Just Fare

WEEK OF APRIL 17TH

Monday, April 17th

HOT LUNCH MENU

CHICKEN LO MEIN

(includes: gluten, soy)

Chinese noodle stir fry with chicken.

CHAR SUI RIBS | gf

(includes: pork, fish)

Sweet, salty, and tangy charred ribs.

CASHEW TOFU | gf, vv

(includes: soy, nuts)

Sweet and savory tofu with chilies and cashews. Topped with fresh cilantro.

BROCCOLI & BOK CHOY | gf, vv

Tender broccoli and bok choy tossed with garlic, ginger, and sesame.

BROWN JASMINE RICE | gf, vv

CABBAGE & CARROT SALAD | gf, vv

Vibrant, aromatic blend of cabbages, carrots, peppers and fresh herbs. Served with a bright ginger-lime vinaigrette on the side.

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WEEK OF APRIL 17TH

Tuesday, April 18th

HOT LUNCH MENU

CREAMY CHICKEN PESTO

(includes: dairy, gluten)

Grilled shredded chicken thighs in a creamy pesto alfredo sauce.

BEEF & PORK BOLOGNESE | qf

(includes: alcohol)

Slow-cooked beef and pork bolognese.

MUSHROOM BOLOGNESE | gf, vv

(includes: alcohol)

Savory crimini mushroom and eggplant bolognese.

BROCCOLI & CARROTS | gf, vv

Lightly steamed and tossed with garlic and olive oil.

PENNE PASTA | VV

(includes: gluten)

Lightly steamed and tossed with garlic and olive oil.

ITALIAN GARDEN SALAD | \vee

(includes: dairy on the side*, gluten)

Crisp romaine and radicchio lettuce with cucumbers, tomatoes, olives, and red onions with an Italian vinaigrette on the side.

SIDES/TOPPINGS

HERBED GARLIC BREAD | v (includes: dairy, gluten)

GLUTEN FREE LENTIL PASTA | gf, v

PARMESAN CHEESE | gf, v (includes: dairy)

RED CHILI FLAKES | gf, vv

Just Fare

WEEK OF APRIL 17TH

Wednesday, April 19th

HOT LUNCH MENU

JERK CHICKEN | gf

Smokey, spicy ginger, cumin, and allspice grilled chicken garnished with pineapple salsa. (Medium spice level.)

CARIBBEAN STYLE BEEF CURRY | gf

Curry spiced ground beef with onions, tomatoes, and thyme. (Low spice level.)

PEAS & VEGAN SAUSAGE | gf, vv

Caribbean style black eyed peas with plant-based sausages. (Low spice level.)

CALLALOO CHARD | gf, vv

Smokey mildly spicy chard stewed with tomatoes, onions, and chilies. (Medium spice level.)

COCONUT RICE | gf, vv

Coconut flavored jasmine rice.

COLESLAW WITH PLANTAIN CHIPS | gf, vv

Light, fruity, and refreshing coleslaw. Plantain chips served on the side. (Low spice level.)

SIDES/TOPPINGS

JERK SAUCE | gf, vv (High spice level.)

Just Fare

WEEK OF APRIL 17TH

Thursday, April 20th

HOT LUNCH MENU

CHICKEN TAGINE | gf

Marinated chicken thighs braised with spices, olives, and fennel.

LAMB MEATBALLS | gf

Lamb meatballs braised in a harissa infused tomato sauce. (Medium spice level)

BUTTERNUT SQUASH TAGINE | gf, vv

African spice-rubbed butternut squash with garbanzo beans and lacinato kale slow-cooked with tomatoes and golden raisins.

RAS EL HANOUT CAULIFLOWER | gf, vv

Moroccan spice roasted cauliflower with balsamic onions and spinach.

CINNAMON COUSCOUS | VV

(includes: qluten)

Fragrant, fluffy cinnamon-scented couscous.

MIXED GREEN & RADISH SALAD | gf, vv

Mixed green salad with shaved winter radishes, dates, and lemon vinaigrette on the side.

Just Fare

WEEK OF APRIL 17TH

Friday, April 21st

HOT LUNCH MENU

SALSA VERDE CHICKEN | gf

(includes: dairy on the side*)

Green herb marinated grilled chicken breast. Served with shaved parmesan* and parsley salsa verde on the side.

BRAISED BLACK BEANS | gf, vv

Hearty black beans braised in a smokey tomato sauce with rainbow chard.

GRILLED BROCCOLI RABE | gf, vv

Broccoli rabe, aka rapini, lightly tossed with olive oil, chili flakes and garlic.

CITRUS ORZO | VV

(includes: gluten)

Citrus-infused orzo pasta.

BEET & WALNUT SALAD | qf, vv

(includes: nuts on the side*)

Beets and mixed greens with shaved fennel and carrots. Served with walnuts* and lemon-dijon vinaigrette on the side.

Just Fare

WEEK OF APRIL 17TH

Daily

SALAD BAR MENU

Ingredients may vary throughout the week based on seasonal availability.

GREENS

Spring mix, baby kale

VEGETABLES

Cherry tomatoes, cucumber, shredded carrots, broccoli, aleppo roasted cauliflower, shaved radishes, ginger-miso turnips

PROTEIN

Achiote chicken breast, hard boiled eggs, chipotle black beans

CHEESES

cotija cheese

FRUIT

Pickled pineapple

TOPPINGS

Garlic herb croutons, chili-lime pepitas

DRESSING

Champagne vinaigrette, ranch dressing, olive oil, lemon juice, balsamic vinegar