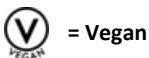


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Soup</b> 8oz – 3.00 16oz – 5.00	Koginut Orange Bisque ✓ Seafood Chowder Chicken Noodle	Koginut Orange Bisque ✓ Seafood Chowder Chicken Noodle	Koginut Orange Bisque ✓ Seafood Chowder Chicken Noodle	Koginut Orange Bisque ✓ Southwest Chicken Vegetable Minestrone ✓	Koginut Orange Bisque ✓ Southwest Chicken
<b>Market Bar</b> \$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				
<b>Global</b> \$0.68/oz	<b>Mexican</b> Beef Taqueria Grilled Achiote Chicken Cilantro Lime Rice ✓ Braised Black Beans ✓  Pico de Gallo, Guacamole, House Salsa ✓ Cheddar, Sour Cream ✓ Hard Taco, Soft Taco, Tortilla Chip ✓		<b>Chinese</b> Hoisin BBQ Pulled Pork Sweet & Sour Shrimp, Pineapple Steamed Jasmine Rice ✓ Vegetable Egg Rolls ✓ Ginger Roasted Broccoli ✓  Sesame Pickled Cucumber ✓ Chilled Vegetable Lo Mein ✓		<b>Wings</b> Hot Buffalo Dry Rub BBQ Sweet Teriyaki Garlic Parmesan Tater Tots ✓  Cole Slaw ✓ Assorted Condiments
<b>Comfort</b> \$0.68/oz		Crispy Sesame Pork Napa Slaw, Katsu BBQ  Miso Citrus Roast Carrots ✓ Steamed Edamame ✓	Chicken Parmesan Marinara, Mozzarella  Baked Penne Marinara ✓ Steamed Vegetables ✓	Chicken Meatloaf Chipotle BBQ  Baked Mac & Cheese ✓ Sautéed Spinach ✓	
<b>Market Deli</b> \$10.95	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>The Turchetta</b> – Pistachio & Herb Stuffed Turkey, Fontina, Kumquat Chutney, Fennel Slaw				
<b>Chalk Board Grill</b> \$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				
<b>Breakfast Grill Special</b> \$2.75-9.95	Breakfast Wrap Turkey, Avocado Cheddar, Chipotle	French Toast Pumpkin Spiced Pumpkin Mousse	Breakfast Sandwich Bacon, Cucumber, Chive Cream Cheese	Irish Omelet Grilled Potatoes Corned Beef, Leek	Buttermilk Pancakes Choice of Topping
<b>Lunch Grill Special</b> \$10.95-11.95	<b>CBR</b> Crispy Chicken Bacon, Ranch, American Lettuce, Tomato	<b>Cornmeal Fried Shrimp</b> Cajun Remoulade Old Bay Spiced Tater Tots Lemon Wedge	<b>Butter Chicken Sandwich</b> Buttermilk Fried Chicken Provolone, Crispy Onion Makhani Sauce	<b>BBQ Smash Burger</b> 2 – 3oz Smash Burgers Vermont Cheddar BBQ Aioli, Crispy Onion	<b>Chicken Milanese</b> Lemon Caper Sauce Fennel & Arugula Salad
<b>Action</b> \$9.95-12.95	<b>Q-Bowls</b> <i>Featuring a supergrain blend of Quinoa and Garbanzo Beans</i> Mediterranean Bowl, Thai Bowl, Winter Harvest Bowl Seasonal ingredients served warm Add Sautéed Shrimp, Poached Chicken or Grilled Tofu				
<b>Chef's Table</b> \$14.95	<b>Chefs Table Wednesday 12pm-1pm</b> <b>Steak Frites</b> – Grilled Hanger Steak, Handcut French Fries, Chimichurri Verde				



= 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.\***