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VEGAN: 
MADE WITHOUT GLUTEN: 

DAILY HOT BAR BREAKFAST

from 8–10 a.m. with made-from-scratch favorites like...

- Cranberry Orange Bread Pudding
- Vegan Biscuits
- Enchilada Breakfast Bake
- Shakshuka
- Apple Cinnamon Baked Oatmeal

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Brunch	Italian	Tex Mex	Indian	Southern Day	South Asian	Mediterranean Day
Shakshuka 	Pasta Pomodoro	Black Bean Enchilada	Chicken Tikka Masala 	Red Bean Gumbo with Greens 	Golden Cabbage 	Lemon Chicken Tagine 
Vegan Biscuits & Gravy 	Three Cheese Lasagna	Chicken Enchilada	Saag Paneer 	Parmesan Creamed Corn 	Indian Lentils & Veggies  	Tunisian Fish Stew 
Apple Cinnamon Baked Oatmeal 	Ratatouille  	Pork Carnitas 	Roasted Aloo Gobi  	BBQ Pork	Sweet Potato Coconut Curry  	Greek Potatoes with Feta 
Butternut Squash and Kale Bake	Chicken Florentine 	Vegan Nacho Sauce  	Palak Dal  	Southern Sautéed Green Beans  	Coconut Rice  	Couscous w/ Ras El Hanout 
Cheddar Bacon Frittata 	Italian Cheesy Beans 	Nacho Sauce 	Chana Masala  	Cumin Roasted Potatoes  	Massaman Curry with Tofu & Green Beans  	Seitan & Cauliflower with Schwarma Spice Blend 