## BIG KITCHEN

### SUN

**Brunch**
- **Cuban Breakfast Sandwich** – Swiss cheese, pork, sliced ham, pickle, mustard and egg [calories 710]
- **French Toast (V), Bacon, Sausage, Plant-Based Sausage (VG), Hash Browns Patty (VG), Biscuit and Gravy and Plain Scrambled Eggs (V)** [calories 30–470]

**Dinner**
- **BBQ Pulled Pork** – Slow-braised pulled pork, served with choice of two side dishes [calories 220]
- **BBQ Chicken (H)** – Roasted chicken with BBQ sauce, served with choice of two side dishes [calories 570]
- **BBQ Plant-Based Strips (VG)** – Plant tenders with BBQ sauce, served with choice of two side dishes [calories 390]
- **Choice of Sides** – Baked beans (VG), corn on the cob (V), macaroni and cheese (V), coleslaw (VG), red potato salad (VG), spiced broccoli (VG), corn bread (V), side salad (V, VG) [calories 40–290]

### MON – Memorial Day

**Brunch**
- **Pancakes (V), Bacon, Sausage, Plant-Based Sausage (VG), Hash Browns Patty (VG), Biscuit and Gravy and Plain Scrambled Eggs (V)** [calorie 20–510]

**Dinner**
- **BBQ Pulled Pork** – Slow-braised pulled pork, served with your choice of two side dishes [calories 220]
- **BBQ Chicken (H)** – Roasted chicken with BBQ sauce, served with your choice of two side dishes [calories 570]
- **BBQ Plant-Based Strips (VG)** – Plant tenders with BBQ sauce, served with your choice of two side dishes [calories 390]
- **Choice of Sides** – Baked beans (VG), corn on the cob (V), macaroni and cheese (V), coleslaw (VG), red potato salad (VG), spiced broccoli (VG), corn bread (V), side salad (V, VG) [calories 40–290]

### TUE

**Breakfast**
- **Ham & Cheese (V)** – Local cage-free eggs scrambled with ham, cheddar cheese and green onion [calories 250]

**Lunch & Dinner**
- **Build Your Own Latin Bowl**
  - **Base Includes:** Quinoa and baby greens OR cilantro rice and black beans with choice of toppings [calories 470]
  - **Add-Ons:** Beef barbacoa, chicken tinga or vegan "meat" [calories 170–230]
  - **Toppings:** Pico de gallo, tomatillo salsa, corn salsa, cheese, guacamole, lettuce, sour cream [calories 50]
### Wed

**Breakfast**  
Chorizo Scramble – Local cage-free eggs scrambled with chorizo, pico de gallo and cheddar cheese [calories 290]

**Lunch**  
Nicoise Salad With Seared Ahi Tuna – Traditional French salad with mixed greens, haricot verts, seared ahi tuna, fingerling potatoes, kalamata olive, cherry tomato, hardboiled egg and Fleur de Sal sea salt sprinkled with balsamic vinaigrette [calories 440]

Chickpea Salad Nicoise (VG) – Traditional French salad with mixed greens, haricot verts, Mediterranean chickpea salad, fingerling potatoes, kalamata olive, cherry tomato and Fleur de Sal sea salt sprinkled with balsamic vinaigrette [calories 450]

**Dinner**  
Wing Night!! – Sweet chili Thai wings, served with Thai rice noodle salad and Thai-marinated cucumber salad [calories 500]

Sweet Chili Fried R&R Strips (VG) – Plant-based chickn’ strips, served with jasmine rice and Thai-marinated cucumber salad [calories 540]

### Thu

**Breakfast**  
Spam-Swiss Scramble – Local cage-free eggs scrambled with spam, red pepper, scallion and Swiss cheese [calories 360]

**Lunch**  
Shrimp Makhani – Indian butter shrimp served with roasted cauliflower, chutney and choice of brown or basmati rice [calories 610–620]

Aloo Gobi (V) – Cauliflower and potato curry with housemade chutneys, served with choice of brown or basmati rice [calories 520–540]

**Dinner**  
Blackened Pollock – Spice-roasted pollock with Cajun lemon sauce, cheddar grits and roasted peppers, served with green beans [calories 550]

Gumbo (V) – Plant-based spicy Cajun stew with peppers, tomatoes and okra, served with greens and choice of brown or jasmine rice [calories 480–500]

### Fri

**Breakfast**  
Italian Scramble (V) – Local cage-free eggs scrambled with prosciutto, sun-dried tomatoes, Parmesan cheese, topped with fresh herbs [calories 300]

**Lunch**  
Shrimp Makhani – Indian butter shrimp, served with roasted cauliflower, chutney and choice of brown or basmati rice [calories 610–620]

Aloo Gobi (V) – Cauliflower and potato curry with housemade chutneys, served with choice of brown or basmati rice [calories 520–540]

**Dinner**  
Blackened Pollock – Spice-roasted pollock with Cajun lemon sauce, cheddar grits and roasted peppers, served with green beans [calories 550]

Gumbo (V) – Plant-based spicy Cajun stew with peppers, tomatoes and okra, served with greens and choice of brown or jasmine rice [calories 480–500]

### Sat

**Brunch**  
Congee With Ginger Pork – Chinese-inspired rice porridge with hardboiled egg, available without egg [calories 550, w/o egg 340]

Congee (VG) – Chinese-inspired porridge [calories 340]

Pancakes with Chocolate Chip Pancakes (V), Bacon, Sausage, Plant-Based Sausage (VG), Hash Browns Patty (VG), Biscuit and Gravy and Plain Scrambled Eggs (V) [calories 30–470]
**Dinner**  
**Classic Meat Lasagna (H)** – Four-layer lasagna, served with fennel green beans and a breadstick [calories 480]  
**Blistered Vegetable Orecchiette (V)** – Corn and blistered tomato-basil orecchiette pasta, served with fennel green beans and a breadstick [calories 360]

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**DELI SANDWICH SPECIAL**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Description</th>
<th>Calories</th>
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</thead>
<tbody>
<tr>
<td><strong>Buffalo Wrap</strong></td>
<td>Crispy chicken, Gorgonzola spread, spicy buffalo sauce and fresh veggies wrapped in a flour tortilla</td>
<td>920</td>
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<tr>
<td><strong>Field Roast (VG)</strong></td>
<td>Vegan tomato Field Roast, vegan Chao cheese, chipotle mayoli, sweet roasted peppers and lemon kale served on a telera roll</td>
<td>750</td>
</tr>
<tr>
<td><strong>Meatball Hero</strong></td>
<td>Beef and pork meatballs, tomato sauce and provolone cheese, served on a toasted baguette</td>
<td>800</td>
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**DUB STREET BURGERS SPECIAL**

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</thead>
<tbody>
<tr>
<td><strong>Greek Chicken</strong></td>
<td>Grilled chicken, feta-mint DUB sauce, kalamata olive tapenade, spinach, tomato and onion, served on a telera roll</td>
<td>630</td>
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<tr>
<td><strong>Fry Special</strong></td>
<td>Lattice fries</td>
<td>430</td>
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**GLOBAL**

**LUNCH (MON–FRI)**  
**DINNER (SUN–THUR)**  

<table>
<thead>
<tr>
<th>Lunch &amp; Dinner (Sun–FRI)</th>
<th>Description</th>
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</tr>
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<tbody>
<tr>
<td><strong>Tacos al Pastor</strong></td>
<td>Two pork tacos served with refried beans, arroz blanco, pineapple and taqueria-styled red and green salsa</td>
<td>700</td>
</tr>
<tr>
<td><strong>Soyrizo and Potato Tacos (V)</strong></td>
<td>Two tacos served with refried beans, arroz blanco and taqueria-styled red and green salsa</td>
<td>610</td>
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**TERO**

**BOWL**  
**The Gram’ Bowl (VG)** – Rainbow blend of shredded root vegetables, edamame, jasmine and wild turmeric rice, avocado-tahini goddess dressing, furikake seaweed-sesame blend and mixed baby greens [calories 510]

**Casablanca Bowl (V)** – Quinoa, baby arugula, tomatoes, marinated chickpeas, roasted eggplant, roasted carrots, feta cheese with a drizzle of lemon-sesame tahini and sprinkled with dukkah [calories 780]

**FLATBREAD**  
**The Goat Flatbread (V)** – Garlic oil, caramelized onions, roasted mushrooms, goat cheese and arugula with a drizzle of balsamic shallots [calories 1150]