



Atrium Health

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-6:30pm daily.**

Rev 8/25/2023



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.

RENAL DIET

Sunday

Breakfast

SCRAMBLED EGGS

turkey bacon, applesauce, and blueberry muffin

Lunch

CHICKEN POT PIE

roasted carrots, applesauce with cinnamon, dinner roll, and a sugar cookie

Dinner

PENNE WITH ALFREDO SAUCE

sautéed zucchini, cubed pineapple, dinner roll, and vanilla wafers

Monday

Breakfast

BLUEBERRY PANCAKES

turkey bacon, diced pears, and buttered grits

Lunch

CAROLINA BBQ PORK ROAST

macaroni and cheese, steamed cauliflower, diced pears, and vanilla wafers

Dinner

BRAISED BEEF POT ROAST

mushroom sauce, white rice, steamed broccoli & cauliflower, dinner roll, and citrus gelatin

Tuesday

Breakfast

SCRAMBLED EGGS

turkey bacon, cubed pineapple, and english muffin

Lunch

ROTISSERIE CHICKEN

dinner roll, sautéed zucchini, applesauce, and lemon italian ice

Dinner

MEATLOAF

buttered egg noodles, whole kernel corn, red seedless grapes, and a sugar cookie

Wednesday

Breakfast

PANCAKES

turkey bacon, diced peaches, and buttered grits

Lunch

SALISBURY STEAK

white rice, steamed cauliflower, cubed pineapple, and cinnamon apples

Dinner

PESTO GRILLED CHICKEN

penne with alfredo sauce, carrots with herbs, and vanilla wafers

Thursday

Breakfast

SCRAMBLED EGGS

turkey bacon, denver omelet topping, and fruit cocktail

Lunch

GRILLED CHICKEN

buttered egg noodles, fresh steamed broccoli, cubed pineapple, and a sugar cookie

Dinner

BRAISED BEEF POT ROAST

yellow rice, steamed broccoli & cauliflower, applesauce with cinnamon, and vanilla wafers

Friday

Breakfast

SCRAMBLED EGGS WITH PEPPERS & ONIONS

turkey bacon, diced pears, and buttered grits

Lunch

ROTISSERIE CHICKEN

white rice, roasted carrots, green seedless grapes, and lemon italian ice

Dinner

GRILLED CHICKEN

lemon dill sauce, white rice, whole kernel corn, dinner roll, and angel food cake

Saturday

Breakfast

SCRAMBLED EGGS

denver omelet topping, turkey bacon, and buttered grits

Lunch

GRILLED PORK CHOP

country peppercorn gravy, white rice, dinner roll, roasted carrots, applesauce with cinnamon, and vanilla wafers

Dinner

GRILL CHICKEN

chicken gravy, white rice, steamed broccoli & cauliflower, cubed pineapple, and a dinner roll

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS