

























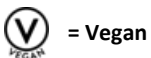


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Braised Beef Pozole Chicken Noodle Vegetable Minestrone 	Braised Beef Pozole Chicken Noodle Vegetable Minestrone 	Portuguese Bean Soup Chicken & Dumpling Tomato Basil Bisque 	Portuguese Bean Soup Chicken & Dumpling Tomato Basil Bisque 	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	Southwestern Grilled Ancho Lime Chicken Pan Roasted Mojito Shrimp Chili Roasted Mushrooms  Sauteed Onions & Peppers  Cilantro Lime Rice  Cumin Roasted Sweet Potato & Black Bean Salad  Corn & Tomato Salad  Flour Tortilla, Cheddar, Sour Cream, Salsa		Hawaiian Huli Huli Chicken Roast Kalua Pork Steamed Coconut Rice  Roasted Sweet Potatoes  Hawaiian Macaroni Salad  Tomato Maui Onion Salad  Hawaiian Sweet Roll		Pasta Bar Tortellini Cream  Penne Bolognese  Specialty Pasta  Vegetable Ragu  Roasted Mushroom  Tomato Caprese  Pesto, Garlic Bread
Comfort \$0.68/oz		BBQ Meatloaf Crispy Onion Sauteed Spinach  Garlic Mashed Potato 	Three Cheese Lasagna  Marinara Sausage & Meatballs Roasted Broccoli 	Buttermilk Fried Chicken Avocado Ranch Mac & Cheese  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 Cubano – Slow Roast Pork Shoulder, Black Forest Ham, Alpine Swiss, Yellow Mustard, Dill Pickle				
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	Medialuna 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	Breakfast Burger 6oz Burger, Cheddar Fried Egg, Ham Maple Mustard	Chicken Quesadilla Achiote Grilled Chicken Monterrey Jack Cheese Roasted Green Chile	French Dip Grinder Roast Beef, Horseradish Caramelized Onion Provolone, Au Jus	Nashville Hot Catfish Shredded Lettuce Dill Pickle Mayonnaise	Southwest Melt Smoked Turkey, Cheddar Bacon, Avocado Chipotle Mayo
Action \$10.95	Barbanzo <i>A fresh and exciting take on traditional Middle Eastern cuisine</i> Housemade Falafel, Chicken Shawarma & Kefta Fresh Cut & Pickled Vegetables, Regional Salads & Sauces Choice of Pita, Bowl or Salad				
Chef's Table \$14.95	Chefs Table Wednesday 12pm-1pm Grilled Mahi Mahi, Fava Bean Farrotto, Charred Tomato Butter				



= 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.