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Managed by CulinArt Group, Open Monday – Friday
 Food Service Director: Tony Frisch | Phone: (202) 243-1668
 Email: Dining@wis.edu

MAKE THE CHOICE THAT'S RIGHT FOR YOU.

 EAT WELL
  LOCALLY SOURCED
  VEGETARIAN
  VEGAN
  PLANT-CENTRIC

LUNCH	MONDAY 2/24	TUESDAY 2/25	WEDNESDAY 2/26	THURSDAY 2/27	FRIDAY 2/28
SANDWICH SPECIAL \$7.50	Chicken Salad Wrap	Turkey & Provolone on White Bread	Tuna Salad Wrap	Ham & Cheddar on Wheat	Pepperoni & Mozzarella
GLOBAL FLAVOUR \$8.95/\$7.95	Caribbean Jerk Chicken Jerk Seasoned Tofu 	Beef Lo Mein Veggie Lo Mein 	Ruz al Bukhari Can be Vegetarian or Topped with Chicken	Southern Fried Chicken Vegan Fried Chicken 	Salmon & Spinach Caprese Pasta tossed in a Garlic Butter Sauce Spinach Caprese Pasta tossed in a Garlic Butter Sauce 
SIDES	Coconut Rice & Peas  Roasted Broccoli 	Vegetable Spring Rolls  Garlic Ginger Carrots 	Seasoned Vegetables  Naan Bread 	Mac n' Cheese  Collard Greens 	Garlic Bread  Roasted Squash & Peppers 
Snack Packs \$3.95	Celery, Carrots, Sun Butter & Raisins  Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins  Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins  Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins  Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins  Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 