

THE MART

June 2026

FW

MONDAY

Street Taco

TUESDAY

-Klablob-it

WEDNESDAY

foodville
fresh. fast. flavorful.

THURSDAY

Bodhi Thai

FRIDAY

BUONA.
CHICAGO'S ORIGINAL ITALIAN BEEF

ESTD 2023

Dolce Arte
THE ART OF FOOD

CHICKEN SALAD
CHICK

PANDA'S
KITCHEN

PITAKI
GREEK STREET FOOD

IT'S A
WRAP
CREATIONS
By Cerri
COOKING THAT SAYS YOU'RE HOME

Hours:

11:00 AM - 2:00 PM

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Monday



FOODWORKS
THE BEST OF LOCAL

Street Taco

STREET TACO PLATES \$12

2 Tacos / Cilantro, Onion, Rice, and Beans

Carne Asada Plate (+\$2)

Marinated Skirt Steak seasoned with Mexican spices

Al Pastor Plate

Spiced marinated Pork with Pineapple and Chiles

Sofritas

Poblano pepper, Corn, Red Peppers, Green Peppers and Sweet Onion (V)

INDIVIDUAL TACOS \$3

Cilantro & Onion

Carne Asada (+\$1)

Marinated Skirt Steak seasoned with Mexican spices

Al Pastor

Spiced marinated Pork with Pineapple and Chiles

Sofritas

Poblano pepper, Corn, Red Peppers, Green Peppers and Sweet Onion (V)

DRESS IT UP AND SIDES

Side of Sour Cream \$1

Side of Refried Beans \$3

Side of Mexican Rice \$4



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Monday



Bowl & Salads \$15

Couscous Bowl

Arugula, Avocado, Radish, Tomato, Cucumber, Feta, Dill Sauce

Quinoa Bowl

Sweet Potato, Crispy Chickpea, Avocado, Arugula, Goat Cheese

Arugula Salad

Arugula, Apple, Raisin, Slivered Almonds, Quinoa, Roasted Tomato, White Cheddar, Italian Vinaigrette, Balsamic Glaze

Chopped Salad

Sandwiches \$15

Polpetti Panini

Beef & Pork Meatball, Pesto, Fresh Mozzarella, Pomodoro, Baguette

Turkey Panini

Turkey, Tomato, Pickled Onion, White Cheddar, Arugula, N'Duja Aioli, Sliced Sourdough

Protein Additions \$7

Polpetti

Grilled Chicken



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Tuesday



-Kabob-it

All kabob meals come with Yellow Rice, Mixed Green Salad, Warm Naan Bread (Wheat), and Choice of Sauce

Honey Garlic Ginger | Mango Habanero | Chimichurri | Blueberry Vinegar

JERK BEEF BRISKET | \$15.00

Slow-Cooked and Seasoned with a Spicy Caribbean Marinade

CHICKEN | \$12.00

Tender Marinated Chicken Skewered and Grilled to Perfection

SALMON OR SHRIMP | \$13.00

Marinated and Grilled to Perfection

Eggplant Parmesan (V) | \$11.00

Layers of Breaded and Fried Eggplant, Marinara Sauce, and Mozzarella Cheese baked until bubbly

**Extra Kabob
\$8.00**



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Tuesday

EW FOODWORKS
THE BEST OF LOCAL



The Chick | \$12

Your choice of Chicken Salad and a Side

The Trio | \$15

Add another Scoop or Side to your Meal

Just a Scoop | \$8.50

Pick any Single Scoop of Chicken Salad

Chicken Salads

Served with Crackers or a Croissant on the Side

Classic Carol – The recipe that got it all started

Cranberry Kelli – Dried Sweetened Cranberries &

Slivered Almonds

Sassy Scotty – Bacon, Ranch, and Cheddar

Sides | \$4

Broccoli Salad, Pasta Salad, or Grape Salad



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Wednesday



fresh. fast. flavorful.

BYO SALAD & SOUP | \$14

SALAD | \$10

ADD Tofu or Grilled Chicken | \$5

Bases

Romaine
Acadian Mix

Proteins

Farro
Grilled Chicken
Tofu

Toppings

Cherry Tomatoes
Pickled Onions
Shredded carrots
Cucumbers
Feta Cheese
Parmesan
Marinated Artichoke
Hearts
Banana Peppers

Dressings

Lemon Garlic Vinaigrette
Ranch
Caesar

Soup | \$6

6 / 3

Roasted Corn, Chunky
Potato, and Bacon
Chicken Noodle

6 / 10

Broccoli Cheddar
Chicken Noodle

6 / 17

Clam Chowder
Chicken Noodle

6 / 24

Creamy Tomato
Bisque
Chicken Noodle

Wednesday



Mongolian Beef \$15

A flavorful Stir-Fry made with Beef Flank Steak, Onions, and Green Scallions in an Oyster Sauce.

Orange Crispy Chicken \$15

Breaded and Fried Chicken tossed in Sweet Orange Sauce and topped with Green Scallions.

Sweet & Sour Chicken \$15

Breaded and Fried Chicken tossed in Tangy, Sticky Sweet Sauce made and Topped with Green Scallions.

Fried Rice | \$5

A combination stir-fry of Rice, Egg, and Colorful Veggies

Vegetable Spring Rolls (2) | \$5

Crispy Golden Fried Wonton Wrapper are loaded and rolled with delicious Cabbage, Carrots, Onions, and Bean Sprouts

Pork Belly Eggrolls (2) | \$4

Savory deep-fried rolls of Shredded Cabbage, and Pork Belly, fried until Crispy



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Thursday

EW FOODWORKS
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PITAKI

GREEK STREET FOOD

KLASSIKO WRAP | \$12.00

Tzatziki Sauce, Tomato, Spiced Onions

SPICY SIREN WRAP | \$12.00

Spicy Feta Spread, Romaine, Slaw, Red Pepper, Sweet & Spicy Sauce

VILLAGER SALAD (GF) | \$12.00

Tomato & Cucumber Mix, Onions, Olives, Feta, Oregano, Zesty Lemon Dressing

HARVEST SALAD (GF) | \$12.00

Spring Mix, Slaw, Roasted Peppers, Grilled Pickles, Crunchy Corn, Zesty Lemon, and Sweet and Spicy Dressing

Wraps served with Toasted Warm Pita
Wraps & Salads - Select choice of Chicken or
(Lamb +\$2)

SPICY FETA DIP | \$5.00

Served with Toasted Warm Pita

HUMMUS DIP (VEGAN) | \$5.00

Served with Toasted Warm Pita

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EW FOODWORKS
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Bodhi Thai

**A combination of Rice or Noodles
Served with Thai Chicken
Any Two Curries of Your Choice.
\$13.99**



Thai Chicken Green Curry

*Tangy Rich Blend of Spices, Broth, and Seared Chicken,
Served over Jasmine Rice
(May Contain: Soy, Shellfish, Tree Nuts)*

Thai Red Curried Vegetables

*Spicier and Deep Rich Flavors from the Thai Red Curry,
Served over Jasmine Rice
(May Contain: Soy, Shellfish, Tree Nuts)*

Thai Vegetable Noodles

*Chow Mien Noodles Stir-Fried with Soy and Chili Sauce,
With a blend of Vegetables
(Contains: Soy)*

Sides | \$4

Vegetable Spring Rolls (2)



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Beyond

CATERING & EVENTS

BEEF

Buona Beef	\$10
Cheesy Beef <i>With Mozzarella cheese</i>	\$11
Beef & Sausage Combo	\$11
Vegan Beef <i>Just like our famous Italian beef, but plant-based! Our Vegan beef is made from seitan and is exclusive to Buona.</i>	\$11

Chicago Classics

Meatball Mariana	\$9
Italian Sausage <i>Marinara or Gravy</i>	\$8

PROTEIN BOWLS

Beef & Sausage <i>Sweet Peppers, Mozzarella cheese</i>	\$11
Meatball & Sausage <i>Sweet Peppers, Mozzarella cheese</i>	\$11
Vegan Beef <i>Our own recipe of Seitan. Served with Vegan Cheese and our Roasted Sweet Bell Peppers.</i>	\$12

DRESS IT UP AND SIDES

Add Cheese	\$1
Add Sweet Peppers	\$1
Add Giardiniera	\$1
Side Parmesan Chips	\$2.50

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SOUL FOOD PLATE \$15

Choose 1 Entrée and 1 Vegetable or Side
All plates come with a Cornbread Muffin

ENTREES

Southern Fried Chicken

Hand-Seasoned, Golden, and Crispy.

BBQ Baked Chicken Quarters

Slow-Baked and Glazed with a Sweet House Barbecue Sauce.

Add a 2nd Protein to a Plate +\$5

A LA CARTE VEGETABLES & SIDES \$5

Southern Cabbage

Slow-Cooked with Onions and Savory Seasoning

Green Beans with Onions

Baked Mac & Cheese

Candied Yams

Add a 2nd Vegetable or Side to a Plate +\$1



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