



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.

VEGETARIAN DIET

Sunday

Breakfast

CURRIED TOFU SCRAMBLE

breakfast potatoes, banana, and blueberry muffin

Lunch

TOMATO SOUP

fresh steamed broccoli, melon & grape fruit cup, and applesauce with cinnamon

Dinner

WHOLE WHEAT PENNE PASTA

marinara sauce, sautéed zucchini, fruit cup, whole wheat dinner roll, and strawberry shortcake parfait

Monday

Breakfast

BLUEBERRY PANCAKES

scrambled eggs, french vanilla yogurt, and mixed melon

Lunch

BIG DADDY BBQ JACKFRUIT SANDWICH

carolina gold bbq sauce, macaroni & cheese, coleslaw, melon & grape fruit cup, and cubed pineapple

Dinner

PORTOBELLO NAPOLEON

brown & wild rice pilaf, steamed broccoli & cauliflower, and brownies

Tuesday

Breakfast

SCRAMBLED EGGS

breakfast potatoes, fruit cup, and biscuit with gravy

Lunch

BLACK BEAN & RICE BOWL

corn tortilla, roasted tomatoes, mixed melon, and rainbow sherbet

Dinner

CHANNA MARSALA

basmati white rice, steamed green beans, mixed melon, whole wheat dinner roll, and lemon sherbet

Wednesday

Breakfast

WHOLE WHEAT CINNAMON FRENCH TOAST

banana foster sauce, mandarin oranges

Lunch

BEYOND BRATWURST

hot dog bun, roasted carrots, melon & grape fruit cup, and applesauce with cinnamon

Dinner

BALSAMIC GLAZED PORTOBELLO BURGER

fresh steamed broccoli, fruit cup, and vanilla wafers

Thursday

Breakfast

SPINACH & PARMESAN QUICHE

breakfast potatoes, french vanilla yogurt, mixed melon, and apple cinnamon muffin

Lunch

BEYOND SAUSAGE & JACK FRUIT GUMBO

dinner roll, cajun coleslaw, mixed melon, and italian ice

Dinner

BBQ VEGGIE BURGER

sautéed spinach, melon & grape fruit cup, and italian lemon ice

Friday

Breakfast

EGG & CHEESE SCRAMBLE BOWL

salsa, mandarin oranges, and cheese grits

Lunch

BBQ VEGGIE BURGER

rosemary roasted potato, seasoned green beans, fruit cup, and lemon ice box pie

Dinner

BLACKENED TOFU STEAK

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

Saturday

Breakfast

CHEESE OMELET

denver omelet topping, plain bagel, fruit cup, and grits

Lunch

CRISPY BAKED TOFU

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

Dinner

MUSHROOM MISO BROTH

gingered tofu with fried brown rice, roasted carrots, vegetable spring roll with thai chili sauce, and a fruit cup

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS