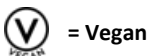


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Tomato Shorba  Chicken Noodle Vegetable Minestrone 	Tomato Shorba  Chicken Noodle Vegetable Minestrone 	Pozole Roja, Beef Chicken & Dumpling Coconut Squash Bisque 	Pozole Roja, Beef Chicken & Dumpling Coconut Squash Bisque 	Chicken & Dumpling Tomato Basil Bisque 
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	Northern Indian Chicken Tikka Masala Dal Tadka (Curried Lentils)  Palak Paneer (Panner & Spinach Curry)  Spiced Basmati Rice   Coconut Cilantro Chutney, Dry Peanut Chutney  Kachumber Salad, Cucumber Raita  Naan Bread 		Winter Squash Festival Pumpkin Spice Chicken, Pepita Gremolata Sage & Fennel Porchetta, Butternut Capponata Sautéed Spaghetti Squash, Garlic Butter  Kabocha Squash Polenta  Delicata, Cranberry, Pecan Salad  Winter Squash Waldorf Salad  Arugula, Apple, Walnut, Pumpkin Goddess 		Wings Hot Buffalo Dry Rub BBQ Sweet Teriyaki Garlic Parmesan Tater Tots  Cole Slaw  Assorted Condiments
Comfort \$0.68/oz		New England Pot Roast Pearl Onion Maple Glazed Carrots  Mashed Potatoes 	Chicken Pot Pie Leeks & Mushrooms Roasted Brussels Sprouts  Roasted Sweet Potato 	Classic Meatloaf Ketchup Glaze Potatoes au Gratin  Sautéed Spinach 	
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 Apple of my Rye – Cider Brined Turkey, Apple Bacon Jam, Gouda, Apple Slaw on Hudson Valley Rye				
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 Sandwich Sausage, Egg, Hashbrown English Muffin	Cinnamon French Toast Maple Apple Compote	Breakfast Naan Masala Spiced Egg Paneer, Coconut Chutney	Torti-Panino Western Style Ham, Peppers, Egg	Buttermilk Pancakes Blueberry Syrup
Lunch Grill Special \$10.95-11.95	Nashville Hot Po' Boy Crispy Fried Mussels Mayo, Lettuce Lemon, Pickle	Chicken Quesadilla Achiote Grilled Chicken Monterrey Jack Cheese Roasted Green Chile	French Dip Grinder Roast Beef, Horseradish Caramelized Onion Provolone, Au Jus	BBQ Fried Chicken Buttermilk Fried Chicken Kansas City BBQ Pickle Slaw	Southwest Melt Smoked Turkey, Cheddar Bacon, Avocado Chipotle Mayo
Action \$10.95	Q-Bowls <i>Featuring a supergrain blend of Quinoa and Garbanzo Beans</i> Mediterranean Bowl, Thai Bowl, Winter Harvest Bowl Seasonal ingredients served warm Add Flaked Salmon, Poached Chicken or Grilled Tofu				
Chef's Table \$13.95	Chefs Table Wednesday 12pm-1pm Pan Seared Atlantic Salmon, Black Rice Risotto, Roasted Badger Flame Beet, Blood Orange Reduction				



= 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.