Garden Atrium

OPEN MONDAY—FRIDAY 7:00 AM—3:00 PM
ALL FOOD SERVED UNTIL 2PM
(Menu & pricing subject to change.)

WEEK TWO— SEPTEMBER 6, 2021 — CLOSED LABOR DAY

HOT PASTRAMI BRISKET SANDWICH
Sliced pastrami brisket, pickled red onions, candied jalapenos, baby arugula, smoked provolone and horseradish aioli on sourdough bread. Served with a side of the day. (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 (Milk, Wheat, Soy, Egg) (Veg) .................................................................$5.95

SOUTHWESTERN CHICKEN SALAD
Mixed greens, grilled chicken, kamut, millet, sweet potatoes, black beans, cilantro, and cornbread croutons. Served with a side of guacamole and honey cumin vinaigrette (Milk, Wheat, Egg) ..............................................................$6.25

CHIPOTLE CHICKEN TOSTADOS
Grilled corn tortillas topped with chipotle braised chicken thighs, black beans, cilantro, pico salsa and queso fresco. Served with a side of sour cream, guacamole and side of the day (Milk) (GF) ..............................................................$7.25

GRILLED CHEESE SANDWICH
Local Vermont cream cheese, cheddar cheese and a blend of braising greens, onions, and mushrooms on sourdough bread. Served with side of the day. (Milk, Wheat) (Veg) .................................................................................................$5.95

V= Vegan GF= Gluten Free, Veg = Vegetarian
Refer to our Master Ingredient Book located at the entrance of each café for a more detailed ingredient & allergen list. Highlighted on this menu are the top 8 allergens (Peanuts, Tree nuts, 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!

All Gluten Free soups are prepared without gluten, in accordance with the FDA definition of gluten free. The University of Vermont Medical Center is not a gluten free facility.

UVMHealth.org/medcenter
WEEK THREE— SEPTEMBER 13, 2021

ROASTED TURKEY BACON SANDWICH

Roasted turkey, bacon, leaf lettuce, cucumbers, maple smoked cheddar and pickled red onions on a brioche roll. Served with a jalapeno aioli. (Milk, Wheat, Soy, Egg) .................................................................$6.95

ROASTED VEGETABLE WRAP

Cucumbers, green peppers, roasted portabella mushrooms, shredded carrots, mozzarella cheese and mixed greens on a spinach wrap. Served with a side of avocado aioli. (Milk, Wheat, Soy, Egg) (Veg) .................................................................$5.95

CAPRESE CHICKEN SALAD

Mixed greens, grilled chicken breast, mozzarella cheese, cherry tomatoes, roasted asparagus and black olives. Served with creamy Italian dressing (Milk, Soy). ...........................................................................................................$6.25

SPINACH FETA TURKEY BURGER

Spinach feta turkey burger with tzatziki, tomato, leaf lettuce, cucumbers and red onions on a brioche roll. Served with a side of the day. (Milk, Wheat) ...........................................................................................................$7.25

BLACK BEAN BURGER

Bean Crafter’s black bean burger, tomato, leaf lettuce, cucumbers and red onions on a brioche roll. Served with a side of the day. (Milk, Wheat) ...........................................................................................................$7.25

GRILLED CHEESE SANDWICH

Local Vermont cream cheese, cheddar cheese and a blend of braising greens, onions, and mushrooms on sourdough bread. Served with side of the day. (Milk, Wheat) (Veg) ...........................................................................................................$5.95

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WEEK ONE—SEPTEMBER 20, 2021

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 BEEF, BEET AND CARROT SALAD

Roasted beef tenderloin, roasted red and golden beets, herb roasted carrots, spinach, feta cheese and toasted pumpkin seeds with a maple shallot vinaigrette (Milk) (GF) ................................................................. $6.95

BOYDEN BEEF BURGER

Boyden beef ground beef burger, sweet and spicy mustard, leaf lettuce, tomatoes, pickled red onions and maple smoked cheddar on a brioche roll. Served with side of the day. (Egg, Milk, Soy, Wheat) ................................................................. $7.95

BLACK BEAN BURGER

Bean Crafter’s black bean burger, sweet and spicy mustard, leaf lettuce, tomatoes, pickled red onions and maple smoked cheddar on a brioche roll. Served with side of the day. (Egg, Milk, Soy, Wheat) (Veg) ................................................................. $7.25

GRILLED CHEESE SANDWICH

Local Vermont cream cheese, cheddar cheese and a blend of braising greens, onions, and mushrooms on sourdough bread. Served with side of the day. (Milk, Wheat) (Veg) ................................................................. $5.95

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