

Logic Café

Monday April 22, 2024		Café Service Hours	
THE GRILL	Vietnamese Roasted Pork Banh Mi on Crusty Baguette with Pickled Vegetable Salad, Sliced Jalapenos, Fresh Cilantro, Spicy Hoisin BBQ and Gilroy Garlic Fries	\$10.00	
KITCHEN TABLE	Free Range Lemon Rosemary Rotisserie Chicken served with Roasted Potatoes, Marinated Broccoli and Housemade Lemon Chicken Aujus	\$10.00	
GLOBAL ADVENTURE	Spicy Thai Curry Stir Fry with Beef, Carrots, Dwelley Farms Zucchini, Roasted Onions, Thai Red Coconut Curry Sauce and Steamed Brown Rice	\$11.00	
VEGETARIAN	Spicy Thai Curry Stir Fry with Organic Tofu, Carrots, Dwelley Farms Zucchini, Roasted Onions, Thai Red Coconut Curry Sauce and Steamed Brown Rice	\$9.50	
SOUP DU JOUR	Creamy Chicken & Gnocchi Soup with Carrots & Spinach	price varies	
Tuesday April 23, 2024		Weekly Specials	
BREAKFAST SPECIAL	Denver Omelette with Cage Free Fried Eggs, Ham, Onions, Peppers and Cheddar Cheese served with Breakfast Potatoes	\$5.50	
THE GRILL	House Roasted Beef Panini on Ciabatta with Chipotle Aioli, Caramelized Balsamic Onions and Muenster Cheese served with Grilled Corn & Black Bean Salad	\$11.00	
KITCHEN TABLE	Platillos Latinos Free Range Chipotle Chicken Tinga Plate with Mexican Rice, Slow Ranchero Beans, Housemade Tomatillo Salsa Verde and Warm Corn Tortillas	\$10.00	
GLOBAL ADVENTURE	Rigatoni Pasta with Shrimp, Sundried Tomato Pesto Cream Sauce, Caramelized Onions, Zucchini, Delta Asparagus and Lemon Bread Crumbs (Vegetarian Available)	\$12.00	
VEGETARIAN	Platillos Latinos Chipotle Cauliflower Tinga Plate with Mexican Rice, Slow Ranchero Beans, Housemade Tomatillo Salsa Verde and Warm Corn Tortillas	\$9.50	
SOUP DU JOUR	Dana's Favorite Roasted Red Pepper	price varies	
Wednesday April 24, 2024		Promotions	
BREAKFAST SPECIAL	Denver Omelette with Cage Free Fried Eggs, Ham, Onions, Peppers and Cheddar Cheese served with Breakfast Potatoes	\$5.50	
THE GRILL	Bacon Cheddar Burger with Grass Fed Ground Beef, Applewood Smoked Bacon, Fried Pickles, Shredded Lettuce, Fresh Sliced Tomatoes and Secret Sauce served with Parmesan Fries	\$11.00	
KITCHEN TABLE	Sesame Crusted Albacore Tuna Seared Rare with Ginger Scallion Rice, Del Cabo Farms Marinated Grilled Vegetable Salad and Namasu Cucumbers and Citrus Ponzu Sauce	\$12.00	
GLOBAL ADVENTURE	Teriyaki Bowl with Grilled Bone-in Free Range Chicken, Steamed Jasmine Rice, Spicy Sesame Noodles, Stir Fry Vegetables and Pineapple Teriyaki Sauce (Vegetarian Available)	\$10.00	
VEGETARIAN	Sesame Crusted Organic Tofu with Ginger Scallion Rice, Del Cabo Farms Marinated Grilled Vegetable Salad and Namasu Cucumbers and Citrus Ponzu Sauce	\$9.50	
SOUP DU JOUR	Chicken Posole with Cabbage, Radishes & Onions	price varies	
Thursday April 25, 2024			
BREAKFAST SPECIAL	Denver Omelette with Cage Free Fried Eggs, Ham, Onions, Peppers and Cheddar Cheese served with Breakfast Potatoes		\$5.50
THE GRILL	Shrimp Po'Boy on French Roll with Shredded Lettuces, Tomatoes, Spicy Cajun Remoulade Sauce and Seasoned Curly Fries		\$12.00
KITCHEN TABLE	Halal Chicken Curry with Lemon Basmati Rice, Garlic Naan, Spicy Dal, Housemade Mango Chutney and Raita Sauce		\$10.00
GLOBAL ADVENTURE	Spicy Pan Fried Noodles with Pork, Onions, Carrots and Ratto Ranch Bok Choy topped with Fresh Cilantro & Green Onions (Vegetarian Available)		\$10.00
VEGETARIAN	Paneer Curry with Lemon Basmati Rice, Garlic Naan, Spicy Dal, Housemade Mango Chutney and Raita Sauce	\$9.50	
SOUP DU JOUR	Free Range Chicken Noodle	price varies	
Friday April 26, 2024			
THE GRILL	Free Range Grilled Chicken Quesadilla with Mexican Rice, Shredded Lettuce, Sour Cream and Hand Cut Salsa		\$10.00
KITCHEN TABLE	Spring BBQ! North Carolina Style Baby Back Pork Ribs, Grilled Free Range Chicken Quarters, Grilled Hot Links		\$11.00
PIZZERIA	Pizza Ortolana with Grilled Zucchini, Eggplant, Cherry Tomatoes and Basil		\$9.00
GLOBAL ADVENTURE	Spring BBQ! North Carolina Style BBQ Slaw, Creamy Potato Salad, Smoked Baked Beans and Honey Corn Bread		\$11.00
VEGETARIAN	Spring BBQ! Grilled Seasonal Vegetable Kabobs	\$9.50	
SOUP DU JOUR	New England Clam Chowder	price varies	

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

Menu Key

