FEAST FROM THE EAST

MONDAY, 1/5/26

SPICY KOREAN BBQ CHICKEN THIGHS
Bone-in Chicken Thighs
GF, DAIRY FREE, NUT FREE

FOR THE VEGANS AND VEGETARIANS
SPICY KOREAN BBQ TOFU
Bok Choy and Carrots
VEGAN, GF, DAIRY FREE, NUT FREE

KIMCHI MAC AND CHEESE
Mixed Cheeses, Green Onions, Chopped Kimchi
VEGETARIAN, NUT FREE

OVEN ROASTED MARINATED EGGPLANT, MUSHROOM, AND CUCUMBER SALAD
Tamari, Sesame, Korean Pepper
VEGAN, GF, DAIRY FREE, NUT FREE

KOREAN GREEN SALAD
Mixed Greens, Pears, Cucumbers, Red Onions, and Fried Onions
Dressing of Tamari, Fish Sauce, Rice Vinegar, Honey, and Chili Flakes
GF, DAIRY FREE, NUT FREE

CHOCOLATE BROWNIES
VEGETARIAN

GOOD LUNCH HUNTING

TUESDAY, 1/6/26

CHICKEN CACCIATORE
Chicken Thighs, Tomatoes, Mushrooms, Olives, Sweet Peppers, and Wine
GF, DAIRY FREE, NUT FREE

FOR THE VEGETARIAN AND VEGANS
"HUNTER STYLE" BRAISED TEMPEH
Tempeh Nuggets, Tomatoes, Mushrooms, Olives, Sweet Peppers, and Wine
VEGAN, GF, DAIRY FREE, NUT FREE

SOFT PARMESAN POLENTA
VEGETARIAN, GF, NUT FREE

HONEY-ROASTED CARROTS AND CAULIFLOWER
Fresh Herbs
VEGAN, GF, DAIRY FREE, NUT FREE

MIXED GREENS SALAD
Blue Cheese, Toasted Almonds, and Currants
Red Wine Currant Vinaigrette
VEGETARIAN, GF

OATMEAL RAISIN COOKIES
VEGETARIAN

SOUTHWEST IS THE BEST

WEDNESDAY, 1/7/26

STEAK FAJITAS
Marinated Beef Tri-tip, Red and Yellow Peppers, Onions, Garlic and Seasonings
GF, DAIRY FREE, NUT FREE

FOR THE VEGANS AND VEGETARIANS
VEGAN FAJITAS
Sautéed Marinated Mushrooms with Red and Yellow Peppers, Onions, Garlic and Seasonings
VEGAN, GF, DAIRY FREE, NUT FREE

BLACK BEANS WITH CHIPOTLE, LIME, AND CILANTRO
VEGAN, GF, DAIRY FREE, NUT FREE

RANCH SALAD WITH BABY SPINACH, TOMATOES, CUCUMBERS, AND OLIVES
Our Ranch Dressing
VEGETARIAN, GF, NUT FREE

OUR FRESH GUACAMOLE
Green Onions, Garlic, Cilantro, Jalapeño, Tomato, and lime
VEGAN, GF, DAIRY FREE, NUT FREE

SALSA DE SERRANO Y TOMATILLO
VEGAN, GF, DAIRY FREE, NUT FREE

LIME WEDGES AND PICKLED ONIONS

FLOUR TORTILLA
VEGAN, DAIRY FREE, NUT FREE

CHURRO BARS
VEGETARIAN, NUT FREE

DOWN BY THE SEA

THURSDAY 1/8/26

SEARED SALMON CAKES WITH MANGO-JALAPENO SALSA
DAIRY FREE, NUT FREE

FOR THE VEGANS AND VEGETARIANS
ROASTED SWEET POTATOES, MUSHROOMS, AND TOFU
Mango-Jalapeño Salsa
VEGAN, GF, DAIRY FREE, NUT FREE

YUKON GOLD POTATOES ROASTED WITH ONIONS AND HERBS
VEGAN, GF, DAIRY FREE, NUT FREE

ROASTED BUTTERNUT SQUASH AND RAINBOW CHARD
Brown Butter, Roasted Garlic, and Lemon
VEGAN, GF, DAIRY FREE, NUT FREE

MIXED GREENS WITH SLICED APPLES, RAISINS, AND CANDIED WALNUTS
Honey-Cider Vinaigrette
VEGAN, GF, DAIRY FREE

CHOCOLATE DECADENCE COOKIES
VEGETARIAN, NUT FREE

MOROCCAN MUST HAVE

FRIDAY 1/10/25

CHICKEN AND ONION TAGINE
Chicken Thighs stewed with Onions, Saffron, Lemons, and Green Olives
GF, DAIRY FREE, NUT FREE

FOR THE VEGETARIANS AND VEGANS
RAINBOW CHARD, TOFU, AND MUSHROOM BROWN RICE PILAF
VEGAN, GF, DAIRY FREE, NUT FREE

MOROCCAN TWO POTATO SALAD
Yukon Potatoes, Sweet Potatoes, Ginger, Saffron, Cumin, Paprika, Coriander, Green Olives, Cilantro, Chili, and Lemon
VEGAN, GF, DAIRY FREE, NUT FREE

MOROCCAN ROASTED VEGETABLES
Bell Peppers, Broccoli, Carrots, Eggplant, and Lemons
Harissa, Coriander, Cumin, Cinnamon, Paprika, …
VEGAN, GF, DAIRY FREE, NUT FREE

BABY ARUGULA SALAD WITH TOMATOES, FETA CHEESE, AND OLIVES
Honey Lemon Vinaigrette
VEGETARIAN, GF, NUT FREE

SUGAR COOKIES
VEGETARIAN, NUT FREE