## BIG KITCHEN

### MON

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Denver Scramble – Local cage-free eggs scrambled with ham, peppers, onion and cheddar cheese [calories 370]</th>
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</thead>
<tbody>
<tr>
<td>Lunch &amp; Dinner</td>
<td>Pasta Bar – Create your own pasta—choices include protein, sauce, toppings and extras [calories 390–480]</td>
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<td>Baked Bolognese (HP) – Penne layered with a beef Bolognese, baked with a mozzarella cheese topping [calories 470]</td>
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### TUE

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<thead>
<tr>
<th>Breakfast</th>
<th>Spinach-Mushroom Scramble (V) – Local cage-free eggs scrambled with spinach, mushrooms, peppers and Swiss cheese [calories 250]</th>
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<tbody>
<tr>
<td>Lunch &amp; Dinner</td>
<td>Build Your Own Latin Bowl</td>
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<td><strong>Base Includes:</strong> Cilantro or tomato rice, pinto beans or black beans or quinoa salad, served with your choice of toppings [calories 250–300]</td>
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<td><strong>Options to Add:</strong> Beef barbacoa, chicken tinga, pork verde, plant-based chorizo [calories 180–250]</td>
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<td><strong>Toppings:</strong> Pico de gallo, tomatillo salsa, corn salsa, sour cream, lettuce, cheese [calories 4–110]</td>
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### WED

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<thead>
<tr>
<th>Breakfast</th>
<th>Andouille &amp; Pepperjack Scramble – Local cage-free eggs scrambled with chicken andouille sausage, corn, peppers and pepperjack cheese [calories 290]</th>
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<tbody>
<tr>
<td>Lunch</td>
<td>Philly Cheesesteak (HP) – Classic Philly favorite—seared steak, grilled peppers and onions and provolone cheese, served with fries [calories 1540]</td>
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<td><strong>Mushroom Philly (VG)</strong> – Roasted mushrooms, grilled peppers and onions and cashew-based &quot;chz wiz,&quot; served with fries [calories 1180]</td>
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<tr>
<td>Dinner</td>
<td>Wing Night!! – Plain or teriyaki wings, served with bok choy and edamame in-the-pod [calories 630–670]</td>
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<td>Fried Teriyaki Tofu Bites (V) – Served with Japanese potato salad and edamame in-the-pod [calories 490]</td>
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### THU

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<tr>
<th>Breakfast</th>
<th>Greek Sausage Scramble – Local cage-free eggs scrambled with sausage, spinach, sun-dried tomato, kalamata olives and feta cheese [calories 510]</th>
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</thead>
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Made in a facility that also prepares wheat-based foods. v = vegetarian. vg = vegan. h = made with certified halal protein.

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Lunch  **Philly Cheesesteak (HP)** – Classic Philly favorite—seared steak, grilled peppers and onions and provolone cheese, served with fries [calories 1540]

**Mushroom Philly (VG)** – Roasted mushrooms, grilled peppers, onions and cashew-based "chz wiz," served with fries [calories 1180]

Dinner  **Cod Loin With Tuscan Cream Sauce** – Served with riced cauliflower and fried brussels sprouts [calories 490]

**Sweet Potato Gratin (V)** – Served with riced cauliflower and brussels sprouts [calories 500]

**FRI**

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

**Lunch & Dinner**  **Pasta Bar** – Create your own pasta—choices include protein, sauce, toppings and extras [calories 390–480]

**Chili Macaroni & Cheese** – Layered with chili con carne and beans [calories 260]

**SAT**

**Brunch**  **Breakfast Quesadilla (V)** – Eggs and cheese [calories 820], plant-based version [calories 630]

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

**Dinner**  **Beef Bourguignon** – Beef, bacon and mushroom stew with red wine and herbs, served with creamy polenta and spiced cauliflower [calories 610]

**Wild Mushroom Goulash (VG)** – Mushroom stew over herb-roasted potatoes, served with braised red cabbage [calories 330]

**SUN**

**Brunch**  **Breakfast Quesadilla (V)** – Eggs and cheese [calories 820], Plant-based eggs [calories 630]

**French Toast (V) Pancakes (V), Bacon, Sausage Link, Plant-Based Sausage (VG), Biscuit and Sausage Gravy, Hash Browns (VG) and Plain Scrambled Eggs (V), Tofu Scramble (VG)** [calories 30–470]

**Dinner**  **Beef Bourguignon** – Beef, bacon and mushroom stew with red wine and herbs, served with creamy polenta and spiced cauliflower [calories 610]

**Wild Mushroom Goulash (VG)** – Mushroom stew served over herb-roasted potatoes, served with braised red cabbage [calories 330]
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, Chao cheese, roasted sweet peppers, chipotle mayoli and lemon-dressed kale on a telera roll [calories 750]

BBQ Pork – Pork carnitas, BBQ sauce and creamy coleslaw on a burger bun [calories 520]

DUB STREET BURGERS SPECIAL

CBR – Crispy chicken patty, bacon, lettuce, tomato, onion and ranch dressing [calories 670]

Fry Special – Jo Jo’s [calories 410]

GLOBAL LUNCH (MON–FRI) DINNER (SUN–THU)

Lunch Mon–Tue

Kalua Pork – Hawaiian-roasted pork with a sweet and savory sauce, served with sticky rice and macaroni salad [calories 660]

Spicy Tofu Luau Plate (VG) – Spicy tofu salad, sticky rice and macaroni salad [calories 630]

Lunch Wed–Fri

Mojo Shrimp Bowl – Garlic-citrus shrimp with coconut red beans, pico de gallo, pineapple salsa, served with your choice of brown or jasmine rice [calories 810–830]

Plant-Based Picadillo (VG) – Hearty stew of plant-based crumbles, tomatoes, spices and raisins, served with chili plantains and black beans [calories 710]

Dinner Sun

Sweet & Sour Chicken – Crispy chicken in a tangy, sweet sauce of ketchup, pineapple, peppers and onions, served with Asian slaw and your choice of brown or jasmine rice [calories 720–750]

Sweet & Sour Plant-Based Tender (VG) – Crispy plant-based fried tender in a tangy, sweet sauce of ketchup, pineapple, peppers and onions, served with Asian slaw and your choice of brown or jasmine rice [calories 1010–1040]

Dinner Mon–Tue

Kalua Pork – Hawaiian-roasted pork with a sweet and savory sauce, served with sticky rice and macaroni salad [calories 660]

Spicy Tofu Luau Plate (VG) – Spicy tofu salad, sticky rice and macaroni salad [calories 630]

Dinner Wed–Thu

Mojo Shrimp Bowl – Garlic-citrus shrimp with coconut red beans, pico de gallo, pineapple salsa, served with your choice of brown or jasmine rice [calories 810–830]

Plant-Based Picadillo (VG) – Hearty stew of plant-based crumbles, tomatoes, spices and raisins, served with chili plantains and black beans [calories 710]
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<tr>
<th>Bowls</th>
<th>The Gram’ Bowl (VG) – Rainbow blend of shredded root vegetables, edamame, jasmine and wild turmeric rice, mixed baby greens, seaweed-sesame blend furikake and avocado-tahini goddess dressing [calories 480]</th>
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<td>Mama Lil’s Couscous Bowl (VG) – Tropics-inspired bowl with couscous, jerk green beans, sweet potato, cabbage, carrot, mango chunks and arugula salad dressed with chili-lime vinaigrette [calories 620]</td>
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<tr>
<td>Flatbread</td>
<td>Jam Session Flatbread (V) – Roasted sweet potato, shaved brussels sprouts, onion jam, kale, goat cheese and pickled red onion with a balsamic drizzle [calories 670]</td>
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