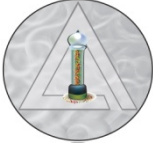


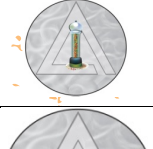



Hathaway Brown Menu
 Middle and Upper
 Week 3 February 4 - 8, 2019



Week 3	Monday 4 th	Tuesday 5 th	Wednesday 6 th	Thursday 7 th	Friday 8 th
 Gluten Free Meals Available upon Special Request.	Asian Honey Glazed Chicken Breast Fried Rice Garlic and Ginger Roasted Carrots Vegetable Spring Roll Side Bar: Miso Sesame Noodle Salad Carrot and Edamame Salad	House Made Philly Beef Steak Sandwich with House Made Cheese Sauce Steak Fries Vegetable Medley Side Bar: Winter Harvest Salad Roasted Beet and Arugula with Crumbled Chèvre	Za'atar Roasted Faroe Island Salmon Or Za'atar Roasted Chicken Breast Steamed Mediterranean Rice Capri Blended Vegetables Side Bar: Assorted Hummus with Pia Chips	Build Your Own Fajita Bowl with Choices including: Seasoned All Natural Chicken or Beef Or Roasted Veggies Sautéed Peppers and Onions Cilantro Lime Rice Refried Beans Side Bar: Pico De Gallo Sour Cream Shredded Cheddar and Lettuce	House Made French Toast With Local Maple Syrup Scrambled Eggs Turkey Sausage Patty Oven Baked Hash Brown Triangle Side Bar: Fresh Cut Fruit and Yogurt Bar
	Shiitake Mushroom Soup	Chicken Noodle Soup	Vegetable and Lentil Soup	Mexican Chicken Corn Chowder	Cheddar Grits Oatmeal
	Roasted Teriyaki Chicken Sandwich Asian Slaw	Tuna or Egg Salad Croissant Tomato, Cucumber and White Bean Salad	Chicken and Vegetable Lavash Minted Cucumber, Cracked Wheat and Date Salad	Grilled Portobello and Pico de Gallo Sandwich Black Bean and Corn Salad	Canadian Bacon, Egg and Cheese English Muffin Ambrosia Salad
	Offered Daily Roasted Turkey, Ham, Salami, Assorted Cheese Lettuce, Tomato, Pickles and Locally Sourced Fresh Baked Breads				
 Our Pizza Dough is made in-house with 100% Whole-Grain freshly pressed dough	Cheese Pepperoni Asian Veggie	Cheese Pepperoni Neapolitan	Middle and Upper Cheese Pepperoni	Cheese Pepperoni Stromboli	Cheese Pepperoni Veggie Lover's
Please discuss any food allergy issues concerning your child with Resident Director Nick Keck at 216-320-8084 or nkeck@hb.edu	PURE Roasted Tofu with Creamy Miso Dressing	PURE House Made Beet Burger served with Caramelized Onion Mayo on Bibb Lettuce	PURE Scratch Made Green Pea Fritters Served atop Chopped Boston Bibb Lettuce and Veggies topped Fresh Vinaigrette	PURE Build Your Own Seasoned Cauliflower Bowl with Choice Toppings	PURE Oven Roasted Vegetable Vegan Frittata Muffins with Salsa and Sour Cream
What a crazy week it's been with the weather! Let's hope Mother Nature is able to settle down a bit. This week brings back classics flavors of Za'atar, Fajita and breakfast for lunch on Friday. We look forward to seeing you in the Dining Hall. Have a good week!					