BIG KITCHEN

Mon–Fri: Breakfast 7:30–10 a.m.  Lunch 11 a.m.–2 p.m.  Dinner 5–8 p.m.
Sat–Sun: 8 a.m.–2 p.m.

MON

Breakfast  Ham & Cheddar Scramble – local cage-free eggs scrambled with ham and cheddar cheese [calories 300]

Lunch & Dinner  Pasta Bar – create your own pasta with choice of pasta, sauce, protein and toppings, includes a breadstick [calories 610–1,200]

TUE

Breakfast  Tofu Scramble (VG) – plain tofu scramble [calories 130]

Lunch & Dinner  Latin Bowl – create your own Latin bowl with choice of rice, beans, protein and toppings [calories 150–880]

WED

Breakfast  Chorizo Breakfast Burrito – chorizo, scrambled eggs, Yukon gold potatoes and cheddar cheese [calories 930]

Lunch  Cocoa-Chile Pork Loin – cocoa-chili roasted pork loin, served with cilantro-lime white rice, roasted zucchini with cotija and street corn [calories 1,210]

Cheese Enchilada (V) – corn tortillas filled with cheddar cheese and smothered in red chili enchilada sauce, served with roasted zucchini with cotija, street corn and cilantro-lime white rice [calories 1,070]

Dinner  Lemon Pepper Quarter Chicken – chicken quarter roasted with lemon pepper, served with roasted lemon-parsley red potatoes, steamed spiced green beans and rosemary-roasted cauliflower [calories 815]

Blackened Tofu (VG) – tofu baked with jerk-style seasoning, served with roasted lemon-parsley red potatoes, steamed spiced green beans and rosemary-roasted cauliflower [calories 1,035]
THU

**Breakfast**  Plant-Based Scramble (VG) – plant-based egg scramble [calories 240]

**Lunch**  Poke Bowl – seared tuna, cilantro-lime brown rice, seaweed salad, edamame, roasted corn, scallions and poke sauce [calories 400]

Rainbowl (VG) – brown rice, red quinoa, purple cabbage, garbanzo beans, avocado, carrots, yellow bell pepper, grape tomatoes and a sweet-basil vinaigrette [calories 570]

**Dinner**  Country Fried Steak – chicken fried steak, served with vegetable dirty rice, blistered green beans with garlic and roasted carrots with thyme and lemon [calories 600]

Roasted Black-Eyed Pea Cakes (V) – housemade black-eyed pea cakes, served with vegetable dirty rice, blistered green beans with garlic and roasted carrots with thyme and lemon [calories 680]

Sweet Potato Bread Pudding With Caramel (V) – housemade dessert of bread, custard, bananas and sweet potatoes drizzled with caramel sauce [calories 400]

FRI

**Breakfast**  Meatlover’s Scramble – local cage-free eggs scrambled with ham, bacon, Italian sausage and cheddar cheese [calories 370]

**Lunch**  Fried Chicken – fried chicken drumsticks, served with barbecue baked beans, slow-cooked collard greens and creamy coleslaw [calories 1,740]

Fried Plant-Based Patty (V) – plant-based protein patty, served with barbecue baked beans, slow-cooked collard greens and creamy coleslaw [calories 1,130]

Sweet Potato Bread Pudding With Caramel (V) – housemade dessert of bread, custard, bananas and sweet potatoes drizzled with caramel sauce [calories 400]

SAT

Closed

DELI SANDWICH SPECIAL

*Mon–Fri 11 a.m.–8 p.m.*

*Sat–Sun 10 a.m.–8 p.m.*

No special listed

DUB STREET BURGERS SPECIAL

*Sun–Fri: Lunch 11 a.m.–2 p.m.  Dinner 4–8 p.m.*

*Sat: Closed*

Final Countdown Sandwich – crispy chicken fritter with pepper jack cheese, jalapenos, lettuce, tomato, onion and Parmesan mayoli on a toasted bun [calories 740]
Monday

Chicken Tikka Masala – chicken tikka masala, served with turmeric-roasted cauliflower, steamed basmati rice and cucumber raita [calories 1,125]

Chana Masala (VG) – Yukon gold potatoes, chickpeas, tomatoes, ginger and garam masala, served with turmeric-roasted cauliflower, steamed basmati rice and cucumber raita [calories 975]

Tuesday

Ropa Vieja – Latin-style sliced beef, served with spiced black beans, fried chile plantains and choice of jasmine or brown rice [calories 1,280]

Plant-Based Picadillo (VG) – plant-based picadillo, served with spiced black beans, fried chile plantains and choice of jasmine or brown rice [calories 1,310]

Wednesday

Beef Suqaar – Somali-style beef stew, served with curried cabbage and carrots, and coconut rice [calories 760]

Superkanja (VG) – stew of yams, kidney beans, okra and greens, served with coconut rice, curried cabbage and carrots [calories 620]

Thursday

Nyama Choma – Kenyan-style braised beef, served with slow-cooked greens, choice of jasmine or brown rice choice and kachumbari [calories 660]

Curried Coconut-Chickpea Stew (VG) – curried garbanzo and vegetable stew, served with slow-cooked greens, choice of jasmine or brown rice and kachumbari [calories 620]

Friday

Fried West African Fish Cakes – fried West African fish cakes, served with pili pili tartar sauce, gomen-spiced collard greens and spicy mango slaw [calories 640]

Roasted Black Eyed Pea Cakes (V) – housemade black-eyed pea cakes, served with pili pili tartar sauce, gomen-spiced collard greens and spicy mango slaw [calories 640]

TERO

Lunch (Mon–Fri, 11 a.m.–2 p.m.) Dinner (Sun–Thurs, 5–8 p.m.)

Totally Taos Bowl (V) – bulgur, arugula, black beans, corn, fire-roasted peppers, roasted mushrooms, roasted sweet potatoes and avocado topped with cotija cheese, tortilla chips and toasted pepitas, tossed with tomatillo salsa [calories 790]