



WE BELIEVE IN THE

Power OF
FOOD

We believe in the power of food to advance your healing and aid in your well-being. Its power to connect, comfort, restore and rejuvenate. Motivated by this belief, our team of chefs have put together a menu of daily specials featuring fresh ingredients which are locally sourced whenever possible. These modern offerings will be tailored to meet your specific dietary needs providing you with an exceptional experience.

Please Enjoy...

A server will assist you with any questions you may have and guide you through the ordering process.

A Patient Dining Associate will assist you with any questions you may have and guide you through the ordering process.

Dining Associates can be reached at _____ between 7:00am-7:00pm daily.

We work with our Atrium partners to incorporate and practice sustainability throughout our kitchens by increasing our efforts to reduce food waste and giving back to those in our neighboring communities. We aim to provide the highest standards and quality meals including plant-forward/vegetarian options as well as those on specialized diets.



DAILY Specials



SCAN QR CODE
FOR ALTERNATE
DIET MENUS

Your Diet...

LIKE YOUR MEDICATIONS, IS AN IMPORTANT PART OF YOUR TREATMENT AND MAY HAVE RESTRICTIONS TO HELP MEET YOUR MEDICAL NEEDS. PLEASE REFER TO THE QR CODE FOR COMMON DIETS BELOW.

2GM SODIUM DIET

Sunday

Breakfast

SCRAMBLED EGGS

turkey bacon, vanilla yogurt, banana, and old-fashioned oatmeal

Lunch

CHICKEN POT PIE

whole wheat dinner roll, steamed broccoli, melon and grape fruit cup, and vanilla mousse

Dinner

LASAGNA ROLL UP WITH MEAT SAUCE

sautéed zucchini, fruit cup, and strawberry shortcake parfait

Monday

Breakfast

BLUEBERRY PANCAKES

scrambled eggs, vanilla yogurt, and mixed melon

Lunch

CAROLINA BBQ PORK ROAST

macaroni and cheese, seasoned green beans, melon & grape fruit cup, and applesauce with cinnamon

Dinner

17 SPICE GRILL CHICKEN

marsala sauce, brown & wild rice pilaf, steamed broccoli & cauliflower, and vanilla mousse

Tuesday

Breakfast

SCRAMBLED EGGS

turkey bacon, fruit cup, whole wheat english muffin

Lunch

CHICKEN TINGA BOWL

shredded chicken in tomato and chipotle chile adobo sauce, with a whole wheat dinner roll, mixed melon, and a banana

Dinner

MEATLOAF

garlic mashed potatoes, whole kernel corn, cubed pineapple, and citrus mousse

Wednesday

Breakfast

CINNAMON FRENCH TOAST

scrambled eggs, banana foster sauce, and mandarin oranges

Lunch

SALISBURY STEAK

mashed potatoes, roasted carrots, melon & grape fresh fruit cup, and cinnamon apples

Dinner

PESTO GRILLED CHICKEN

whole wheat penne pasta, marinara sauce, steamed broccoli, and double chocolate trifle

Thursday

Breakfast

SPINACH & PARMESAN QUICHE

turkey bacon, vanilla yogurt, mixed melon, and apple cinnamon muffin

Lunch

BAKED FISH WITH CRUMB TOPPING

brown rice, seasoned green beans, melon & grape fruit cup, and cheesecake trifle with fresh berries

Dinner

BRAISED BEEF SPANISH STYLE

yellow rice, sautéed spinach, diced peaches, and chocolate mousse

Friday

Breakfast

EGG & CHEESE SCRAMBLE BOWL

salsa, mandarin oranges, old-fashioned oatmeal

Lunch

ROTISSERIE CHICKEN

rosemary roasted potato, steamed carrots, fruit cup, and lemon pudding

Dinner

BROILED SALMON WITH MEDITERRANEAN SPICES

lemon dill sauce, savannah red rice, seasoned green beans, whole wheat dinner roll, and angel food cake with strawberries

Saturday

Breakfast

SCRAMBLED EGGS

denver omelet topping, turkey bacon, fruit cup, and buttered grits

Lunch

GRILLED PORK CHOP

country peppercorn gravy, herbed brown rice, caramelized carrots, melon & grape fruit cup, and citrus mousse

Dinner

CHICKEN FRIED RICE

mushroom miso broth, cubed pineapple, and orange creamsicle gelatin

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS