

Cafe on J. Daily Menu

DAILY SPECIALS

Week 2

SUNDAY	Chicken Philly Sandwich
MONDAY	Meatball Parmesan Sub
TUESDAY	Grilled Reuben Sandwich
WEDNESDAY	Cranberry Turkey and Brie Panini

THURSDAY	Chicken Parmesan Sub
FRIDAY	Da Club Sub
SATURDAY	BBQ Chicken Wrap

Available from **11:00 AM – 2:00 PM**
or While Supplies Last!

EMBERS

Cheeseburger
Chicken Sandwich
Grilled Cheese
Chicken Tender
French Fries

BASIL & THYME

Pepperoni Pizza
Cheese Pizza

HEARTH & RYE

Tuna Sandwich
Egg Salad Sandwich
Turkey BLT Sandwich
Greek Salad
Cheese & Grape

KITCHEN CRAFTED

Cookies
Cheesecake
Assorted Pies
Brownies
Overnight Oats

THE GREENHOUSE

FRESH GREENS
Salad Bar

SOUPS

MONDAY
Chicken Noodle Soup
Lentil and Spinach Soup

TUESDAY
Chicken Tortilla Soup
Havana Style Black Bean Soup

WEDNESDAY
Pasta Fagioli with Spinach Soup
Creamy White Bean Soup

THURSDAY
Italian Wedding Soup
Tomato Basil Soup

FRIDAY
New England Clam Chowder
Baked Potato Soup

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661.949.5084

| [AVH Menu](#)

| <https://morrisoncafes.compass-usa.com/AVH>

ZEN

PAN-ASIAN CUISINE

Base:

Jasmine Rice | Cal. 150 | 4 oz
Lo Mein Noodle | Cal. 140 | 4 oz

Protein:

Orange Chicken | Cal. 130 | 4 oz
Honey Miso Glazed Haddock | Cal. 210 | 1 ea
Stir Fry Marinated Tofu | Cal. 140 | 4 oz

Side:

Salted Edamame | Cal. 140 | ½ cup
Sesame Broccoli and Carrot | Cal. 60 | ½ Cup
Spicy Thai Slaw with Mint | Cal. 35 | 2 oz

Top It Off:

Chopped Green Onion | Cal. 10 | 1 tbsp
Chopped Peanut | Cal. 50 | 1 tbsp

Sauce:

General Tso's Sauce | Cal. 80 | 2 floz
Sriracha Hot Sauce | Cal. 5 | 2 floz
Sweet & Sour Sauce | Cal. 80 | 2 floz

Add-On:

Vegetable Eggroll | Cal. 130 | 1 ea (+\$1.50)

VERDE



Fresh Latin Kitchen

Tortilla :

Corn Tortilla 6 in. | Cal. 100 | 2 ea.

Flour Tortilla 6 in. | Cal. 180 | 2 ea.

Protein:

Carne Asada | Cal. 240 | 4 oz

Pork Carnitas | Cal. 210 | 4 oz

Impossible Taco Meat | Cal. 230 | 4 oz

Side:

Grilled Peppers & Onions | Cal. 45 | ½ cup

Pinto Bean | Cal. 80 | 4 oz

Cilantro Lime Rice | Cal. 180 | 4 oz

Sauce:

Salsa Roja | Cal. 60 | 2 oz

Salsa Verde | Cal. 60 | 2 oz

Pico de Gallo | Cal. 15 | 2 oz

Top It Off:

Sour Cream | Cal. 45 | 1 oz

Shredded Cheese | Cal. 110 | 1 Oz

Shredded Lettuce | Cal. 5 | 1 Oz

Add on:

Guacamole | Cal. 60 | 2 oz | **+\$1.00**

Wednesday, March 18th 2026



Protein:

Rotisserie Chicken | Cal. 240 | 1 ea
Pickled brined Fried Chicken | Cal. 550 | 1 serv.
Crispy Sweet & Spicy Eggplant | Cal.50 | 4 oz

Sides:

Mac & Cheese | Cal. 230 | 4 oz
Buttermilk Chive Mashed Potato | Cal. 110 | ½ cup
Southern Style Green Beans | Cal.4 | ½ cup
BBQ Carrots | Cal. 90 | ½ cup

Salad:

Firecracker Watermelon Salad | Cal. 110 | ½ cup
Tangy Cabbage Slaw | Cal.260 | ½ cup

Sauce:

Honey Mustard Sauce | Cal. 160 | 2 floz
Peppercorn Ranch Dressing | Cal. 260 | 2 floz

Thursday, March 19th 2026

TAVOLA ITALIANA

TRADITIONAL FLAVORS OF ITALY

Entrees:

Baked Chicken Alfredo | Cal. 220 | 4 oz
The Baller | Cal. 760 | 1 serving
Cheese Ravioli | Cal. 260 | 4 oz

Base:

Spaghetti | Cal. 160 | $\frac{3}{4}$ cup

Side:

Roasted Squash | Cal.45 | 4 oz
Giardiniera Vegetable | Cal. 45 | 4 oz

Sauce:

Marinara Sauce | Cal. 30 | 2 oz
Alfredo Sauce | Cal. 130 | 2 oz

Top It Off:

Shredded Parmesan Cheese | Cal. 20 | 1 Tbsp
Red Pepper Flake | Cal. 15 | 1 Tbsp.

Add On:

Garlic Bread | Cal. 90 | 1 ea. **(Add +\$1.00)**

Friday, March 20th 2026

Fish & CHIPPIE

Entrees:

Traditional Fish & Chips | Cal. 470 | 1 serving
Shrimp & Chips | Cal. 560 | 1 serving

Hot Sides:

Hand Krafted French Fries | Cal. 110 | 4 oz
Bistro Chips | Cal. 300 | 4 oz
Sweet Potato Wedges | Cal. 90 | 4 oz

Cold Sides:

Fresh Dill Pickle Spear | Cal. 5 | 1 ea
Carolina Coleslaw | Cal. 160 | 4 oz

Sauces:

Kicked Up Tartar Sauce | Cal. 270 | 2 floz
Chipotle Ketchup | Cal. 80 | 2 oz
Curry Mayonnaise | Cal. 120 | 2 floz