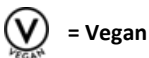


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Portuguese Bean Soup Chicken Noodle Broccoli Cheddar 	Portuguese Bean Soup Chicken Noodle Broccoli Cheddar 	Butternut Apple Bisque  Vegetable Beef Barley Loaded Baked Potato	Butternut Apple Bisque  Vegetable Beef Barley Loaded Baked Potato	Chicken Noodle Soup Broccoli Cheddar
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	Hawaiian Huli Huli Chicken Roast Kalua Pork Steamed Coconut Rice  Roasted Sweet Potatoes  Hawaiian Macaroni Salad  Tomato Maui Onion Salad  Hawaiian Sweet Roll		Apple Festival Roast Pork Shoulder, Cider BBQ, Lady Apples Applewood Smoked Chicken, Apple Salsa Caramelized Brussels, Roasted Apples, Local Bacon Apple & Fennel Barley Pilaf  Roasted Apple & Sweet Potato Salad, Candied Walnuts  Apple, Cranberry, Celery Root "Waldorf Salad"  Shaved Apple, Cabot Cheddar, Baby Arugula 		Brunch Baked Ham Chocolate Banana FT  Zucchini Frittata  Rustic Home Fries  Avocado & Egg Salad  Fresh Fruit Salad  Baked Pastries
Comfort \$0.68/oz		Coconut Crispy Chicken Sweet Chile Ginger Roast Broccoli  Steamed Rice 	Beef Stroganoff Roasted Mushrooms Buttered Egg Noodles  Sautéed Spinach 	Chicken Saltimbocca Prosciutto, Sage Spaghetti Squash  Caramelized Brussels 	
Market Deli \$10.95	Weekly Sandwich Specials and Made to Order Sandwiches. Fresh Cut Produce, House Roasted Deli Meats, a Variety of Toppings & Condiments. Market Deli Weekly Special Turkey Cobb Wrap – Smoked Turkey, Crispy Bacon, Avocado, Tomato, Blue Cheese, Lettuce, Garlic Aioli				
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	Breakfast Wrap Sausage, Chipotle Hashbrown, Avocado	Toasted Bagel Chive Cream Cheese Smoked Salmon, Caper	Breakfast Sandwich Bacon, Avocado Egg, Tomato, Sprouts	French Toast Nutella, Strawberry	Buttermilk Pancakes Choice of Topping
Lunch Grill Special \$10.95-11.95	Chipotle Chicken Wrap Cheddar Cheese Crispy Bacon Buttermilk Ranch	BBQ Smash Burger 2 BBQ Spice Burgers Cheddar, BBQ Sauce Crispy Onion, Bacon	Chicken Cordon Bleu Herb Grilled Chicken Black Forest Ham, Gruyere, Dijonaise	BBQ Brisket Melt Slow Smoked Brisket Chipotle BBQ, Muenster Caramelized Onion	Hot Honey Fried Chicken Belgian Waffles Baby Kale Salad
Action \$10.95-14.95	Autumn Pasta Bar Harvest Vegetable Lasagna – <i>Three Cheese, Roasted Root Vegetables, Sage Bechamel</i> Red Wine Short Rib Rigatoni – <i>Braised Beef Short Rib, Caramelized Onion & Red Wine Ragu, Wild Mushrooms</i> Calabrian Autumn Penne – <i>Chicken Milanese, Butternut Vodka Sauce, Calabrian Chili</i> Brussels & Bacon Cavatelli – <i>Roasted Brussels, Nodine's Bacon, Roasted Cauliflower "Cream"</i>				
Chef's Table \$13.95	Chefs Table Wednesday 12pm-1pm Pan Seared Riverence Trout, Potato Puree, Baby Carrot, Dill Beurre Noisette				



= 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.