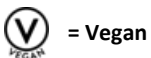


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Chicken Noodle Loaded Potato Cajun Corn Bisque	Chicken Noodle Loaded Potato Cajun Corn Bisque	Mulligatawny Chicken Broccoli Cheddar Tomato Basil Bisque	Mulligatawny Chicken Broccoli Cheddar Tomato Basil Bisque	Broccoli Cheddar Tomato 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	Cajun Shrimp & Chorizo Gumbo Southern Fried Chicken Dirty Rice Braised Collard Greens, Bacon Hoppin John Salad Deviled Egg Salad Buttermilk Biscuits		Southern Indian Chicken Chettinad (Coconut Curry Chicken) Pandi Curry (Coorgi Pork Curry) Veg Biryani (Vegetable Rice) Beans Poriyal (Coconut Chile Green Bean Stir Fry) Kosu Kosambari (Cabbage Coconut Salad) Coconut Chutney, Raita, Carrot Achaar Naan		Pub Beef Sliders Corn Puppies Philly Egg Roll Waffle Fries Chopped Salad Assorted Toppings
Comfort \$0.68/oz		Beef & Lamb Kefta Pickled Onion, Harissa Saffron Cous Cous Za'atar Roast Eggplant	Chicken Cacciatore Onions & Peppers Creamy Polenta Sautéed Kale	Grilled Pork Chop Caramelized Onion Charred Asparagus Mashed Potato	
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 Baltimore Pit Beef – Slow Smoked Eye Round, Thinly Sliced Onions, Sharp Cheddar, Horseradish Cream, Sweet & Spicy Pickles				
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 Turkey, Avocado Cheddar, Chipotle	Breakfast Sandwich Bacon, Cucumber, Chive Cream Cheese	Southwest Omelette Bacon, Avocado, Tomato Charred Tomato Salsa	HSB Hot Cake Sandwich Mini Maple Pancakes Sausage, Egg, American	Buttermilk Pancakes Choice of Topping
Lunch Grill Special \$10.95-11.95	CBR Crispy Chicken Bacon, Ranch, American Lettuce, Tomato	Chicago Italian Grinder Wine Braised Beef Provolone, Pepperoncini Giardiniera Relish	Chicken Parm Grinder Chicken Milanese Marinara, Provolone Peppers & Onions	Jalapeno Popper Smash 2 Smash Burgers Pepperjack, Bacon Jalapeno Cream Cheese	Cornmeal Fried Shrimp Cajun Remoulade Old Bay Spiced Tater Tots Lemon Wedge
Action \$7.95-9.95	Cutlet <i>Modern twist on the classic French Paillard.</i> 6oz Hand Pounded Bell & Evans Chicken Breast Crispy: Smokestack – Molasses BBQ Sauce, Crispy Mac & Cheese, Buttermilk Coleslaw, B&B Pickle Grilled: Blackened Chicken Caesar – Crisp Romaine, Shaved Parmesan, Chipotle Caesar Dressing, Pickled Jalapenos <i>Featuring Daily Specials</i>				
Chef's Table \$14.95	Chefs Table Wednesday 12pm-1pm Clam, Mussel, Shrimp & Carrot Paella, Carrot Top Mojo Verde, Norwis Patatas Bravas				



= 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.