

WE BELIEVE IN THE

Power 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.

## TO PLACE YOUR ORDER:

A dining assistant will visit you to take your meal orders. If you need to contact your dining associate, please call:

Bedside hours between 7:00am-6:30pm.



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.





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.

**REGULAR** 

2 GM SODIUM

CONSISTENT CARBOHYDRATE

**MEDITERRANEAN** 

RENAL

**VEGETARIAN** 

INTERNATIONAL DYSPHAGIA

**PEDIATRICS** 

Breakfast

## TURKEY SAUSAGE & CHEESE CASSEROLE

**REGULAR DIET** 

bacon, banana, and blueberry muffin

### **CHICKEN POT PIE**

SCRAMBLED EGGS

**CHICKEN TINGA BOWL** 

fresh steamed broccoli, whole wheat dinner roll, melon & grape fresh fruit cup, and cookies & cream mousse

linner

## LASAGNA ROLL UP WITH MEAT SAUCE

sautéed zucchini, whole wheat dinner roll, and strawberry shortcake parfait

sausage link, fruit cup, biscuit with gravy

shredded chicken in tomato & chipotle chile adobo sauce, with a whole wheat

dinner roll, mixed melon, and crinkle

Nednesday

mixed melon

unch

linner

# Distribution

#### CINNAMON FRENCH TOAST

banana foster sauce, bacon, and mandarin orange sections

**BLUEBERRY PANCAKES** 

banana pudding parfait

CHICKEN BREAST WITH

& cauliflower, and a brownie

turkey sausage patty, vanilla yogurt, and

CAROLINA BBQ PORK ROAST

cheese, whole wheat dinner roll, coleslaw, melon & grape fresh fruit cup, and

MARSALA MUSHROOM SAUCE

brown & wild rice pilaf, steamed broccoli

carolina gold bbq sauce, macaroni &

lunch

## SALISBURY STEAK WITH DEMI-GLACE

mashed potatoes, whole wheat dinner roll, roasted carrots, melon & grape fresh fruit cup, and cinnamon apples

/ linner

### PESTO GRILLED CHICKEN

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

Dinner

unch

### **MEATLOAF**

brownie cookies

demi-glace, garlic mashed potatoes, corn, whole wheat dinner roll, and strawberry cheesecake

Thursday

### SPINACH & PARMESAN QUICHE

turkey sausage patty, vanilla yogurt, mixed melon, and apple cinnamon muffin

Lunch

## CHICKEN, SAUSAGE AND OKRA GUMBO

white rice, dinner roll, cajun coleslaw, mixed melon, and cheesecake trifle with fresh berries

Vinner

### SPANISH BRAISED BEEF

yellow rice, sautéed spinach, and chocolate peanut butter bar pie

Friday

## EGG & CHEESE SCRAMBLE BOWL

potatoes, salsa, bacon, and mandarin oranges

lunch

### **BBQ CHICKEN QUARTERS**

rosemary roasted potatoes, whole wheat dinner roll, spicy collard greens, fruit cup, and lemon ice box pie

linner

## 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 CHEESE OMELET

denver omelet topping, turkey sausage patty, fruit cup, and buttered grits

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#### **GRILLED PORK CHOP**

country peppercorn gravy, herbed brown rice, caramelized carrots, whole wheat dinner roll, melon & grape fruit cup, and a brownie & strawberry trifle

Dinner

#### CHICKEN FRIED RICE

mushroom miso broth, vegetable spring roll with sweet & sour sauce, and orange creamsicle gelatin