

Atrium

May 11th – June 6th

Starters

Soup of the Day - A homemade specialty soup prepared in house. \$2.75

Soup of the Week ★ - A homemade specialty soup prepared in house. \$2.75

House Salad 🌿 - Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)

Caesar Salad 🌿 - Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

Carolina Coleslaw ★ 🌿 - Cabbage, red pepper, carrot, seasoning and spices in an apple cider vinaigrette. \$4.00 (50 cal.)

Mixed Fruit - Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Entrée Salads and Handhelds

Entrée Caesar Salad - Chopped romaine, parmesan cheese, house-made croutons, tossed in Caesar dressing. \$10.00 (500 cal.)

Choose One Protein For Your Entrée Salad

Salmon (240 cal.) Grilled Shrimp (140 cal.) Grilled Chicken Breast (220 cal.), Tofu (90 cal.)

Southwest Salad ★ - Corn, tomatoes, onions, black beans, cabbage and romaine lettuce in an avocado-lime dressing, garnished with fried tortillas. \$10.00 (390 cal.)

Bacon Blue Cheeseburger ★ - Smash style griddle seared burger with bacon and a blue cheese sauce on a toasted brioche bun. \$10.00 (660 cal.)

Gluten Friendly Bread Options Available

Salad Dressing

Balsamic Vinaigrette (60 cal.) - Blue Cheese (150 cal.) - Caesar (180 cal.) - French (130 cal.) - Honey Dijon (130 cal.) - Italian (40 cal.) - Ranch (170 cal.) - Raspberry Vinaigrette (60 cal.)

★ New for May

🍏 Healthier Choice
(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)

| 🌿 Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Healthier Choice

Chasseur Chicken Thigh 🍏 - Seared chicken thigh, braised in a demi glace sauce with tomato, shallot, mushroom, garlic, and brandy. \$11.00 (240 cal.)

Grilled Basa with Chickpea Salad 🍏 ⭐ - Served with chickpea salad, arugula, and lemon vinaigrette. (320 cal.) \$10.00

Salmon Stir Fry 🍏 ⭐ - Salmon, onions, broccoli, carrots, peppers, garlic, ginger, brown rice and sesame. (280 cal.) \$10.00

Vegetable Moussaka 🌿 🍏 - Lentil, eggplant, spices and béchamel. (230 cal.) \$10.00

Pasta

Build Your Own Pasta

Choose One Noodle For Your Pasta:

Linguine (130 cal.), Gnocchi (110 cal.), Orecchiette (130 cal.)

Choose One Protein For Your Pasta:

Grilled Shrimp (140 cal.) , Grilled Chicken Breast (220 cal.) Tofu (90 cal.)

Choose Toppings For Your Pasta: Broccoli (5 cal.), Sautéed Mushrooms (20 cal.) Sautéed Peppers and Onions (30 cal.)

Choose Sauces For Your Pasta: Alfredo Sauce (120 cal.), Lemon Butter Sauce (200 cal.), Marinara Sauce (50 cal.)

Gluten Friendly Pasta Available

Sea

Grilled Salmon - Also available with Bourbon Sauce. (60 cal.)

Mediterranean Cod ⭐ - Cod simmered with tomatoes, wine, capers and olives. (190 cal.) \$14.00

Shrimp Tandoori Skewer ⭐ - Tandoori spiced shrimp, yogurt, garlic and ginger. (190 cal.) \$14.00

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Farm

Grilled Pork Chop, Bacon & Blue Cheese - Grilled Pork Chop topped with blue cheese and bacon butter. \$10.00 (540 cal.)

Beef Stroganoff over Egg Noodles - Seared tenderloin tips, mushrooms, demi glaze - finished with sour cream over egg noodles. \$10.00 (400 cal.)

Fried Green Tomatoes ★ - Cornmeal fried green tomatoes with remoulade sauce. \$10.00 (390 cal.)

Asian Chicken Lettuce Wraps ★ - Ground chicken sautéed with pureed apples, soy, plum sauce, garlic, ginger and water chestnuts. Topped with bang bang sauce, sesame seed and scallions on Boston leaf lettuce boats. \$10.00 (310 cal.)

Chicken Oreganata ★ - Oregano and bread crumb crusted chicken breast finished with butter, lemon, oregano and white wine. \$10.00 (550 cal.)

Swedish Meatballs ★ - Swedish style beef meatballs, served in a sauce of Worcestershire, Dijon mustard, cream and beef broth. \$10.00 (460 cal.)

Grilled Chicken Breast 🍏 - Plain grilled chicken breast. \$8.00 (220 cal.)

Sides

Delmonico Potatoes (190 cal.)

Yam Casserole with Pecans (360 cal.)

Corn O'Brien (120 cal.)

Vegetarian Grits (160 cal.)

Brown Rice (180 cal.)

Fried Okra (240 cal.)

Cajun Roasted Cauliflower (90 cal.)

Roasted Brussels Sprouts with Bacon (60 cal.)

Sautéed Carrots with Orange and Ginger (100 cal.)

Sautéed Kale, Cauliflower & Quinoa (50 cal.)

Mixed Fruit (40 cal.)

Available Plain: Yams, Cauliflower, Corn, Brussel Sprouts, Carrots