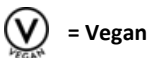


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Corn & Black Bean Chili Chicken & Dumpling Pasta e Fagioli 	Corn & Black Bean Chili Chicken & Dumpling Pasta e Fagioli 	Begova Corba (Chicken) Broccoli Cheddar  Vegetable Minestrone 	Begova Corba (Chicken) Broccoli Cheddar  Vegetable Minestrone 	Chicken Noodle 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	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 		Bosnian Burek (Beef & Onion Pastry) Piletina sa Krompirom (Roast Chicken & Potatoes) Sataraš (Stewed Summer Vegetables)  Djuvec (Vegetable Rice)  Kiselli Kupus (Pickled Cabbage)  Salata od Krastavaca (Creamy Cucumber Salad)  Adisa's Dinner Rolls 		Pub Beef Sliders Corn Puppies Philly Egg Roll Waffle Fries  Chopped Salad  Assorted Toppings
Comfort \$0.68/oz		Sausage & Peppers Red Wine Tomato Sauce Creamy Polenta  Roasted Broccoli 	BBQ Turkey Meatloaf Crispy Onion Roasted Sweet Potato  Steamed Vegetables 	Cornmeal Fried Pork Cajun Remoulade Braised Collard Greens  Goat Cheese 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 The Seoul Bird - Gochujang Honey Turkey, Kimchi Aioli, Avocado, Vegetable Slaw on a Baguette				
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	Summer Salads Local & Seasonal inspired salads with your choice of protein Berry Bliss – Berries, Montchevre, Pickled Red Onion, Cucumber, Toasted Sunflower Seed, Chia Berry Balsamic Dressing Mediterranean Oasis – Grilled Zucchini & Eggplant, Feta, Pickled Red Onion, Crispy Garbanzo, Lemon Maple Tahini Vinaigrette Southwest Sunset – Roasted Corn, Heirloom Tomato, Cheddar Cheese, Black Beans, Avocado, Crispy Tortilla, Chipotle Ranch Golden Summer – Grilled Peaches, Roasted Corn, Pickled Red Onion, Feta, Toasted Pumpkin Seeds, Sherry Agave Vinaigrette				
Chef's Table \$-MP	Chefs Table Wednesday 12pm-1pm Pan Seared Salmon, Basil Risotto, Yellow Tomato Coulis				



= 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.