

Logic Café

Monday April 15, 2024		Café Service Hours	
THE GRILL	Grilled Wild Salmon Sandwich on Herbed Focaccia with Lemon Garlic Aioli, Star Farms Baby Greens and Tomatoes served with Grilled & Marinated Mixed Vegetables	\$12.00	
KITCHEN TABLE	Free Range Chicken Enchiladas with Roasted Poblano Cream Sauce, Melted Monterey Jack Cheese, Mexican Rice and Grilled Corn Salad	\$10.00	
GLOBAL ADVENTURE	General Tso's Free Range Chicken topped with Toasted Sesame Seeds and Fresh Scallions served over Steamed Jasmine Rice	\$10.00	
VEGETARIAN	Cauliflower & Cheese Enchiladas with Roasted Poblano Cream Sauce, Melted Monterey Jack Cheese, Mexican Rice and Grilled Corn Salad	\$9.50	
SOUP DU JOUR	Grilled Corn Chowder with Red Potatoes	price varies	
		Cafe Kiosk: 7am - 2pm Breakfast: 7am-10am Lunch: 11am-2pm	
Tuesday April 16, 2024		Weekly Specials	
BREAKFAST SPECIAL	Chef Tony's Huevos Rancheros with Two Cage Free Fried Eggs over Crispy Corn Tostadas with Salsa Ranchera, Cotija Cheese and Avocado	\$5.50	
THE GRILL	B.L.A.S.T. Sandwich with Applewood Smoked Bacon, Lettuce, Avocado, Swiss Cheese and Tomatoes on 9 Grain Bread with Housemade Potato Chips	\$10.00	
KITCHEN TABLE	Red Wine Braised Lamb Shanks with Roasted Garlic Parmesan Potato Puree, Roasted Chayote Squash, Grimmway Farms Rainbow Carrots and Minted Gremolata (Vegetarian Available)	\$11.00	
GLOBAL ADVENTURE	Epicurean Live Well Herb Grilled Free Range Chicken with Broccoli, Red Potatoes and Balsamic Glaze	\$10.00	
VEGETARIAN	Epicurean Live Well Herb Grilled Organic Tofu with Broccoli, Red Potatoes and Balsamic Glaze	\$9.50	
SOUP DU JOUR	Dana's Favorite Roasted Red Pepper	price varies	
		<u>Monday</u> Wild Salmon Sandwich <u>Tuesday</u> Braised Lamb Shanks <u>Wednesday</u> Spring Bounty Bowl <u>Thursday</u> Panini Cubano <u>Friday</u> Chicken Piccata	
Wednesday April 17, 2024		Promotions	
BREAKFAST SPECIAL	Chef Tony's Huevos Rancheros with Two Cage Free Fried Eggs over Crispy Corn Tostadas with Salsa Ranchera, Cotija Cheese and Avocado	\$5.50	
THE GRILL	Grilled Tri-Tip Sandwich on Kaiser Roll with Baby Arugula, Vine Ripened Tomatoes, Balsamic Onions and Horseradish Cream with Garlic Parmesan Rosemary Potato Wedges	\$11.00	
KITCHEN TABLE	Spring Bounty Bowl with Free Range Grilled Rosemary Chicken Breast, Red Quinoa, Edamame Beans, Grilled Corn, Del Cabo Farms Charred Cherry Tomatoes, Delta Asparagus and Housemade Honey Tarragon Vinaigrette	\$10.00	
GLOBAL ADVENTURE	Spicy Mongolian Shrimp Pan Fried Noodles with Bok Choy, Mixed Peppers and Onions topped with Fresh Cilantro & Scallions	\$12.00	
VEGETARIAN	Spring Bounty Bowl with Grilled Rosemary Organic Tofu, Red Quinoa, Edamame Beans, Grilled Corn, Del Cabo Farms Charred Cherry Tomatoes, Delta Asparagus and Housemade Honey Tarragon Vinaigrette	\$9.50	
SOUP DU JOUR	Lentil with Rice & Vegetables	price varies	
		Wednesday April 17th Spring Bounty!	
Thursday April 18, 2024			
BREAKFAST SPECIAL	Chef Tony's Huevos Rancheros with Two Cage Free Fried Eggs over Crispy Corn Tostadas with Salsa Ranchera, Cotija Cheese and Avocado		\$5.50
THE GRILL	Panini Cubano with Cilantro Jalapeno Roasted Pork Shoulder, Sliced Ham, Swiss Cheese, Mustard Aioli and Spicy Pickles served with Seasoned Curly Fries		\$10.00
KITCHEN TABLE	Aloo Keema Ground Lamb with Indian Spices, Potatoes, Onions, Aromatic Fried Onion Rice, Garlic Naan, Carrot Onion Salad and Housemade Jalapeno Cilantro Chutney & Raita		\$11.00
GLOBAL ADVENTURE	Free Range Chicken Parmesana topped with Balsamic Tomatoes and Mozzarella Cheese served with Pasta Alfredo and Dwellley Farms Roasted Seasonal Vegetables (Vegetarian Available)		\$10.00
VEGETARIAN	Aloo Tikki with Indian Spices, Potatoes, Onions, Aromatic Fried Onion Rice, Garlic Naan, Carrot Onion Salad and Housemade Jalapeno Cilantro Chutney & Raita		\$9.50
SOUP DU JOUR	Lemon Chicken with Rice & Vegetables	price varies	
Friday April 19, 2024			
THE GRILL	Grass Fed Cheeseburger Quesadilla with Mushrooms and Caramelized Onions served with Mexican Rice, Shredded Lettuce, Sour Cream and Housemade Salsa		\$11.00
KITCHEN TABLE	Slow Roasted Hoisin Pork Bowl with Steamed Coconut Rice, Jacobs Farms Stir Fried Vegetables topped with a Cage Free Poached Egg and Fresh Cilantro		\$10.00
PIZZERIA	Halal Curry Chicken Pizza topped with Fresh Cilantro and Raita		\$9.00
GLOBAL ADVENTURE	Free Range Chicken Piccata with Lemon & Capers served with Crispy Red Potatoes and Jacobs Farms Seasonal Vegetables		\$10.00
VEGETARIAN	Slow Roasted Hoisin Organic Tofu Bowl with Steamed Coconut Rice, Jacobs Farms Stir Fried Vegetables topped with a Cage Free Poached Egg and Fresh Cilantro		\$9.50
SOUP DU JOUR	New England Clam Chowder	price varies	

Epicurean Group at Logic Café
 General Manager: Tom Ash tomash@epicurean-ernst.com
 Executive Chef: Sal Garcia sal@epicurean-group.com
 District Manager: Ryan Johnson ryan.johnson@epicurean-group.com



Menu Key

Vegetarian	Gross Fed	Cage Free	Organic	Gluten Free	Free Range	Vegan	Plant Inspired
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