**PLATE**  Open Monday through Sunday

**Breakfast**  7:30–10 a.m.  **Lunch**  11 a.m.–2 p.m.  **Dinner**  5–8 p.m.

### SUN

**Breakfast**  Sausage-Potato Scramble – scrambled eggs, potatoes, sausage, peppers, onions, scallions and cheddar cheese, served with tropical dragon fruit mix [calories 430]

Plant-Based Spinach-Mushroom Scramble (VG) – plant-based scramble with baby spinach, mushroom and plant-based mozzarella, served with tropical dragon fruit mix [calories 230]

**Lunch**  Shrimp Etouffee – classic Cajun-inspired stew with peppers, onions, tomatoes and okra, served with roasted cherry tomatoes, cheddar grits and blistered garlic green beans [calories 520]

Creole Vegetable Stew (VG) – Cajun-inspired stew of peppers, onions, squash and zucchini, served with blistered garlic green beans, steamed spiced broccoli and brown rice [calories 470]

**Dinner**  Mole Chicken Quarter – red mole roasted chicken quarter, served with roasted zucchini, chipotle butternut squash and arroz blanco [calories 820]

Cheese Enchilada (V) – two corn tortillas filled with cheddar cheese and smothered in red chili enchilada sauce, served with roasted zucchini, chipotle butternut squash and arroz blanco [calories 490]

### MON

**Breakfast**  Green Eggs & Ham – local cage-free eggs scrambled ham, basil pesto and mozzarella, served with tropical dragon fruit mix [calories 520]

Green Tofu Scramble (VG) – plant-based scrambled spinach, onions, peppers, pepita pesto and plant-based mozzarella, served with tropical dragon fruit mix [calories 300]

**Lunch**  Seared Salmon With Lemon-Dill Sauce – seared salmon topped with lemon-dill sauce, served with herbed cauliflower pilaf, herb-roasted rainbow carrots and spiced broccolini [calories 680]

Ratatouille (VG) – Provence-inspired roasted vegetable medley with zucchini, squash, green bell pepper, red onion and eggplant, served with herbed cauliflower pilaf, herb-roasted rainbow carrots and spiced broccoli [calories 350]

**Dinner**  Shrimp Puttanesca – Naples-inspired dish of shrimp, kalamata olives, capers, crushed red pepper and pesto sautéed in a marinara sauce, served with herb pasta and oven-roasted asparagus, yellow squash and zucchini [calories 640]

Eggplant-Mushroom Ragout (VG) – savory vegetable stew of herbs, eggplant and mushrooms, served with herb pasta and oven-roasted asparagus, yellow squash and zucchini [calories 610]
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| TUE   | French Toast Stack (V) – three slices of custardy griddled Texas toast, served with butter, maple syrup and tropical dragon fruit mix [calories 950] | 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   | Caprese Scramble (V) – local cage-free eggs scrambled with tomato, mozzarella cheese and fresh basil, served with tropical dragon fruit mix [calories 340] |  
Seared Salmon With Lemon-Dill Sauce – seared salmon topped with a lemon-dill sauce, served with herbed cauliflower pilaf, herb-roasted rainbow carrots and spiced broccoli [calories 680]  
Ratatouille (VG) – Provence-inspired roasted vegetable medley with zucchini, squash, green bell pepper, red onion and eggplant, served with herbed cauliflower pilaf, herb-roasted rainbow carrots and spiced broccoli [calories 350]  
Shrimp Puttanesca – Naples-inspired dish of shrimp, kalamata olives, capers, crushed red pepper and pesto sautéed in a marinara sauce, served with herb pasta and oven-roasted asparagus, yellow squash and zucchini [calories 640]  
Eggplant-Mushroom Ragout (VG) – savory vegetable stew of herbs, eggplant and mushrooms, served with herb pasta and oven-roasted asparagus, yellow squash and zucchini [calories 610] |
| THU   | Greek Scramble (V) – local cage-free eggs scrambled with spinach, sun-dried tomato, kalamata olives and feta cheese, served with tropical dragon fruit mix [calories 380] |  
Plant-Based Kale & Tomato Scramble (VG) – plant-based eggs scrambled with tomatoes, kale and plant-based mozzarella, served with tropical dragon fruit mix [calories 230]  
Nyoma Choma – Kenyan-style braised beef, served with slow-cooked greens, kachumbari and baris iskukaris-spiced rice [calories 570]  
Superkanja (VG) – stew of yams, kidney beans, okra and greens, served with baris iskukaris-spiced rice, cardamom carrots and slow-cooked greens [calories 440]  
Beef Tagine – spicy beef stew of apricots, peas and harissa, served with pearl couscous pilaf, sautéed greens and blistered green beans with garlic [calories 820]  
Harissa Vegetable Tagine (VG) – slightly spicy stew of vegetables and chickpeas, served with pearl couscous pilaf, sautéed greens and blistered green beans with garlic [calories 490] |
**FRI**

**Breakfast**  
Mango Pancake Stack (V) – short stack of buttermilk pancakes studded with mangos, served with butter, maple syrup and tropical dragon fruit mix [calories 1130]

**Lunch**  
Nyoma Choma – Kenyan-style braised beef, served with slow-cooked greens, kachumbari and barri iskukaris-spiced rice [calories 570]

Superkanja (VG) – stew of yams, kidney beans, okra and greens, served with barri iskukaris-spiced rice, cardamom carrots and slow-cooked greens [calories 440]

**Dinner**  
Beef Tagine – spicy beef stew of apricots, peas and harissa, served with pearl couscous pilaf, sautéed greens and blistered green beans with garlic [calories 820]

Harissa Vegetable Tagine (VG) – slightly spicy stew of vegetables and chickpeas, served with pearl couscous pilaf, sautéed greens and blistered green beans with garlic [calories 490]

**SAT**

**Brunch**  
Bacon Breakfast Burrito – scrambled eggs, bacon, black beans and cheddar cheese in a flour tortilla, served with tropical dragon fruit mix [calories 1120]

Tofu & Bean Burrito (VG) – tofu, black beans, potato and spices, served with tropical dragon fruit mix [calories 590]

**Lunch**  
Pork Vindaloo – Indian-style stew of pork, potatoes, onions, tomatoes, ginger and cinnamon, served with gomen-spiced collard greens, warmed pita bread and turmeric-roasted cauliflower [calories 890]

Chana Aloo (VG) – chickpeas, potatoes and onions slow-cooked with tomatoes, jalapenos, turmeric, chili and cumin, served with gomen-spiced collard greens, warmed pita bread and turmeric-roasted cauliflower [calories 890]

**Dinner**  
Beef Bolognese With Herb Pasta – classic beef Bolognese sauce over herbed pasta and topped with Parmesan, served with roasted fennel green beans, herbed carrots and a baked bread stick [calories 910]

Lentil Bolognese With Herbed Pasta (VG) – seasoned lentils simmered with tomatoes, onions and herbs over our herbed pasta, served with roasted fennel green beans, herbed carrots and a baked bread stick [calories 760]

**MARKET DELI**  
Open 7 days a week

**Mon–Fri**  
7:30 a.m.–8 p.m.

**Sat–Sun**  
8 a.m.–8 p.m.

**DELI SANDWICH SPECIAL**

Ragin Cajun Sandwich – turkey, pepper jack cheese, Frank's RedHot eggless aioli and fresh vegetables on white bread [calories 650]

Roasted Vegetable Wrap (VG) – sesame hummus, caramelized onions and roasted vegetables wrapped in a flour tortilla [calories 470]
DUB STREET BURGERS
Mon–Fri Lunch 11 a.m.–2 p.m. Dinner 4–8 p.m.
Sat–Sun 4–8 p.m.

BURGER SPECIAL

**Crispy Caesar Burger** – a crispy chicken fritter with provolone cheese, Caesar dressing, lettuce, tomato and onion on a telera roll [calories 720]

NOODLE

**LUNCH (Mon–Fri, 11 a.m.–2 p.m.)**  **DINNER (Mon–Thu, 5–8 p.m.)**

**Lentil Bolognese With Herbed Pasta (VG)** – seasoned lentils simmered with tomatoes, onions and herbs over our herbed pasta, served with roasted rainbow carrots [calories 520]

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

ASIAN NOODLE

**LUNCH (11 a.m.–2 p.m.)**  **DINNER (5–8 p.m.)**

**Monday the 8th–Tuesday the 9th**

**Lunch**  **Teriyaki Chicken** – teriyaki-marinated and oven-roasted chicken thighs, served with sesame-ginger slaw, stir-fried bok choy and your choice of jasmine or brown rice [calories 470]

**Vegetable Yakisoba (VG)** – sautéed vegetables and yakisoba noodles tossed in our soy-ginger sauce, served with sesame-ginger slaw and stir-fried bok choy [calories 510]

**Sunday the 7th–Monday the 8th**

**Dinner**  **Pork Yakisoba** – oven-roasted marinated pork, fresh vegetables and yakisoba noodles tossed in our soy-ginger sauce, served with miso stir-fried vegetables and garlic-chili gai lan [calories 1050]

**Vegetable Yakisoba (VG)** – sautéed vegetables and yakisoba noodles tossed in our soy-ginger sauce, served with miso stir-fried vegetables and garlic-chili gai lan [calories 610]

**Wednesday the 10th–Friday the 12th**

**Lunch**  **Pork Yakisoba** – oven-roasted marinated pork, fresh vegetables and yakisoba noodles tossed in our soy-ginger sauce, served with miso stir-fried vegetables and garlic-chili gai lan [calories 1050]

**Vegetable Yakisoba (VG)** – sautéed vegetables and yakisoba noodles tossed in our soy-ginger sauce, served with miso stir-fried vegetables and garlic-chili gai lan [calories 610]

**Tuesday the 9th–Thursday the 11th**

**Dinner**  **General Tso’s Pork** – golden fried pork nuggets tossed with our General Tso’s sauce, served with carrot and bean sprout banchan, stir-fried vegetables and your choice jasmine or brown rice [calories 680]
**Plant-Based General Tso’s Nuggets (VG)** – golden fried plant-based protein nuggets tossed with our General Tso’s sauce, served with carrot and bean sprout banchan, stir-fried vegetables and your choice jasmine or brown rice [calories 660]

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<td><strong>Lunch &amp; Dinner</strong></td>
<td>South Indian Coconut Curry (VG) – South Indian-style potato curry with coconut milk, green bell peppers, carrots, ginger and garlic, served with your choice of white or brown rice [calories 330]</td>
<td>Options to Add: roasted chicken thigh [calories 280], garam masala pork [270] chickpea curry salad [calories 190]</td>
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