

Logic Café			
MONDAYOctober 19, 2026			Café Service Hours
The Grill	Epicurean Platlillo Latinos-Carne Asada Quesadilla served with Mexican Rice, Shredded Lettuces, Guacamole, Sour Cream and Roasted Tomato Salsa	\$ 11.50	Café Kiosk 7 am - 2 pm Breakfast 7 am - 10 am Lunch 11 am - 2 pm
Kitchen Table	The Mezze Plate-with Grilled Garlic Free Range Chicken Breast, Hummus, Minted Bulgurt Wheat, Olive Tapenade, Blistered Cherry Tomatoes, Tzatziki Sauce and Warm Pita Bread	\$ 10.50	
Global Adventures	Penne Pasta Ala Vodka with Shrimp, Corn, Caramelized Onions, Fresh Parsley topped with Garlic Parmesan Bread Crumbs	\$ 10.00	
Vegetarian	The Mezze Plate-with Grilled Garlic Portabello Mushrooms, Hummus, Minted Bulgurt Wheat, Olive Tapenade, Blister Cherry Tomatoes, Tzatziki Sauce and Warm Pita Bread	\$ 10.00	
Soup Du Jour	Free Range Chicken Tortilla Soup with Corn & Black Beans	price varies	
TUESDAYOctober 20, 2026			Weekly Specials
Breakfast Special	Belgian Style Waffles topped with Bananas, Organic Strawberries and Warm Maple Syrup	\$ 5.50	<u>Monday</u> Honey Walnut Shrimp <u>Tuesday</u> Burritos Mojados <u>Wednesday</u> Beef Panini <u>Thursday</u> Halal Chicken Tikka Masala <u>Friday</u> Tacos Suaderos
The Grill	Grilled Free Range Chicken B.L.T.A Club Sandwich on Multigrain Bread, Lemon Garlic Aioli served with Pasta Salad	\$ 10.50	
Kitchen Table	Oktoberfest-Jaeger Schnitzel Breadded Pork topped with Mushroom Demi Glaze served with House-made Spaetzle and Braissed Red Cabbage	\$ 11.50	
Global Adventures	Spicy Mongolian Style Pan Fried Udon Noodles with Free Range Chicken, Bok Choy, Bell Peppers, Onions, Carrots topped with Fresh Cilantro & Green Onions	\$ 10.00	
Vegetarian	Spicy Mongolian Style Pan Fried Udon Noodles with Organic Tofu, Bok Choy, Bell Peppers, Onions, Carrots topped with Fresh Cilantro & Green Onions	\$ 10.00	
Soup Du Jour	Dana's Favorite Roasted Red Pepper	price varies	
WEDNESDAYOctober 21, 2026			
Breakfast Special	Belgian Style Waffles topped with Bananas, Organic Strawberries and Warm Maple Syrup	\$ 5.50	
The Grill	Crispy Free Range Bone in Chicken Wings tossed in Spicy Buffalo Sauce served with Parmesan Potato Wedges, Veg Sticks and House-made Buttermilk Ranch Dressing	\$ 11.50	
Kitchen Table	Herbed Crusted & Baked Cod Fish served with Crispy Tempura Vegetables, Steamed Jasmine Rice and Citrus Ponzu Sauce	\$ 10.00	
Global Adventures	Epicurean Ancient Grain Program-Red Quinoa & Brown Rice Bowl with Grilled Free Range Chicken Breast, Broccolini, Roasted Mushrooms, Shredded Carrots and Lemon Vinagrette	\$ 10.50	
Vegetarian	Epicurean Ancient Grain Program-Red Quinoa & Brown Rice Bowl with Grilled Portabello Mushrooms, Broccolini, Roasted Mushrooms, Shredded Carrots and Lemon Vinagrette	\$ 10.00	
Soup Du Jour	Mexican Meatballs Soup with Rice & Vegetables	price varies	
THURSDAYOctober 22, 2026			Promotions
Breakfast Special	Belgian Style Waffles topped with Bananas, Organic Strawberries and Warm Maple Syrup	\$ 5.50	Wednesday August 19th Sandwich Favorites Month
The Grill	Spicy Cajun Shrimp Po Boy Sandwich on French Roll with Shredded Lettuces, Tomatoes, Cajun Remoulade Sauce served with Parmesan Fries	\$ 11.50	
Kitchen Table	Grilled Halal Chicken Tandoori served with Basmati Rice, Tomato Cucumber Salad, Garlic Naan Bread, Cilantro Jalapeno Chutney, Raita Sauce and Spicy Dal	\$ 10.50	
Global Adventures	Beef & Broccoli Stir Fry with Oyster Sauce, Caramelized Onions, Bell Peppers over Steamed Jasmine Rice topped with Fresh Cilantro & Green Onions	\$ 10.00	
Vegetarian	Grilled Paneer Tandoori Kabobs served with Basmati Rice, Tomato Cucumber Salad, Garlic Naan Bread, Cilantro Jalapeno Chutney, Raita Sauce and Spicy Dal	\$ 10.00	
Soup Du Jour	Green Split Pea & Ham Soup with Vegetables	price varies	
FRIDAYOctober 23, 2026			
The Grill	Grilled Ham & Cheese Sandwich on Crusty Sourdough Bread, Cheddar & Monterey Jack Cheese served with Old Fashion Tomato Basil Soup	\$ 11.50	
Kitchen Table	Golden State Greens-Organic Baby Kale Salad with Lemon Grass Brained Duck Breast, Orange & Grapefruit Segments, Shaved Fennel, Red Onions and Orange Scented Maple Vinagrette	\$ 10.50	
Pizzeria	Spicy Sausage & Grilled Potatoes Pizza with Charred Broccolini and Calabrian Chili Oil	\$ 9.50	
Global Adventures	Stir Friday with Chef's Choices of Meats, Roasted Seasonal Vegetables served with Jasmine Rice	price varies	
Vegetarian	Stir Friday with Chef's Choices of Meats, Roasted Seasonal Vegetables served with Jasmine Rice	\$ 10.00	
Soup Du Jour	New England Clam Chowder	price varies	