

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

CHEESE LOUISE



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 1

Monday, September 15, 2025

choice of protein

Pull chicken, pull pork, smoke pork sausage

choice of 2 sides

mac n cheese, smoked gouda mac n cheese, crispy baked buffalo cauliflower, sweet n spicy brussels, garlic n spice broccoli, sauteed mushrooms.

cold items: bacon bits, chopped green onion, pico de gallo

sauce: Memphis bbq sauce, white cheese

sauce



Tuesday, September 16, 2025



choice of protein

Better Butter Chicken Rosemary Garlic Leg of Lamb

choice of 2 sides

Spiced & Herbed Potatoes, Basmati Rice, Curry Roast Cauliflower & Red Peppers, Broccoli with Garlic & Chilies.

cold items: Pickled Onions, Sliced Radishes, Mango & Mint Chutney.



Wednesday, September 17, 2025



choice of protein

Chinese Boneless Spare Ribs Marinated Chicken Teriyaki

choice of 2 sides

Lo Mein Noodles, Cantonese Stir Fry, Szechuan Green Beans, Vegetarian Egg Roll

cold items: Chopped Cilantro, Chopped Green Onions, Thai cucumber salad. sauce: Sriracha hot chili sauce, sweet n sour sauce, Sambal Oelek chili sauce



Thursday, September 18, 2025



choice of protein:

Pecan Crusted Chicken Savannah Meatloaf

choice of sides: Scallion Potatoes

Red Beans and Rice Smokey Collard Greens Summer Succotash Carolina Coleslaw Pickled Onions with Jalapenos Mushroom Demi-Glace



Friday, September 19, 2025



choice of protein: Crispy Fried Catfish

BBQ Spiced Salmon

choice of sides:

Rice Pilaf with Mushrooms Creamed Corn and Scallion Pudding Broccoli Rabe, Garlic and Chilies Spaghetti Squash, Mushrooms, Tomato



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

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Saturday & Sunday BASIL & THYME THE GREENHOUSE KITCHEN CRAFTED **EMBERS**