

Made in a facility that also prepares wheat-based foods. v = vegetarian. vg = vegan. 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

Summer Quarter 2024

Monday-Friday

Hot Entrées:

Breakfast 7-9 a.m. (Global Kitchen, Salad Bar)

Lunch 11 a.m.-1:30 p.m. (DUB Street Burgers, Global Kitchen, Pagliacci Pizza, Tero)

Dinner 5–7 p.m. (DUB Street Burgers, Global Kitchen, Pagliacci Pizza, Tero)

Deli, Salad Bar and Pagliacci Pizza concepts are open 11 a.m.–7 p.m.

Saturday-Sunday: CLOSED

GLOBAL KITCHEN

MON

Breakfast Andouille-Pepperjack Scramble – local cage-free eggs scrambled with pork andouille sausage, corn, peppers and pepperjack cheese [calories 290]

Lunch BBQ Tofu Burger Sandwich (VG) – minced tofu, yellow onions, green chili and BBQ sauce on a whole wheat bun, served with roasted carrots with thyme and lemon, slow-cooked collard greens, and red potato salad [calories 640]

Roasted Garlic-Rosemary Chicken Thigh – roasted garlic-rosemary chicken thigh, served with roasted carrots with thyme and lemon, slow-cooked collard greens, and red potato salad [calories 660]

Dinner Kale Pesto-Artichoke-Tomato Pasta (V) – kale pesto, artichoke hearts, grape tomatoes and gemelli pasta, served with roasted brussels sprouts, roasted zucchini, and a garlic breadstick [calories 735]

TUE

Breakfast Banana Pancake (V) – buttermilk pancake studded with fresh bananas [calories 170]

Lunch Plant-Based Chorizo & Potato Tacos (V) – plant-based version on a potato taco with soyrizo, habanero and tomatillo salsas, served with fajita-marinated vegetables, street corn, and cilantro-lime white rice [calories 645]

Pork Carne Adovada – roasted pork with guajillo chili sauce, served with fajitamarinated vegetables, street corn, and cilantro-lime white rice [calories 635]

Dinner Chana Masala (VG) – Yukon gold potatoes, chickpeas, tomatoes, ginger and garam masala, served with turmeric-roasted cauliflower, bhindi masala, and steamed basmati rice [calories 650]

Chicken Tikka Masala – chicken tikka masala, served with turmeric-roasted cauliflower, bhindi masala, and steamed basmati rice [calories 800]



WED

- **Breakfast** Mushroom & Mozzarella Scramble (V) local cage-free eggs scrambled with mushrooms and mozzarella cheese [calories 360]
 - **Lunch Plant-Based Korean BBQ Nuggets (VG)** plant-based nuggets tossed in a gochujang sauce, served with zucchini and mushroom banchan, kimchi, and steamed jasmine rice [calories 460]

Korean Fried Chicken – crispy fried chicken tossed in a gochujang sauce, served with zucchini and mushroom banchan, kimchi, and steamed jasmine rice [calories 440]

Dinner Blackened Tofu (VG) – tofu baked with jerk-style seasoning, served with herb-roasted rainbow carrots, sautéed kale, and roasted lemon-parsley red potatoes [calories 600]

Lemon Pepper Quarter Chicken – chicken quarter roasted with lemon pepper, served with herb-roasted rainbow carrots, sautéed kale, and roasted lemon-parsley red potatoes [calories 1,050]

THU

- **Breakfast** Plant-Based Tofu Scramble With Tots (VG) plant-based tofu scramble with plant-based mozzarella, tater tots and green onion [calories 300]
 - **Lunch Plant-Based Meatballs & Marinara Sauce (VG)** plant-based meatballs simmered in marinara sauce, served with lemon-garlic roasted asparagus, roasted balsamic brussels sprouts, and herb pasta [calories 555]

Chicken Cacciatore – braised chicken with tomatoes, mushrooms and herbs, served with lemon-garlic roasted asparagus, roasted balsamic brussels sprouts, and herb pasta [calories 805]

Dinner Moroccan Bowl With Brown Rice (VG) – brown rice, ras el hanout zucchini and tomatoes, quinoa tabouli and spring lettuce mix, served with Greek salad, green beans and tomatoes, and ras el hanout-spiced couscous [calories 575]

Chermoula Flank Steak – chermoula grilled flank steak, served with Greek salad, green beans and tomatoes, and ras el hanout-spiced couscous [calories 495]

FRI

- **Breakfast** Barbacoa & Pepperjack Scramble local cage-free eggs scrambled with beef barbacoa, tomatillo salsa and pepperjack cheese [calories 340]
 - **Lunch Baked Huli Huli Tofu (VG)** baked pineapple and tamari-marinated firm tofu, served with ginger-garlic broccoli, stir fry bok choy, and steamed jasmine rice [calories 840]

Loco Moco – Hawaiian-inspired breakfast with hamburger, egg and onion gravy, served with ginger-garlic broccoli, stir fry bok choy, and steamed rice [calories 840]

Dinner Grilled Jerk Tempeh (VG) – Cajun-inspired marinated and grilled tempeh, served with roasted asparagus, roasted cherry tomatoes, and Mediterranean herb potatoes [calories 630]

Seared Salmon With Lemon & Parsley – grilled salmon filet with lemon and parsley, served with roasted asparagus, roasted cherry tomatoes, and Mediterranean herb potatoes [calories 600]



DELI

Italian Club – genoa salami, smoked ham, crispy bacon, Mama Lil's peppers, eggless mayo and fresh veggies on a telera roll [calories 580]

Turkey-Cheddar Sandwich – smoked turkey breast, cheddar cheese, eggless mayo, fresh veggies on multigrain bread [calories 620]

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

Tofu Goddess Sandwich (VG) – marinated tofu stacked with avocado, plant-based cheese, lettuce and red onion, served on toasted focaccia [calories 430]

DUB STREET BURGERS

Classic DUB – choice of protein patty, lettuce, tomato, red onion and DUB sauce on a toasted bun [calories 730]

Hellfire – choice of protein patty, pepperjack cheese, jalapenos, lettuce, tomato, red onion and sriracha mayoli on a toasted bun [calories 720]

Chicken Sammie – crispy chicken patty, lettuce, tomato, red onion and honey mustard sauce on a telera bun [calories 690]

DUB Me Tenders – deep-fried battered chicken tenders, fries and choice of dipping sauce [calories 750]

TERO

Yum Yum Bowl (VG) – steamed brown rice, arugula, roasted mushrooms, gai lan, snap peas, furikake edamame and carrots, tossed with a toasted sesame vinaigrette and garnished with cilantro [calories 430]

Sabra Bowl (V) – couscous, barley, eggplant, hard-cooked egg, tomatoes, hummus, Mama Lil's peppers and lemon-tahini dressing [calories 890]

BIG KITCHEN CLOSED

