



WE BELIEVE IN THE

*Power* OF  
FOOD

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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.

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*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.

## CONSISTENT CARBOHYDRATE DIET

Sunday

Breakfast

### TURKEY SAUSAGE & CHEESE CASSEROLE

bacon, applesauce, and cheese grits

Lunch

### CHICKEN POT PIE

steamed broccoli, applesauce with cinnamon, and lemon pudding

Dinner

### LASAGNA ROLL UP WITH MEAT SAUCE

sautéed zucchini, cubed pineapple, and a wheat roll

Monday

Breakfast

### BLUEBERRY PANCAKES

turkey sausage patty, and red seedless grapes

Lunch

### CAROLINA BBQ PORK ROAST

carolina gold bbq sauce, sautéed zucchini, fruit cup, and red gelatin

Dinner

### CHICKEN BREAST WITH MARSALA MUSHROOM SAUCE

brown & wild rice pilaf, steamed broccoli & cauliflower, and lemon pudding

Tuesday

Breakfast

### SCRAMBLED EGGS

sausage link, fruit cup, and a biscuit

Lunch

### CHICKEN TINGA BOWL

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

Dinner

### MEATLOAF

demi-glaze, garlic mashed potatoes, cubed pineapple, and chocolate pudding

Wednesday

Breakfast

### CINNAMON FRENCH TOAST

bacon, and mandarin oranges

Lunch

### SALISBURY STEAK WITH DEMI-GLACE

mashed potatoes, roasted carrots, melon & grape fruit cup, and red gelatin

Dinner

### PESTO GRILLED CHICKEN

whole wheat penne pasta, alfredo sauce, fresh steamed broccoli, cubed pineapple, & lemon pudding

Thursday

Breakfast

### SPINACH & PARMESAN QUICHE

turkey sausage patty, french vanilla yogurt, and mixed melon

Lunch

### CHICKEN, SAUSAGE AND OKRA GUMBO

steamed brown rice, cajun coleslaw, and cubed pineapple

Dinner

### BRAISED SPANISH BEEF

yellow rice, sautéed spinach, mixed melon, and vanilla wafers

Friday

Breakfast

### EGG & CHEESE SCRAMBLE BOWL

salsa, bacon, and mandarin oranges

Lunch

### BBQ CHICKEN QUARTERS

rosemary roasted potato, spicy collard greens, fruit cup, and lemon pudding

Dinner

### BROILED SALMON WITH MEDITERRANEAN SPICES

lemon dill sauce, savannah red rice, seasoned green beans, and cubed honeydew

Saturday

Breakfast

### CHEESE OMELET

denver omelet topping, turkey sausage patty, diced peaches, and buttered grits

Lunch

### GRILLED PORK CHOP

country peppercorn gravy, herbed brown rice, caramelized carrots, and applesauce with cinnamon

Dinner

### CHICKEN FRIED RICE

mushroom miso broth, mixed melon, and lemon pudding

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS