

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 3

Monday, May 08, 2026



choice of protein
 Pecan Crusted Chicken
 Oven Fried pork Chops
choice of 2 sides
 Sweet Potatoes Hash with Peppers,
 Red Beans & Rice,
 Carolina Coleslaw,
 Fried okra,
 Tomato & Cucumber Salad,
 Creamed Spinach.
cold items: Chopped Green Onions,
 Pickled Onions with Jalapenos
sauce: Tangy Mustard BBQ Sauce

Specials

EMBERS GRILL Breakfast Oatmeal Reimagined Lunch Cajun Fish Sandwich	HEARTH + RYE DELICATESSAN Green Goddess Turkey Sandwich	THE GREENHOUSE GARDEN FRESH SALADS Candied Butternut Squash Salad	BASIL & THYME ITALIAN KITCHEN Baked Pasta
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Tuesday, May 09, 2026



Pick your chicken
 Rotisserie Chicken
 Nashville Hot Chicken
Choose 2 sides
 Buttermilk Chive Mashed Potatoes,
 Maple Glazed Candied Yams,
 Sautéed Collard Greens,
 Fried Pickles,
 Cheddar-Jalapeno Corn Bread Muffin,
 Tangy Collard Cabbage Slaw.

Specials

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Wednesday, May 10, 2026



choice of protein
 Hoisin Glazed Beef
 Tempura Chicken
choice of 2 sides
 Lo Mein Noodles,
 sesame brocolli & carrots,
 Hibachi Edamame Fried Rice,
 Stir-Fried Bok Choy and Snow Peas, Vegetarian
 Egg Roll
cold items: Chopped Cilantro,
 Chopped Green Onions
 Chopped Salted Peanuts

Specials

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Thursday, May 11, 2026



choice of protein
 Pulled Pork,
 Buffalo Chicken
choice of 2 sides
 Pimento Macaroni and Cheese
 Sautéed Mushrooms
 White Cheddar Macaroni and Cheese
 Garlic and Spice Roasted Broccoli
 Grilled Peppers and Onions
cold items:
 bacon bits, chopped green onion, Sliced Jalapeno Pepper,
 Chopped Cilantro,
 Cheddar Cheese, Pico de Gallo, Pickled Onions
Sauce: Memphis BBQ Sauce

Specials

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Friday, May 12, 2026



choice of protein:
 BBQ Spiced Salmon
 Fried Fish
choice of veggie:
 Country Cheese Grits
 Smashed Red Potatoes
 Broccoli Rabe, Garlic and Chilies
 Summer Succotash
 Cheddar-Jalapeno Corn Bread Muffin
cold items: Green Onion, Corn Relish
Sauces: Cajun remoulade, Malt Vinegar,
 hot 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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