## PLATE

### SUN

**Brunch**  
Bacon, Sausage Link, Plant-Based Sausage (VG) Biscuit and Sausage Gravy, Hash Browns (VG) and Plain Scrambled Eggs (V) [calories 130–450]  

**Dinner**  
Cocoa-Chile Pork Lion – Cocoa-chili roasted pork loin, served with cranberry-chipotle sauce, cilantro rice, pinto beans and Mexican street corn [calories 1000]  
Stuffed Poblano Pepper With Chipotle Yams (V) – Poblano pepper filled with black beans, cheese and tomatoes, served with ancho tomato sauce and chipotle yams [calories 670]

### MON

**Breakfast**  
Caramelized Onion-Bacon-Mozzarella Scramble – Local cage-free eggs scrambled with caramelized onion, bacon and mozzarella cheese [calories 280]  

**Lunch**  
Mole Chicken (HP) – Roasted chicken hindquarter, served with housemade mole sauce, arroz blanco, black beans and Mexican street corn [calories 1050]  
Sweet Potato & Poblano Tostada (VG) – Crisp white corn tortilla topped with veggies, fresh lettuce and fresh salsa, served with black beans and choice of brown rice or arroz blanco [calories 690–720]  

**Dinner**  
Cocoa-Chile Pork Lion – Cocoa-chili roasted pork loin, served with cranberry-chipotle sauce, cilantro rice, pinto beans and Mexican street corn [calories 1000]  
Stuffed Poblano Pepper With Chipotle Yams (V) – Poblano pepper filled with black beans, cheese and tomatoes, served with ancho tomato sauce and chipotle yams [calories 670]

### TUE

**Breakfast**  
Chorizo Scramble – Local cage-free eggs scrambled with chorizo sausage, pico de gallo and cheddar cheese [calories 360]  

**Lunch & Dinner**  
Build Your Own Latin Bowl  
*Base Includes:* Cilantro or tomato rice with pinto beans, black beans or quinoa salad, served with choice of toppings [calories 250–300]  
*Options to Add:* Beef barbacoa, chicken tinga, pork verde, plant-based chorizo [calories 180–250]  
*Toppings:* Pico de gallo, tomatillo salsa, corn salsa, sour cream, lettuce, cheese [calories 4–110]
<table>
<thead>
<tr>
<th>Day</th>
<th>Meal</th>
<th>Description</th>
<th>Calories</th>
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<tbody>
<tr>
<td>Wed</td>
<td>Breakfast</td>
<td><strong>Salami &amp; Onion Scramble</strong> – Local cage-free eggs scrambled with salami, caramelized onions and mozzarella cheese [calories 410]</td>
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<td>Lunch</td>
<td><strong>Mole Chicken (HP)</strong> – Roasted chicken hindquarter, served with housemade mole sauce, arroz blanco, black beans and Mexican street corn [calories 1050]</td>
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<td><strong>Sweet Potato &amp; Poblano Tostada (VG)</strong> – Crisp white corn tortilla topped with veggies, fresh lettuce and fresh salsa, served with black beans and choice of brown or arroz blanco [calories 690–720]</td>
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<td>Dinner</td>
<td><strong>Blackened Pollock</strong> – Spice-roasted pollock, served with Cajun lemon sauce, cheddar grits and roasted peppers and green beans [calories 560]</td>
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<td><strong>Creole Vegetable Stew (VG)</strong> – Onions, peppers and squash in a bayou-seasoned tomato sauce over red beans, with choice of brown or jasmine rice [calories 450–470]</td>
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<td>Thu</td>
<td>Breakfast</td>
<td><strong>Blueberry Pancakes (V)</strong> – Buttermilk pancakes with blueberries [calories 200]</td>
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<td>Lunch</td>
<td><strong>Beef Tagine</strong> – Slightly spicy beef stew with apricots, peas and harissa, served with a choice of brown or jasmine rice or spiced couscous [calories 640–690]</td>
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<td><strong>Winter Vegetable Yam Tagine (VG)</strong> – Vegan stew of root vegetables, dried fruits and spices, served with a choice of brown or jasmine rice or spiced couscous [calories 590–610]</td>
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<td>Fri</td>
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<td><strong>Sausage &amp; Swiss Scramble</strong> – Local cage-free eggs scrambled with sausage, peppers, onion and Swiss cheese [calories 410]</td>
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<td>Lunch</td>
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<td>Sat</td>
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DELI SANDWICH SPECIAL

Honey-Mustard Chicken Wrap – Crispy chicken, honey-mustard dressing, Parmesan cheese and fresh vegetables wrapped in a flour tortilla [calories 860]

Italian Club – Genoa salami, smoked ham, crispy bacon, Mama Lil’s peppers, eggless mayoli, fresh veggies on a telera roll [calories 580]

Pastrami & Swiss – Pastrami, Swiss cheese, red onion marmalade, stone-ground mustard-mayo, fresh vegetables on multigrain bread [calories 730]

DUB STREET BURGERS SPECIAL

Burning Love – All-beef patty with pepper jack cheese, jalapeno peppers, lettuce, tomato, onions and chipotle mayo on a toasted bun [calories 710]

Fry Special – Wedge fries [calories 410]

NOODLE

LUNCH (Mon–Fri)  DINNER (Sun–Thu)

Lunch  Green Curry Pork – Pork and vegetables in a green coconut curry, served with cucumber salad and choice of brown or jasmine rice [calories 670–690]

Chicken Pad Thai With Peanuts – Rice noodles with chicken and egg in a tamarind sauce, topped with sprouts, herbs, lime and peanuts [calories 730]

Tofu Pad Thai With Peanuts (VG) – Rice noodles with tofu and plant-based egg substitute in a tamarind sauce, topped with sprouts, herbs, lime and peanuts [calories 470]

Dinner  Red Curry Shrimp – Shrimp and vegetables in a red coconut curry, served with cucumber salad and choice of brown or jasmine rice [calories 370–390]

Chicken Pad Thai With Peanuts – Rice noodles with chicken and egg in a tamarind sauce, topped with sprouts, herbs, lime and peanuts [calories 730]

Tofu Pad Thai With Peanuts (VG) – Rice noodles with tofu and plant-based egg substitute in a tamarind sauce, topped with sprouts, herbs, lime and peanuts [calories 470]

SELECT

LUNCH (Mon–Fri)  DINNER (Sun–Thu)

Lunch & Dinner  Mediterranean Bowl – Falafel, chickpea salad, Greek salad, mixed greens, tomato, green beans with your choice of brown or jasmine rice [calories 360–390]

Options to Add: Rosemary chicken (HP) [calories 310], lemon-garlic beef (HP) [calories 180], falafel (VG) [calories 170]