

THE ROTUNDA

Made in a facility that also prepares wheat-based foods. v = vegetarian. vg = vegan. h = prepared with halal meats. 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

BREAKFAST

EGGS a la carte

Scrambled Eggs (V)	230 cal
Plant-based Scrambled Eggs (VG)	200 cal
Potatoes O'Brien (VG)	290 cal
Bacon (2 slices)	60 cal
Sausage	110 cal
Plant-based patty (VG)	140 cal

BAGELS

Allergens vary depending on the bagel chosen. Additional information available upon request.

Egg & Cheese Bagel (V)	490 cal
Plant-based Egg, Sausage & Cheese Bagel (VG)	576 cal
Egg, Bacon & Cheese Bagel	690 cal
Egg, Sausage & Cheese Bagel	640 cal
The New Yorker	540 cal

LUNCH

SANDWICHES

Flank Steak – Grilled flank steak, brie, Mama Lil's peppers, caramelized onion and arugula on a telera roll	590 cal
The Italian Club – Genoa salami, smoked ham, crispy bacon, Mama's Lil mayoli, fresh veggies on a Telera roll	580 cal
Turkey Apple & Swiss Sandwich – Smoked turkey with apples Swiss cheese and a whole grain mustard mayoli on sourdough bread	550 cal
Plant-based Caribbean Sandwich (VG) – Jack fruit marinated in a citrus marinade with Mama Lil mayoli, caramelized onions, escabeche peppers, cilantro on a baguette	690 cal
The Rachel Sandwich – Sliced turkey with 1000 island dressing, Swiss cheese, and creamy coleslaw on a marble rye bread	670 cal
Ham & Havarti – Sliced ham, Havarti cheese with mayo and Dijon mustard on a telera roll	590 cal
Turkey Pesto Brie – Sliced turkey breast with kale pesto, brie cheese spread, on a telera roll	540 cal
Tuna Salad Sandwich – Tuna salad with vegan mayo on a multi grain bread	420 cal

ENTREES a la carte

Rosemary Garlic Chicken Thighs (HL)	310 cal
Flank Steak	190 cal
Plant-based Fritter (VG)	600 cal
Fish of the Week	variable

SAUCE IT UP

Mushroom gravy (V)	30 cal
Lemon & Dill “cream” sauce (VG)	110 cal
Balsamic & Shallot Reduction (VG)	35 cal
Chimichurri (VG)	130 cal

SIDES

Balsamic Brussels Sprouts (VG)	110 cal
Herb Roasted Rainbow Carrots (VG)	50 cal
Herb Gratin Potatoes (V)	350 cal
Wild Rice Pilaf (VG)	110 cal
Fennel & Citrus Slaw (VG)	70 cal
Mac & Cheese	300 cal