



SAVOURY

Entrees – May 3rd through 8th

Garlic Basil Chicken | Creamy Lemon Orzo \$14.25

Mediterranean Bison Meatballs | Barley Pilaf | Roasted Vegetables DF \$14.50

Trout | Caper Grape Sauté | Asparagus | Wild Rice Pilaf GF DF \$15

Spanakopita | Garlic Roasted Potatoes \$12

Entrees – May 10th through 15th

Cardamom spiced Lamb Ragu | Pasta | Black Pepper Ricotta \$14

Sweet Chili Chicken | Thai Rice Pilaf | Broccoli GF DF \$14.50

Grilled Latin Chicken | Chimichurri | Southwest Grain Pilaf DF \$14.25

Lemon Garlic Branzino | Mediterranean Potato Tian GF DF \$17

Entrees – May 17th through 22nd

Whiskey Maple Salmon | Tomato Corn Basil Couscous Pilaf DF \$15

BBQ Pork Ribs | Classic Potato Salad GF DF \$14

Lemon Cumin Chicken Thighs | Avocado Goddess Dressing | Bulgur Pilaf \$14.25

Poached Salmon | Sundried Tomato Caper Aioli | Slaw DF GF \$15

Entrees – May 25th through 29th

Bengali Cod Curry | Grain Pilaf GF DF \$14.50

Panko oven-fried Chicken | Tomato Peach Chutney | Roasted Vegetables DF \$14.25

Caribbean spiced Trout | Coconut Sauce | Pineapple Salsa | Basmati GF DF \$14.50

Grilled Flank Steak | Cucumber Salad | Pad Thai Noodles GF DF \$14.50

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections

Cookies Ginger, Chocolate Chip, Peanut Butter

Mini Bundt Cakes Chocolate Ganache, Carrot Cake

Galette – Seasonal Fruit

Celebration Cakes – By Pre-order

Lunch to Go:

Seasonal Salads, Protein Salads and Soups

Entertaining and Gifts

Grain Crisps, Cheese Bites, Baguette Crisps

Chutneys, Candied Nuts, Savory Dips

Always Available

Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,

Savory Dips, Cookies, Squares, Granola,

Muffins, Cheese Scones, Fruit Scones

Artisan Products

Ishina Indian Cuisine, Pasta Tavola,

Nat's Bread, Fraktals Chocolate, Top Shelf Preserves