

lunch-in

MONDAY 9/26/22

CAJUN-STYLE SHRIMP

Paprika, Garlic Powder, Cayenne, and Dried Oregano

GF, DAIRY FREE, NUT FREE, SOY FREE

FOR THE VEGANS AND VEGETARIANS

NEW MEXICO BORDER STEW

Butternut Squash, Sweet Peppers, Zucchini, Tomatoes, Hominy, Ancho and Chipotle Chilies

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

CREAMY SOUTHERN-STYLE GRITS

Ground Corn, Milk, Cheddar Cheese, Parmesan Cheese

VEGETARIAN, GF, NUT FREE, SOY FREE

AMBROSIA SALAD

A little lighter than the original with Pineapple, Melon, Strawberries, Grapes, and Whipped Cream with a touch of Honey

VEGETARIAN, GF, NUT FREE, SOY FREE

MIXED GREENS WITH SLICED PEARS, CANDIED WALNUTS, AND CRUMBLED GOAT CHEESE

Pear Vinaigrette

VEGETARIAN, GF, SOY FREE

OATMEAL RAISIN COOKIES

VEGETARIAN, NUT FREE

lunch-in

TUESDAY 9/27/22

“SANTA MARIA STYLE” PORK LOIN

Basted with Garlic, Onion, Mustard, Vinegar, and Herbs while it grills

GF, DAIRY FREE, NUT FREE, SOY FREE

FOR THE VEGETARIANS AND VEGANS

BRAISED FENNEL WITH WHITE BEANS, CHICKPEAS, AND HERBS

Fennel Seed Salsa Verde

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

SPAGHETTI WITH MUSHROOMS AND PARMESAN

House Marinara

VEGETARIAN, NUT FREE, SOY FREE

SWEET PEAS AND ROASTED RED ONIONS WITH BACON

GF, DAIRY FREE, NUT FREE, SOY FREE

MIXED GREENS WITH GRAPE TOMATOES, SHAVED PARMESAN, AND KALAMATA OLIVES

Honey-White Balsamic Dressing

VEGETARIAN, GF, NUT FREE, SOY FREE

CUTIES

VEGETARIAN

lunch-in

WEDNESDAY 9/28/22

POLLO ASADA SUPER BURRITOS

Marinated and grilled Chicken Thigh Meat with Black Beans, Mexican Rice, and Oaxacan Cheese

NUT FREE, SOY FREE

FOR THE VEGETARIANS

MUSHROOM AND TOFU VEGETARIAN SUPER BURRITOS BARBACOA STYLE

Braised Mushrooms and Tofu with Black Beans, Mexican Rice, and Oaxacan Cheese

VEGETARIAN, DAIRY FREE, NUT FREE

PEPINOS

Cucumbers and Pickled Onions with Chili and Lime

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

CORN CHIPS

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

SALSA VERDE CRUDA

Tomatillos, Cilantro, Garlic, and Serrano Chiles

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

MIXED GREENS WITH MELON AND RADISHES

Pumpkin Seeds, Queso Fresco, and a Chili-Cumin-Lime Vinaigrette

VEGETARIAN, GF, NUT FREE, SOY FREE

BANANA CHOCOLATE CHIP COOKIES

VEGETARIAN, NUT FREE

lunch-in

THURSDAY 9/29/22

RED BEANS AND RICE WITH TURKEY

Ground Turkey Meat and the Holy Trinity

GF, NUT FREE, SOY FREE

FOR THE VEGANS AND VEGETARIANS

RED BEANS AND RICE WITH SPICY ROASTED TOFU

Roasted Tofu and the Holy Trinity

VEGAN, GF, DAIRY FREE, NUT FREE

HEIRLOOM TOMATO SALAD WITH PICKLED RED ONIONS, GREEN CHILES, AND MINT

Honey-Lime Dressing

VEGAN, GF, DAIRY FREE, NUT FREE, SOY FREE

GREEN GODDESS SPINACH SALAD WITH TOMATOES, CARROTS, RADISHES, AND OLIVES

Green Goddess Dressing

VEGETARIAN, GF, NUT FREE, SOY FREE

SNICKERDOODLES

VEGETARIAN. NUT FREE

lunch-in

FRIDAY 9/30/22

CHILI CHEESE DOGS

Kasper's Hot Dogs, Our Beef Chili, Cheddar Cheese, a Bun, Relish, Chopped Onions, and Pickles
NUT FREE, SOY FREE

FOR THE VEGETARIANS AND VEGANS

VEGAN CHILI CHEESE DOGS

Vegan Hot Dog, Our Impossible Beef Chili, Vegan Cheddar Cheese, Relish, Chopped Onions, and Pickles
VEGAN, DAIRY FREE

BACON RANCH MACARONI SALAD

Sour Cream, Peas, Tomatoes, and Carrots
NUT FREE, SOY FREE

MIXED GREENS SALAD

Toasted Almonds and Shaved Red Onions
Red Wine Vinaigrette
VEGAN, GF, DAIRY FREE, SOY FREE

BROWN BUTTER KRISPIES

VEGETARIAN, NUT FREE, GF