~Soup of the Day~

BROADWAY BASIL & TOMATO BISQUE
A satin bisque with a crushed red pepper attitude; a purée of red tomatoes blended in rich heavy cream and finished with sweet basil.
  Cup: $2.75    Bowl: $3.75

~Sandwich of the Day~

Served with a choice of potato chips, French fries, fried green beans, or fresh fruit.

MEATLOAF SANDWICH
House-made meatloaf with caramelized onions, topped with pepper Jack cheese and a tangy barbeque sauce on a ciabatta roll.
  $7.25

~Entrées~

STUFFED PORTOBELLO MUSHROOM
Portobello mushroom stuffed with creamy spinach, artichokes, sun-dried tomatoes, and feta cheese, served with rice and the daily vegetable.
  $7.25

BLUEBERRY PORK CHOP
Six-ounce boneless pork chop topped with a blueberry barbeque sauce, served with roasted potatoes and the daily vegetable.
  $7.95

SUSTAINABLE ENTRÉE OF THE DAY
Please ask your server about our special. Many sustainable choices are locally grown by the University of Georgia College of Agriculture and Environmental Sciences.
**Soup of the Day ~**

**PORTOBELLO MUSHROOM AND BRIE**
A vegetarian soup of assorted mushrooms simmered in a creamy vegetable broth with melted Brie cheese and a dash of sherry wine.

Cup: $2.75       Bowl: $3.75

**~ Sandwich of the Day ~**

Served with a choice of potato chips, French fries, fried green beans, or fresh fruit.

**GRILLED CHICKEN CLUB**
Grilled chicken breast topped with apple-wood smoked bacon, smoked Gouda cheese, lettuce, tomato, and basil mayonnaise served on a Kaiser roll.

$7.25

**~ Entrées ~**

**ROASTED VEGETABLE LASAGNA**
Roasted vegetables layered in a classic lasagna with ricotta and mozzarella cheese, topped with a creamy Alfredo sauce.

$7.50

**MEDITERRANEAN STUFFED CHICKEN**
Baked chicken breast stuffed with artichokes, roasted red peppers, onions, spinach, and Asiago cheese. Topped with marinara, served with roasted potatoes and the daily vegetable.

$7.95

**SUSTAINABLE ENTRÉE OF THE DAY**
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Wednesday’s Specials

~Soup of the Day~

**JAMAICAN BLACK BEAN**
Tender black bean, roasted green chilies, and sweet onions simmered with cilantro, smoky chipotles, finished with a twist of lime.
Cup: $2.75    Bowl: $3.75

~Sandwich of the Day~

_Served with a choice of potato chips, French fries, fried green beans, or fresh fruit._

**SMOKED TURKEY REUBEN**
Layered smoked turkey, sauerkraut, and Swiss cheese served on rye bread with a Russian dressing.
$7.25

~Entrées~

**ROASTED PORK LOIN**
Roasted loin of pork topped with an apple, brandy demi-glacé, served with roasted garlic mashed potatoes and the daily vegetable.
$7.75

**POTATO GNOCCHI PRIMAVERA**
Sautéed artichokes, portobello mushrooms, and julienned vegetables tossed with olive oil, garlic, fresh herbs, and Asiago cheese.
$6.95

**Sustainable Entrée of the Day**
Please ask your server about our special. Many sustainable choices are locally grown by the University of Georgia College of Agriculture and Environmental Sciences.
~Soup of the Day~

**MOROCCAN LENTIL SOUP**
Perfectly cooked vegetarian soup with slowly simmered lentils, garlic, roasted peppers, carrots, sweet onions, and a hint of cumin, finished with fresh parsley.
*Cup:* $2.75  *Bowl:* $3.75

~Sandwich of the Day~

*Served with a choice of potato chips, French fries, fried green beans, or fresh fruit.*

**FRIED GREEN TOMATO BLT**
Fried green tomatoes, lettuce, and bacon served on sourdough bread with Vidalia onion mayonnaise.
$7.25

~Entrées~

**POT ROAST**
Home-style Southern pot roast simmered with carrots, onions, and celery, served with mashed potatoes and the daily vegetable.
$7.50

**GRILLED VEGETABLE CURRY**
Seasoned, grilled vegetables topped with a classic curry sauce, served on a bed of rice with a side of the daily vegetable.
$6.95

**Sustainable Entrée of the Day**
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~Soup of the Day~

**GOLDEN BROCCOLI CHEESE**
A blend of American, Swiss, and Cheddar cheese with real cream and tasty broccoli.
Cup: $2.75  Bowl: $3.75

~Sandwich of the Day~

Served with a choice of potato chips, French fries, fried green beans, or fresh fruit.

**FLOUNDER PO’ BOY**
Blackened filet of flounder topped with lettuce, tomato, and spicy remoulade, served on a European French roll.
$7.25

~Entrées~

**PAN-SEARED TERIYAKI SALMON**
Filet of salmon topped with a teriyaki glaze, served with rice pilaf and the daily vegetable.
$7.50

**TUSCAN FIVE CHEESE TORTELLINI**
Sautéed julienne of fresh vegetable with olive oil, garlic, and fresh herbs in a light butter cream sauce.
$7.25

**Sustainable Entrée of the Day**
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