

Arboretum Café

*Concepts are ran 11:00 AM - 2:00 PM

*Menu is subject to change due to availability.



hours of operation

Monday - Sunday
breakfast: 6:00 a.m. - 10:00 a.m.
lunch : 11:00 a.m. - 2:00 p.m.
dinner: 5:00 p.m. - 1:00 a.m.

week 2

Monday, October 19, 2026

TAVOLA ITALIANA
TRADITIONAL FLAVORS OF ITALY

build your bowl
1. choose your mac
2. add veggies 3. pick a protein 4. top it off

choice of protein
chicken piccata, italian sausage with green peppers,
Italian blended meatball

choice of 2 sides
Rotini noodles, balsamic roasted brussel sprouts, cheese
tortellini, giardiniera roasted vegetables, garlic breadsticks
chocolate chip cannolis

cold items:
chiffonade basil, crushed red peppers, shredded
parmesan

sauce: marinara sauce, roasted garlic alfredo sauce

Specials

EMBERS GRILL Breakfast French Toast Lunch Smoky Bacon Jack	HEARTH + RYE DELICATESSAN Chick Chick	THE GREENHOUSE GARDEN FRESH SALADS Black n- Blue Salad	BASIL & THYME ITALIAN KITCHEN Sweet heat white pizza
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Tuesday, October 20, 2026

VERDE
Fresh Latin Kitchen

build your own taco:
6" Flour Tortilla, Fried Taco Salad Shell
Beef Taco Meat, Spicy Shrimp

Sides:
seasoned black beans
corn salad
grilled peppers & onions

add your toppings:
pickled onions, sliced jalapeno pepper,
sour cream, pico de gallo
cheddar cheese, chopped romaine lettuce,
sliced black olives, guacamole

Specials

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Wednesday, October 21, 2026

THE SMOKEHOUSE
BBQ TO GET YOU FIRED UP

choice of sides:
Baked beans
Chessy Scallion Hashbrown Casserole
Honey Butter Corn on the Cob, Smokey
Collard Greens, Carolina Coleslaw

choice of protein:
Barbecue Chicken Quarters
Smoked Pork Sausage
Texas BBQ Brisket

cold items:
Pickled Onions with Jalapenos

sauce: Memphis BBQ sauce

Specials

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Thursday, October 22, 2026

OKRA
COMFORT FOOD TO
FEED YOUR SOUL

choice of sides:
Charred Okra
Country Cheese Grits
Sweet and Sour Red Cabbage
Smashed Red Potatoes

choice of protein:
country fried chicken
Southern Smothered Pork Chops

top it off!
Pickled Onions with Jalapenos
Tomato & Cucumber Salad

Sauce:

Specials

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Friday, October 23, 2026

Creole Queen

choice of base:
white rice
Cajun Corn Maque Choux

choice of veggie:
Roasted Root Vegetables
Crispy Creole Cabbage Slaw
Hush puppies

choice of protein:
Blackened Tilapia
Chicken, Sausage and Okra Gumbo

Sauce:
Tartar Sauce

Specials

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Saturday & Sunday

THE GREENHOUSE GARDEN FRESH SALADS	KITCHEN CRAFTED REAL GOOD FOOD	BASIL & THYME ITALIAN KITCHEN
EMBERS GRILL		

director: Brandon Hernandez
executive chef: JV Manuel
retail manager: Amber Dunn

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