



Made in a facility that also prepares wheat-based foods. v = vegetarian. vg = vegan. hp = made with certified halal protein. 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

PLATE

SUN

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

Dinner **Mushkalitsa** – Serbian pork, bacon, brown sugar and pepper stew with mashed potatoes and braised red cabbage, topped with feta [calories 700]

Potato & Tofu Goulash (VG) – Potato, tofu and braised red cabbage, served with your choice of brown or jasmine rice [calories 440–470]

MON

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

Lunch **Roasted Turkey Plate** – Served with Yukon gold mashed potatoes, gravy, stuffing, snap peas and cranberry sauce [calories 830]

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

Dinner **Mushkalitsa** – Serbian pork, bacon, brown sugar and pepper stew with mashed potatoes and braised red cabbage, topped with feta [calories 670]

Potato & Tofu Goulash (VG) – Potato, tofu and braised red cabbage, served with your choice of brown or jasmine rice [calories 440–470]

TUE

Breakfast **Spinach-Mushroom Scramble (V)** – Local cage-free eggs scrambled with spinach, mushroom, peppers and Swiss cheese [calories 250]

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 or plant-based chorizo [calories 180–250]

Toppings: Pico de gallo, tomatillo salsa, corn salsa, sour cream, lettuce, cheese [calories 4–110]

WED

Breakfast **Pork Verde Scramble** – Local cage-free eggs scrambled with pork verde, salsa, fajita peppers and jack cheese [calories 350]

Lunch **Roasted Turkey Plate** – Served with Yukon gold mashed potatoes, gravy, stuffing, snap peas and cranberry sauce [calories 830]

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

Dinner **CLOSED**

THU

CLOSED

FRI

CLOSED

SAT

CLOSED

DELI SANDWICH SPECIAL (Sun–Wed)

Honey-Mustard Wrap – Crispy chicken, honey-mustard dressing, Parmesan cheese and fresh vegetables in a flour tortilla [calories 900]

Caprese (V) – Fresh mozzarella cheese, kale pesto and choice of fresh vegetables on a telera roll [calories 740]

Chicken Caesar Wrap – Grilled chicken, provolone cheese, Caesar dressing and fresh vegetables in a flour tortilla [calories 700]

DUB STREET BURGERS SPECIAL

The Gobbler – Seasoned white-meat turkey patty on a toasted bun with brie and cranberry cream cheese [calories 510]

Fry Special – Sidewinders [calories 300]

NOODLE

LUNCH (Mon–Wed)

DINNER (Sun–Tue)

Lunch & Dinner **Korean Fried Chicken** – Crispy fried chicken tossed in a honey-gochujang sauce, served with banchan and your choice of brown or jasmine rice [calories 580–590]

Korean Fried “Chicken” (VG) – Raised and Rooted strips, tossed in a honey-gochujang sauce, served with banchan and choice of brown or jasmine rice [calories 860–870]

Tofu Japchae (VG) – Tofu, noodles and vegetables in a sweet soy sauce, served with cucumber salad [calories 240]

SELECT

LUNCH (Mon–Wed)

DINNER (Sun–Tue)

Lunch & Dinner **Donburi Bowl** – Spicy peas, cucumber salad, ginger slaw, spinach and choice of brown or white rice [calories 310-340]

Options to Add: Ginger pork or teriyaki chicken (HP) [calories 180–240]