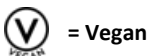


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Fasolada  Chicken Noodle Loaded Baked Potato	Fasolada  Chicken Noodle Loaded Baked Potato	Braised Beef Chili Chicken & Dumpling Tomato Basil Bisque 	Braised Beef Chili Chicken & Dumpling Tomato Basil Bisque 	Chicken & Dumpling Tomato 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	Greek Chicken Stifatho Pastitso Lemon Herb Orzo Rice  Spanakopita  Orzo & Olive Salad  Tomato Cucumber Salad  Local Pita Bread		Tomato Festival Basil Grilled Chicken, Tomato Reduction Cajun Pork Tenderloin, Green Tomato Relish Tomato, Corn and Fava Succotash  Roasted Local Plum Tomatoes, Garlic  Farro, Sundried Tomato, Feta, Spinach  Local Tomato Cucumber Salad  Heirloom Tomato, Watermelon, Avocado 		Station Closed Café Open 7:00am to 2:00pm
Comfort \$0.68/oz		Stuffed Peppers Southwest Spiced Beef Buttered Local Corn  Steamed Quinoa Pilaf 	Teiryaki Grilled Chicken Pineapple Relish Steamed Jasmine Rice  Grilled Bok Choy 	Smoked Beef Brisket Chimichurri Potatoes au Gratin  Roasted Broccoli 	
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 Baja Pork Torta – Pineapple Cilantro Braised Pork, Pepperjack Cheese, Charred Corn Relish, Pickled Red Onion				
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 Oysters 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	Spud <i>Warm yourself up with a Baked Potato Bar</i> The Classic – Broccoli, Bacon, Cheddar Cheese, Chive, Crème Fraiche The Birria – Roja Braised Beef, Queso Chihuahua, Diced Onion The Matar – Matar Masala, Crispy Paneer, Tamarind Chutney, Yogurt Raita				Station Closed
Chef's Table \$13.95	Chefs Table Wednesday 12pm-1pm Herb Grilled Steak, Charred Corn Polenta, Sauteed Chard				



= 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.