

Spring Quarantine Regular Menu Options for February 12 to 27, 2021

Day #		LUNCH		DINNER	
		Meat Option	Vegan Option	Meat Option	Vegan Option
1	2/12	Roasted Turkey Club with Avocado Crema + Pickled Red Onions	Longevity Noodles with Tamari, Ginger + Mushrooms	St. Louis-Style BBQ Chicken, Ina's Potato Salad & Grilled Broccolini with Lemon "Ranch"	Seared Tofu with Catalan Romesco, Quinoa Salad with Winter Vegetables
2	2/13	Little Gem Salad with Cajun Blackened Bavette Steak, Buttermilk Ranch, Heirloom Tomatoes	Teriyaki Tofu Sandwich with Pickled Ginger + Cucumbers	Miso Glazed Salmon with Soba Noodle + Vegetable Salad, Edamame Dumplings	Gardein "Fines Herbes" + Biscuits with Braised Carrots + Mushrooms
3	2/14	Greek Salad with Grilled Chicken, Roasted Chickpeas, Marinated Vegetables + Feta	Bombay Veg Frankie Roll	Cuban Mojo-Braised Pork With Sofrito Rice + Black Beans, Ancho-Roasted Carrots	Bimbimbop Bowl with Charred Tofu + Sesame-Marinated Vegetables
4	2/15	Grilled Cuban Sandwich with Ancho-Roasted Carrots & Maduros	Mediterranean Chopped Salad	Classic Chicken Parmigiano + Pasta Marinara	Vietnamese-Style Lemongrass Meatballs with Coconut + Rice Noodles
5	2/16	Thai Pad Se Ew Noodles with Stir-Fried Shrimp + Vegetables	Sweet Potato Black Bean Burger with Crunchy Slaw + Chipotle Aioli	Grilled Flank Steak with Argentinean Chimichurri, Pimenton-Roasted Sweet Potatoes + Brussel Sprouts	Hawaiian Huli Huli Portablio Sandwich with Delta Slaw + Pickles
6	2/17	Jolly Roger's Rocky Point Roast Beef + Brie Sandwich	Roasted Winter Vegetable Panzanella Salad with Baby Kale + Pickled Red Onions	Chicken Tikka Masala, Eggplant Bahartah + Basmati Rice	Jamaican Jerk Tempeh with Charred Pineapple Salsa, Sweet Plantains, Braised Collards
7	2/18	Classic Cobb Salad with House-Roasted Turkey, Candied Bacon + Avocado Green Goddess	Charred Tofu Poke Bowl	Baked Penne Bolognese + Garlic Knot	Masala-Roasted Cauliflower + Potatoes, Chickpea + Cucumber Salad with Tamarind Vinaigrette
8	2/19	Beef Bulgogi Rice Bowl with Pickled Ginger + Cucumber Benchan	Buffalo Cauliflower Salad with Housemade Vegan "Ranch," Pickled Carrots + Shaved Celery	Memphis BBQ Pulled Pork, Old School Pasta Salad + Winter Vegetable Chopped Salad	Chickpea + Roasted Shitake "Cacciatore" with Caramelized Onion Rice
9	2/20	Genovese-style Grilled Chicken Sandwich + Pesto Pasta Salad	Carolina BBQ Gardein Sandwich with Delta Slaw + Pickles	Roasted Salmon with Catalan Romesco, Farro Salad + Roasted Winter Vegetables with Lemon	Rajma Chawal, Basmati Rice + Roasted Cauliflower + Carrot Salad with Madras Vinaigrette
10	2/21	Genoa Salami Sandwich with Sweet Relish, Maple Dijon	Sesame Noodle Salad with Charred Tofu + Crunchy Vegetables	Alabama White BBQ Chicken with Braised Greens and Herb-Roasted Fingerlings	Stir Fried Gardein with Sesame + Ginger, Steamed Rice + Stir-Fried Vegetables
11	2/22	Hawaiian Huli Huli Chicken Sandwich with Pineapple Relish + Cabbage Slaw	Ssamjang Salad of Roasted Cauliflower and Shitakes, Ginger-Marinaded Radish and Cucumber, Crispy Rice Noodles & Ssamjang Vinaigrette	Stir Fried Shrimp & Vegetables with Hunan Garlic Sauce	Charred Tofu with Argentinean Chimichurri, Coriander-Roasted Sweet Potatoes, Green Bean Salad
12	2/23	Caribbean Salad with Coconut Shrimp, Baby Kale, Tropical Fruits, Mango-Jalapeno Vinaigrette	Guanajuato Burrito Bowl	Grilled Bavette Steak with Horeseradish-Roasted Garlic Aioli, Salad of Green Beans + Radish with Dijon + Herb-Roasted Potatoes	Korean BBQ Vegan Meatballs, Sesame-Rice & Cucumber Banchan
13	2/24	Thai Beef Satay Sandwich with Pickled Vegetables + Herbs	Roasted Winter Vegetable Salad with Quinoa, Little Gems + Avocado Green Goddess	Kansas City-Style BBQ Ribs with Roasted Sweet Potatoes, Brussel Sprout-Broccoli Slaw	Oaxacan-Style Mole Negro with Charred Tofu, Lentils + Maduros
14	2/25	Classic Italian Grinder	Jamaican Jerk Sweet Potato Wrap with Sweet Plantains + "Tropiguac" (tent. vegan jamaican hand pie)	Korean-Style Beef Bulgogi, Sesame Rice with Vegetable Banchan	Chana Masala with Bombay-Roasted Potatoes + Pudina-Green Bean Salad
15	2/26	Bibim Guksu Noodle Salad with Charred Bavette Steak	Falafel Wrap with Tahini Hummus, Marinated Vegetables + Frites	New Orleans-style Shrimp + Creamy Grits with Andouille-Braised Collards	Black Bean + Roasted Sweet Potato Enchilada with Housemade Salsa Roja, Black Beans + Rice
16	2/27	Ahi Tuna Poke with Wakame Salad, Marinated Vegetables + Brown Rice	Roasted Eggplant + Roasted Pepper Sandwich with Kalamata Tapanade and Fresh Basil	Roasted Pork Loin with Creole-Mustard Aioli, Cajun Roasted Fingerling Potatoes, and Cauliflower	Miso Glazed Tofu and Shitakes with Steamed Rice + Stir-Fried Vegetables
Static Options for Lunch & Dinner :		Caesar with Grilled Chicken	Pasta Marinara	Caesar with Grilled Chicken	Pasta Marinara