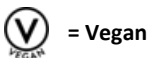


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup 8oz – 3.00 16oz – 5.00	Corn & Black Bean Chili  Chicken Noodle Broccoli Cheddar 	Corn & Black Bean Chili  Chicken Noodle Broccoli Cheddar 	Caldo Verde, Linguica Vegetable Noodle Soup  Loaded Baked Potato	Caldo Verde, Linguica Vegetable Noodle Soup  Loaded Baked Potato	Chicken Noodle Soup 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	Smokehouse Hickory Smoked Chicken Slow Smoked BBQ Pork Baked Macaroni & Cheese  BBQ baked Beans  Braised Greens  Classic Potato Salad  Vinegar Slaw  Cornbread, House BBQ Sauces		Brazilian Feijoada (Pork & Black Bean Stew) Tempero Baiano (Brazilian Roast Chicken) Arroz de Coco (Coconut Rice)  Mandioca Frita (Yuca Fries)  Maionese de Batata (Potato Salad)  Salada de Palmitos (Hearts of Palm Salad) 		Brunch Baked Ham Chocolate Banana FT  Zucchini Frittata  Rustic Home Fries  Avocado & Egg Salad  Fresh Fruit Salad  Baked Pastries
Comfort \$0.68/oz		Coconut Crispy Chicken Sweet Chile Ginger Roast Broccoli  Steamed Rice 	Baked Tilapia Olives, Capers, Lemon Orzo Rice Pilaf  Sautéed Spinach 	Slow Roast Turkey Pan Gravy Mashed Potatoes  Caramelized Brussels 	
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 Provençal Roast Beef – Herb de Provence Roast Beef, Gruyere, Merlot Braised Onions, Au Poivre Aioli, Baby Greens				
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 Cordon Bleu Herb Grilled Chicken Black Forest Ham, Gruyere, Dijonaise	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	Cutlet <i>Modern twist on the classic French Paillard.</i> 6oz Hand Pounded Bell & Evans Chicken Breast Crispy: Buffalo Chicken – Crisp Romaine, Celery Slaw, Crumbled Blue Cheese, Spicy Chive Ranch Grilled: Mediterranean – Tomato Cucumber Salad, Feta, Lemon Oregano Vinaigrette, Dolmades <i>Featuring Daily Specials</i>				
Chef's Table \$15.95	Chefs Table Wednesday 12pm-1pm Ultimate Grilled Cheese, House Lobster Bisque				



= 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.