### Plate

#### MON

**Breakfast**  French Toast (V) – Thick-cut Texas toast drowned in a cinnamon-sugar custard and browned to perfection [calories 140]

**Lunch**  Mojo Shrimp Bowl (CS) – Garlic-citrus shrimp, coconut red beans, pico de gallo, pineapple salsa, served with your choice of brown rice or jasmine rice [calories 810]

**Jerk-Roasted Vegetable Bowl (VG) –** Island-style red beans with coconut, allspice and chili peppers [calories 170]

**Dinner**  Southwest Flank Steak (M) – Grilled marinated beef, served with cumin-verde mashed potatoes and sweet corn succotash [calories 450]

**Vegetable Winter Stew (VG) –** Carrots, squash, potatoes, chickpeas with tomatoes and spices, served with brown or jasmine rice [calories 310]

#### TUE

**Breakfast**  Ham & Cheddar – Local cage-free eggs scrambled, ham, cheddar and green onions scramble [calories 250]

**Lunch & Dinner**  Build Your Own Latin Bowl

**Base Includes:** Cilantro or brown rice and black beans with choice of toppings [calories 440]

**Option to add:** Beef barbacoa, chicken tinga or vegan "meat" [calories 170–230]

**Toppings:** Pico de gallo, tomatillo salsa, corn salsa, sour cream [calories 50]

#### WED

**Breakfast**  Chorizo Scramble – Local cage-free eggs scrambled, chorizo sausage, fresh salsa and cheddar cheese [calories 290]

**Lunch**  Mojo Shrimp Bowl (CS) – Garlic-citrus shrimp, coconut red beans, pico de gallo, pineapple salsa, served with your choice of brown rice or jasmine rice [calories 810]

**Jerk-Roasted Vegetable Bowl (VG) –** Island-style red beans with coconut, allspice and chili peppers [calories 170]

**Dinner**  Herb-Roasted Chicken (HP) – Chicken hindquarter, served with roasted red potatoes and snap peas [calories 530]

**Sweet Potato Swiss Gratin (V) –** Sweet potato, kale, onion and Swiss cheese, served with snap peas and rosemary roasted cauliflower [calories 480]
THU

**Breakfast**  
**Sausage & Swiss Scramble** – Local cage-free eggs scrambled with sausage, peppers, onions and Swiss cheese [calories 370]

**Lunch**  
**Cider Salmon (M)** – Cider-glazed roasted Atlantic salmon, served with a wild rice-cranberry pilaf and snap peas [calories 420]

**Yam Cakes (V)** – Housemade cakes with sweet potatoes, brie cream and red pepper, served with snap peas [calories 430]

**Dinner**  
**Herb-Roasted Chicken (HP)** – Herb-roasted chicken hindquarter, served with roasted red potatoes and snap peas [calories 530]

**Sweet Potato Swiss Gratin (V)** – Sweet potato, kale, onion and Swiss cheese, served with snap peas and rosemary-roasted cauliflower [calories 480]

**FRI**

**Breakfast**  
**Chocolate Chip Pancakes (V)** – Buttermilk pancakes with chocolate chips [calories 170]

**Lunch**  
**Cider Salmon (M)** – Cider-glazed roasted Atlantic salmon, served with a wild rice-cranberry pilaf and snap peas [calories 420]

**Yam Cakes (V)** – Housemade cakes with sweet potatoes, brie cream and red pepper, served with snap peas [calories 430]

**SAT**

**Breakfast**  
**French Toast (V), Bacon, Sausage, Plant-Based Sausage (VG), Hash Browns Patty (VG), Tofu Scramble (VG) and Plain Scrambled Eggs (V)** [calories 20–510]

**SUN – Closed**

**DELI SANDWICH SPECIAL**

**Buffalo Wrap** – Crispy chicken, fresh veggies, gorgonzola spread and spicy buffalo sauce, wrapped in a flour tortilla [calories 920]

**Field Roast (VG)** – Field Roast tomato slices, coconut Chao cheese, fresh veggies and chipotle mayoli on a telera roll [calories 750]

**Rachel** – Turkey, Swiss cheese, coleslaw and Thousand Island dressing on marble rye [calories 670]

**DUB STREET SPECIAL**

**Jam Session** – All-beef patty, bacon jam, brie cheese, lettuce, tomato, onion and DUB sauce [calories 700]

**Fry Special** – Lattice [calories 430]
<table>
<thead>
<tr>
<th></th>
<th>Lunch (Mon–Fri)</th>
<th>Dinner (Sun–Thu)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NOODLE</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OPENS SEPTEMBER 27, 2021</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SELECT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OPENS SEPTEMBER 27, 2021</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Made in a facility that also prepares wheat-based foods. 

V = vegetarian. VG = vegan. HP = made with certified Halal protein. CS = crustacean shellfish. M = contains milk. 

Eating raw and/or undercooked foods may increase the risk of food borne illness. Menu subject to change without notice. 

Allergen information for menu items are available and/or posted in each dining location. | www.hfs.uw.edu/eat