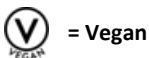


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Shorbat Khodra  Vegetable Beef Barley Tomato Basil Bisque 	Shorbat Khodra  Vegetable Beef Barley Tomato Basil Bisque 	Soupe au Pistou Yam & Garbanzo Chili  Broccoli Cheddar 	Soupe au Pistou Yam & Garbanzo Chili  Broccoli Cheddar 	Yam & Garbanzo Chili 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	Lebanese Shish Taouk (Sumac Grilled Chicken) Kafta (Lamb & Beef Sausages) Mujadara (Rice & Lentils)  Battata Harra (Spicy Roast Potatoes)  Fattoush (Cucumber, Tomato, Pita Salad)  Kabis (Pickled Turnips & Beets)  Local Pita, Labneh, Muhammara		French Bistro Tarragon Braised Chicken with Peaches Provencal Daube (Beef Stew) Saffron Rice  Confit Byaldi (Braised Vegetables)  Taboule de Marche (Cous Cous Salad)  Piemontaise Salad Fresh Baguette		Brunch Baked Ham Chocolate Banana FT  Zucchini Frittata  Rustic Home Fries  Avocado & Egg Salad  Fresh Fruit Salad  Baked Pastries
Comfort \$0.68/oz		Pesto Grilled Chicken Burrata, Pomodoro Pasta Primavera  Roasted Kale 	Chili Lime Pork Avocado Verde Achiote Cauliflower, Roja  Braised Pinto Beans 	Grilled Kielbasa Maple BBQ Buttered Local Corn  Roasted Potatoes 	
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 Ultimate Turkey Club – House Roast Turkey, Crispy Bacon, Smoked Gouda, Lettuce, Tomato, Garlic Herb Aioli on Sourdough				
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 Caesar Smaco 2 Smashed Chicken Tacos Romaine Caesar Slaw Parmesan	Crispy Fish Sandwich Panko Fried Cod Tartar, Lettuce, Pickles American Cheese	Hot Honey Fried Chicken Belgian Waffles Baby Kale Salad
Action \$10.95-14.95	Oregano <i>Local Pita, Salad, or Platter</i> Oregano Grilled Chicken, Beef Gyro Meat, Portobella Souvlaki Feta, Olives, Tomatoes, Onion, Cucumber Red Wine Vinaigrette, Tzatziki				
Chef's Table \$15.95	Chefs Table Wednesday 12pm-1pm Grilled Salmon, Cherry Maple Glaze, Sautéed Chard, Creamy Polenta				



= 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.