzels, Horseradish Cottage Cheese		Hawaiian Huli Huli Chicken Roast Kalua Pork Steamed Coconut Rice  Roasted Sweet Potatoes  Hawaiian Macaroni Salad  Tomato Maui Onion Salad  Hawaiian Sweet Roll	
Comfort \$0.68/oz		Braised Tuscan Chicken Artichoke Tomato Cream Rice Pilaf  Sauteed Spinach 	Traditional Meatloaf Roasted Local Mushroom Garlic Mashed Potatoes  Roasted Brussels 	Eggplant Parmesan  Marinara, Mozzarella Baked Ziti, Ricotta  Steamed Vegetables 	
Market Deli \$11.95	Weekly Sandwich Specials and Made to Order Sandwiches. Fresh Cut Produce, House Roasted Deli Meats, a Variety of Toppings & Condiments. Market Deli Weekly Special Shaved Mortadella, Rosemary Pecorino, Orange Pistachio Pesto, Baby Arugula on Semolina				
Chalk Board Grill \$9.95	Chalk Board Grill HSB Signature Burger – LaFrieda Dry Aged Burger, Sharp Cheddar, Caramelized Onion, Dill Pickle, Signature Sauce Grilled Chicken Club – Herb Grilled Chicken, Crispy Bacon, American, Lettuce, Tomato, Garlic Aioli Southwest Turkey Burger – Grilled Turkey Burger, Pepper Jack Cheese, Smashed Avocado, Lettuce, Tomato, Chipotle Aioli Falafel Quinoa Burger – Housemade Falafel Quinoa Burger, Shaved Vegetable Slaw, Tahini Sauce				
Breakfast Grill Special \$2.75-9.95		“Cannoli” French Toast Whipped Ricotta	Buttermilk Pancakes Roasted Apples	Truffled Pig Omelet Bacon Tartufo	Breakfast Sandwich Bacon, Egg, Bagel
Lunch Grill Special \$10.95-11.95		Signature Smashburger Two 3oz Burgers Cheddar, Onion Chipotle Aioli	Greek Chicken Burger Chicken Spinach Burger Pickled Red Onion Whipped Feta Greek Freak Tots	BBQ Pulled Beef Horseradish White BBQ Caramelized Onion Alpine Swiss	Buffalo Chicken Wings Blue Cheese Carrots, Celery French Fries
Action \$10.95	Ramen Hot Pork or Miso Soup Fresh Ramen Noodles 6 Minute Egg Flavored Oils				
Chef's Table \$12.95	Chefs Table Wednesday 12pm-1pm Kimchi Fried Rice, Vegetable Dumplings				



= Vegan



= Vegetarian



= RADish



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.