

monday		
simply breakfast	egg white spinach fritatta with black forest ham	\$5.00
grill'd	grills & greens; chile lime shrimp with red cabbage & spinach slaw	\$8.99
vegetarian	roasted butternut squash mac & cheese	\$6.99
cultural	smoked bbq beef brisket	\$8.99
chef's table	southwestern grill chicken salad with roasted corn & avocado	\$7.99
deli	score; the all american with breaded chicken & bacon	\$5.50
2mato	cuban hero	\$5.00
tuesday		
simply breakfast	fresh blueberry pancake stack	\$5.00
grill'd	grills & greens; angus beef patty with cheddar and sweet tomato salad	\$7.99
vegetarian	sweet & sour tofu	\$6.99
cultural	sweet & sour chicken	\$7.99
chef's table	spaghetti & meatballs with garden salad	\$7.99
deli	score; the italian with ham, salami, olive & provolone	\$5.50
2mato	crispy prosciutto flatbread with arugula & goat cheese	\$5.00
wednesday		
simply breakfast	2 eggs your way with grilled linguica sausage	\$5.00
grill'd	grills & greens; chipotle black bean burger with sunny side egg	\$6.99
vegetarian	curried kidney beans	\$6.99
cultural	chicken tikka masala	\$7.99
chef's table	pho bo with smoked beef brisket	\$7.99
deli	score; the vietnamese with ham, carrot, jalapeno & cilantro	\$5.50
2mato	italian hero	\$5.00
thursday		
simply breakfast	french toast with house made strawberry compote	\$5.00
grill'd	grills & greens; turkey burger with BLT salad	\$7.99
vegetarian	pan seared polenta cake with kale & parmesan	\$6.99
cultural	maple mustard roasted pork	\$7.99
chef's table	sushi by chef carlos	mkt
deli	score; the german with chicken fritter, bacon, sauerkraut & cream cheese	\$5.50
2mato	margherita flat bread	\$5.00
friday		
simply breakfast	beef chorizo & serrano scramble with smoked mozz & cilantro	\$5.00
grill'd	fish market	mkt
vegetarian	baked vegetable penne with mozzarella	\$6.99
cultural	dijon herb crusted tilapia	\$7.99
chef's table	chicken wing bar	\$7.99
deli	score; the greek with roasted chicken hummus, cucumber & tomato	\$5.50
2mato	meat ball hero	\$5.00

daily soups
monday
chicken noodle;
moroccan lentil
tuesday
split pea & ham;
corn & green chile
bisque
wednesday
beef vegetable
barley;
tomato basil
bisque
thursday
chicken & wild
rice;
wild mushroom
bisque
friday
new england clam
chowder;
garden vegetable


june 26th:
culinary
spotlight

golden beet & farro salad with fried basil



june
superfood

HERBS & SPICES