

Daily Features Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Waffle Bar \$4.29	Bacon and Cheese on a Biscuit \$4.29	Bacon Cheese and Scallion Omelet <i>Fluffy egg omelet filled with crispy bacon, cheddar cheese, and scallions.</i> \$4.29	Egg and Cheese on a Bagel <i>A great start to the day.</i> \$4.29	French Toast Sticks \$4.29		
	Crispy Chicken Po Boy <i>Crispy Chicken with Mardi Gras Spicy Slaw and Creole Sauce on a roll.</i> \$7.69	Pimento Tuna Melt <i>A Pimento cheese inspired tuna melt with pickled red onions and charred avocado.</i> \$7.69	Shaved Beef Philly Cheesesteak <i>Shaved beef with sautéed mushrooms, onions and peppers topped with provolone and served on a toasted roll.</i> \$7.69	Cheesy BBQ Pulled Pork Fries <i>Fresh cut fries topped with BBQ pulled pork, cheddar cheese, a dollop of sour cream, and scallions.</i> \$7.69	Fiesta Blended Burger <i>Quarter pound fresh pressed blended burger patty with Oaxaca queso, jicama slaw and cilantro ancho chili lime mayo.</i> \$7.69	Poblano - Chorizo Mac N' Cheese <i>A spicy but creamy mac n' cheese with chunks of delicious chorizo sausage.</i> \$4.29 Vegan Mac N' Cheese <i>Vegan twist to an American classic</i> \$4.29	Chicken Gumbo \$4.29
	Beef and Broccoli Stir-Fry with Steamed Brown Rice <i>Beef and broccoli stir fry with mushrooms, peppers and onions over brown rice.</i> \$7.69 Sweet Chili Tofu and Vegetables <i>Cubed tofu stir fried with vegetables and glazed in sweet chili sauce. Served over jasmine rice.</i> \$7.69	Beef Taco Lettuce Wrap <i>Seasoned lean beef with diced tomato and red onion, topped with chopped cilantro and wrapped in a fresh lettuce leaf.</i> \$7.69 Jackfruit Tacos <i>Two Mexican seasoned Shredded Jackfruit Tacos with Avocado, Cilantro, Scallions and Tomatoes</i> \$7.69 Black Beans <i>Black Beans 2 Large Yellow Onions Small Dice 2 Ounces fine Chopped Garlic 16 Ounces of small Diced Peppers 1/2 cup of Olive Oil 1 1/2 Tbls Coriander 1 Tbls Cumin 2 tsp chili powder 1 Tbls Oregano Salt and pepper to taste 2 #10 cans of Black Beans do not drain In a Large Pot add oil Heat Add diced Vegetables saute for 5-6 mins sautee until soft. add all the seasonings to the veggies and hot oil stir for 1 Minute add both cans of undrained beans to the pot bring to a simmer and simmer for 30 mins.</i> \$1.29 Fajita Vegetables \$1.29	Cheese Ravioli with Marinara Sauce <i>Cheese ravioli is covered in fresh tomato sauce, sprinkled with parmesan cheese, and baked until bubbly. Garnished with fresh basil.</i> \$7.69 Caesar Salad-Small <i>Crisp romaine lettuce with fresh baked croutons, shredded asiago cheese, diced tomatoes, slice onion and black pepper Caesar dressing.</i> \$1.29 Garlic Bread \$1.20 Allergen Free Farfalle with Pesto and Grilled Veggies <i>Gluten free pasta tossed with basil pesto and grilled squash, peppers, red onions and mushrooms.</i> \$7.69	Peruvian Chicken Tacos <i>Tender and juicy Peruvian-style chicken with a green jalapeno dipping sauce</i> \$7.69 Vegan Burrito Bowl (Allergy Free) <i>Mexican Rice, black beans, Pico de Gallo, Guacamole and Salsa Served in a Bowl.</i> \$7.69 Elote Salad (Mexican Street Corn Salad) \$1.29 Spanish Rice \$1.29	Sweet & Sour Chicken Bowl \$7.69 Sweet Chili Tofu \$7.69 Asian Fried Rice <i>Fried rice stir-fried with onion, garlic, ginger, and cumin, simmered in savory fish sauce and mixed with green onions.</i> \$1.29 Fresh Green Beans \$1.20		