### SPECIALS October 8-October 14

Menu subject to change

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**PLATE** Open 7 days a week

**Breakfast** 7:30am-10am, **Lunch** 11am-2pm, **Dinner** 5pm-8pm

**Sat & Sun Brunch** 9am-2pm

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### SUN

- **Brunch** **Italian Sausage Scramble** – local cage-free eggs scrambled with Italian sausage, roasted red peppers, pesto, and mozzarella cheese [calories 450]
  - **Italian Scramble (V)** – plant-based eggs scrambled with roasted red peppers, kale pesto, and plant-based mozzarella [calories 350]
  - **Dinner** **Chermoula Flank Steak** – chermoula grilled flank steak served with couscous pilaf, ras al hanout cauliflower, and steamed broccolini [calories 550]
  - **Harissa Vegetable Tagine (VG)** – vegetables and chickpeas simmered with harissa paste and spices, served with couscous pilaf, ras al hanout cauliflower, and steamed broccolini [calories 300]

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### MON

- **Breakfast** **Green Eggs & Ham** – local cage-free eggs scrambled with ham, basil pesto, and mozzarella cheese [calories 520]
  - **Green Tofu Scramble (VG)** – plant-based tofu scrambled with spinach, pepita pesto, peppers, onions, and plant-based mozzarella

- **Lunch** **Roasted Pork Loin** – roasted brined pork loin topped with poblano pepian and served with spiced cauliflower, pinto beans, and cilantro rice [calories 600]
  - **Cheese Enchiladas (V)** – corn tortillas stuffed with cheese and topped with chili rojo sauce, served with spiced cauliflower, pinto beans, and cilantro rice [calories 700]

- **Dinner** **Chermoula Flank Steak** – chermoula grilled flank steak served with couscous pilaf, ras al hanout cauliflower, and steamed broccolini [calories 550]
  - **Harissa Vegetable Tagine (VG)** – vegetables and chickpeas simmered with harissa paste and spices, served with couscous pilaf, ras al hanout cauliflower, and steamed broccolini [calories 300]

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### TUE

- **Breakfast** **French Toast (V)** – egg bread dipped in a rich batter and griddled until golden brown [calories 200]

- **Lunch & Dinner** **Build Your Own Latin Bowl**
  - **Base Includes**: cilantro rice or tomato rice with 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]

**WED**

**Breakfast**  
**Italian Sausage Scramble** – local cage-free eggs scrambled with Italian sausage, roasted red peppers, pesto, and mozzarella cheese [calories 450]  
**Italian Scramble (V)** – plant-based eggs scrambled with roasted red peppers, kale pesto, and plant-based mozzarella [calories 350]

**Lunch**  
**Roasted Pork Loin** – roasted brined pork loin topped with poblano pepian and served with spiced cauliflower, pinto beans, and cilantro rice [calories 600]  
**Cheese Enchiladas (V)** – corn tortillas stuffed with cheese and topped with chili rojo sauce, served with spiced cauliflower, pinto beans, and cilantro rice [calories 700]

**Dinner**  
**Pesto Salmon** – roasted salmon topped with pesto and Italian cheeses, served with garlic mashed potatoes, roasted cauliflower, and herb rainbow carrots [calories 380]  
**Ratatouille (VG)** – zucchini, squash, bell pepper, eggplant, and onion simmered in a French-style spiced tomato stew with herb roasted potatoes, roasted cauliflower, and rainbow carrots [calories 490]

**THU**

**Breakfast**  
**Andouille Scramble** – local cage-free eggs scrambled with andouille sausage, corn, peppers, and pepperjack cheese [calories 350]  
**Kale & Tomato Scramble** – plant-based eggs scrambled with kale, tomatoes, and plant-based mozzarella

**Lunch**  
**Balsamic Flank Steak** – grilled flank steak glazed in a balsamic reduction and served with herb pasta, steamed broccolini, and roasted rainbow carrots [calories 640]  
**Mediterranean Roasted Vegetables (VG)** – summer squash, red and yellow bell peppers, onions, kalamata olives, artichoke hearts, and herbs served with pasta, steamed broccolini, and roasted rainbow carrots [calories 560]

**Dinner**  
**Pesto Salmon** – roasted salmon topped with pesto and Italian cheeses, served with garlic mashed potatoes, roasted cauliflower, and herb rainbow carrots [calories 380]  
**Ratatouille (VG)** – zucchini, squash, bell pepper, eggplant, and onion simmered in a French-style spiced tomato stew with herb roasted potatoes, roasted cauliflower, and rainbow carrots [calories 490]

**FRI**

**Breakfast**  
**M&M Pancake (V)** – a golden buttermilk pancake studded with mini M&Ms [calories 330]

**Lunch**  
**Balsamic Flank Steak** – grilled flank steak glazed in a balsamic reduction and served with herb pasta, steamed broccolini, and roasted rainbow carrots [calories 640]
**Mediteranean Roasted Vegetables (VG)** – summer squash, red and yellow bell peppers, onions, kalamata olives, artichoke hearts, and herbs served with pasta, steamed broccolini, and roasted rainbow carrots [calories 560]

**Dinner**  Pasta Bar – create your own pasta – choices include protein, sauce, toppings, and extras [calories 390-480]

**SAT**

**Brunch**  Caprese Scramble (V) – local cage-free eggs scrambled with fresh basil, tomatoes, and mozzarella cheese [calories 350]

Caprese Scramble (VG) – plant-based eggs scrambled with fresh basil, tomatoes, and plant-based mozzarella [calories 300]

**Dinner**  Roasted Duck – apricot-glazed duck hindquarter with herb gratin potatoes and steamed broccolini [calories 930]

Kale Butternut Risotto (V) – creamy arborio rice with shredded kale and roasted butternut squash served with herb gratin potatoes and zucchini

**MARKET DELI**  Open 7 days a week

M-F 7:30am-8pm
Sat & Sun 8am-8pm

**DELI SANDWICH SPECIAL**

Plant-Based BBQ Wrap (VG) – crispy plant-based nuggets, caramelized onions, Ray’s BBQ sauce, plant-based cheese, and fresh vegetables wrapped in a flour tortilla [calories 730]

Chicken Caesar Wrap – grilled garlic-lemon chicken, parmesan cheese, Caesar dressing, and fresh vegetables wrapped in a flour tortilla [calories 660]

**DUB STREET**  Open 7 days a week

M-F Lunch 11am-2pm, Dinner 4-8pm
Sat & Sun 4pm-8pm

**BURGERS SPECIAL**

Southern Exposure – fried green tomatoes, bacon, smoked provolone cheese, remoulade, lettuce, tomato, and onion on a toasted bun [calories 590]
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<td><strong>Baked Mac &amp; Cheese (V)</strong> – macaroni pasta baked in a creamy cheese sauce and topped with parmesan breadcrumbs [calories 510]</td>
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<td><strong>Moroccan Bowl (VG)</strong> – Ras al hanout spiced zucchini and tomatoes, quinoa tabbouli, and mixed greens with your choice of brown or jasmine rice [calories 360-380]</td>
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**Options to Add:** Chermoula chicken [calories 260], Harissa Chickpeas [calories 160],