WEEK TWO— SEPTEMBER 7, 2020  ~ CLOSED LABOR DAY, 9/7

PASTRAMI BRISKET SANDWICH
Sliced pastrami brisket, pickled red onions, candied jalapenos, baby arugula, smoked provolone and horseradish aioli on sourdough bread (Milk, Wheat, Soy, Egg) ..............................................................$6.95

BBQ SEITAN WRAP
BBQ seitan with a coleslaw (cabbage, carrots, sour cream, mayo, whole grain mustard, apple cider vinegar, maple syrup) on a spinach wrap (Wheat, Soy) (Veg) ..............................................................$5.95

SOUTHWESTERN CHICKEN SALAD
Mixed greens, grilled chicken, kamut, millet, sweet potatoes, black beans, cilantro, cornbread croutons with a side of guacamole and honey cumin vinaigrette (Milk, Wheat, Egg) ..............................................................$5.50

WEEK THREE— SEPTEMBER 14, 2020

ROASTED TURKEY BACON SANDWICH
Roasted turkey, bacon, leaf lettuce, cucumbers, maple smoked cheddar, crisp shallots with a jalapeno aioli on a brioche roll (Milk, Wheat, Egg, Soy) ..............................................................$6.95

ROASTED VEGETABLE WRAP
Roasted radicchio, tomatoes, cucumbers, green peppers, mixed greens, mushrooms, fresh mozzarella and avocado mayo on a spinach wrap. (Wheat, Soy, Milk) ..............................................................$5.95

ASIAN SHRIMP BOWL
Roasted shrimp with ancient grains (cooked brown and red rice, kale, cooked red quinoa, cooked black barley, garlic, canola oil, black pepper, sea salt), carrots, red peppers, edamame, sesame seeds, almonds and mandarin oranges with a sesame ginger dressing. (Wheat, Tree Nuts, Shellfish, Soy) ..............................................................$6.25

WEEK ONE— SEPTEMBER 21, 2020

ITALIAN SANDWICH
Sliced salami, uncured ham, prosciutto, sliced Swiss cheese, green peppers, pickled red onions, spinach and herb aioli on sourdough bread (Milk, Wheat, Soy, Egg) ..............................................................$6.95

MAPLE ROASTED TOFU WRAP
Maple roasted tofu with a kale slaw (carrots, red onions, dried cranberries and jalapenos), and mustard dressing on a spinach wrap (Wheat, Soy) (Veg) ..............................................................$5.95

ROASTED BEET AND CARROT SALAD
Roasted red and golden beets, herb roasted carrots, spinach, feta cheese and toasted pumpkin seeds with a maple shallot dressing (Milk) (GF, Veg) ..............................................................$4.50
Garden Atrium

SERVED MONDAY—FRIDAY 9:30 AM—4:00 PM

DAILY MENU

Tomato Soup with Croutons (Milk, Wheat) (Veg) .......................................................... $3.50
Hummus with Naan Bread (Wheat, Milk, Egg, Soy) (Veg, V). ........................................... $4.95

V= Vegan GF= Gluten Free, Veg = Vegetarian

Please ask your cashier for a more detailed ingredient and allergen list. Highlighted on this menu are the top 8 allergens (Peanuts, Treenuts, Wheat, Fish, Shellfish, Soy, Dairy, Eggs).

We do our best to support a healthy planet as well as healthy employees. That is why 60% of our food purchases last year were sustainable!