

GRAB & GO SERVICE MENU

OPEN DAILY

Breakfast | 6:30AM - 10:30AM

Lunch 11:00AM - 3:00PM



À LA CARTE	
Pastries croissant, chocolate croissant, danish, muffin	2.5
Breakfast Taco egg, potato, cheese, flour tortilla	2.5
Yogurt Parfait yogurt, granola, mixed berries, honey	5
Oiko Greek Yogurt strawberry, blackberry, blueberry	4
Fruit Cup honey dew, cantaloupe, pineapple, grapes, mixed berries	4
BEVERAGE	
T:	3

BEVERAGE Juice orange, apple, grapefruit Coffee or Tea regular, decaf or tea

ENTREÉ	
Steel Cut Oatmeal brown sugar, dried blueberries, candied pecans, cream cheese	8
Egg White or Three Egg Omelet 4 Additional Meat 2 Additional Vegetable	14
choice of one meat: bacon, sausage, chicken sausage	
choice of two vegetables: tomatos, peppers, onions, mushrooms, scallions	
choice of one cheese: gruyere, sharp cheddar, american, feta	
Eggs Any Style choice of pork sausage, chicken sausage or bacon breakfast potato and your choice of toast	15
Buttermilk Pancakes candied pecans, caramelized bananas, honey butter	12
Belgian Waffle berries, powdered sugar, fresh berries, maple syrup, honey butter	12

Smoked Salmon Bagel

plain, everything, sesame

19

SNACK	
Whole Fruit	1
Candy Kind Bars Potato Chips Pringles Planters Trail Mix	2
Jerky	3
Ice Cream Bars	3.5





Chef Prepared Lunch 11:00AM - 3:00PM

Dinner 5:00PM - 10:00PM

12

10

8

11

12

STARTER

Cheese Plate 9 assorted cheese, crackers, olives, grapes, house preserves

Charcuterie Plate 9
assorted charcuterie, crackers, olives,
whole grain mustard, smoked almonds

Hummus & Crudité 6 assorted raw vegetables, hummus, pita chips

Power Snack 5 smoked almonds, cubed cheese, dried fruit & chocolate, hard boiled egg

SOUP

Lentil Soup

SALAD

Kale Caesar Salad
baby kale, garlic roasted croutons,
parmigiano-reggiano, caesar dressing

House Salad 9
mixed greens, apples, candied pecans,
blue cheese, honey vinaigrette

ENTREÉ

Grilled Chicken 18 seasonal vegetables

19

Pasta Bolognese spaghetti pasta, bolognese, parmigiano-reggiano, basil

Cacio e Pepe Ravioli 22 cheese ravioli, black pepper, wild mushroom, black winter truffle, parmigiano-reggiano fondue

Saffron Risotto 20 arborio rice, saffron, lime, oven dried tomatoes, parmigiano-reggiano fondue

Salmon Provencal 33 lemon pomme puree, piperade, garden oil

Daily Special MKT price

SNACK

Whole Fruit 1 Jerky 3

Candy, Kind Bars 2 Ice Cream Bars 3.5

Potato Chips, Pringles
Planters Trail Mix Oiko Greek Yogurt 4

SANDWICH

Club Sandwich turkey, ham, swiss, bacon, canadian bacon, lettuce, dijonaise, brioche bread

Chicken Salad Sandwich chicken, mayonnaise, dijon mustard, onions, celery, cranberry, almonds, pretzel bun

> Chicken Shawarma chicken, sumac red onion, garlic sauce, pita bread

Turkey Sandwich turkey, swiss, lettuce, tomato, dijonaise, brioche bread

Bayou Burger ground beef, lettuce, tomato, onion, house pickles, house spread, brioche bun

american, gruyere or cheddar +2 house bacon +2 kenz henz egg +2





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BOX LUNCH

\$12 box lunches are served with chips +\$2 add a chocolate chip cookie

Turkey Sandwich roasted turkey, lettuce, tomato, onions, cranberry aioli, swiss, ciabatta

Ham Sandwich

black forest ham, duroc canadian bacon, lettuce, tomato, onions, herb aioli, havarti, ciabatta

The Italian

soppressata, salami, arugula, onion, lemon vinaigrette, provolone, ciabatta

Veggie Sandwich

grilled zucchini, avocado, arugula, marinated tomatoes, goat cheese



MEDITERRANEAN



