### Daily Features

**Monday, September 03, 2018**

**BREAKFAST**
- All American Breakfast Buffet
- Salad Bar: fresh greens and seasonal toppers
- Soup of the Day: garden vegetable

**ALL DAY**
- $0.47/oz

**LUNCH**
- Entree: grilled sausage bar

**DINNER**
- Entree: turkey meatloaf

**Tuesday, September 04, 2018**

**BREAKFAST**
- Sensible breakfast: egg and cheese on whole wheat English muffin

**ALL DAY**
- $2.89/$3.80/$4.89

**LUNCH**
- Sensible Selection Salad: quinoa taboulehu composed salad

**DINNER**
- Live Grill: Angus burger

**Wednesday, September 05, 2018**

**BREAKFAST**
- Sensible breakfast: egg and cheese on whole wheat English muffin

**ALL DAY**
- $2.89/$3.80/$4.89

**LUNCH**
- Sensible Selection Salad: crispy baked tofu

**DINNER**
- Live Grill: grilled fish of the day made to order

**Thursday, September 06, 2018**

**BREAKFAST**
- Sensible breakfast: egg and cheese on whole wheat English muffin

**ALL DAY**
- $2.89/$3.80/$4.89

**LUNCH**
- Sensible Selection Salad: house made avocado vinagrette

**DINNER**
- Live Grill: chicken breast grilled to order

**Friday, September 07, 2018**

**BREAKFAST**
- Sensible breakfast: egg and cheese on whole wheat English muffin

**ALL DAY**
- $2.89/$3.80/$4.89

**LUNCH**
- Deli: Sage roasted carved turkey sandwich

**DINNER**
- Live Grill: grilled shrimp Caesar salad to order

---

**Balance Kitchen**

** ALWAYS AVAILABLE **

**Build a better, smarter salad!** Build your own using fresh, seasonal, familiar items or enjoy one of our signature salads. We are on a mission to enhance lives by creating from-scratch foods alive with flavor and nutrition, using wholesome ingredients that are harvested in a socially responsible way for the well being of our customers, team members and the environment.

**grilled**

The “fast casual” Grill features basic burgers and chicken sandwiches along with a variety of hot hand-held breakfast and lunch items. Our chefs focus on seasonality to add a rotation of grilled specialties featuring fresh ingredients and flavor.

**create**

Create is an exhibition-style culinary experience. Customize your meal while it’s created right in front of you! Our team embraces culinary diversity to prepare a variety of cuisines that highlight ethnicity, seasonality and creativity.

**SO DELI**

We feature seasonal sandwiches that incorporate whole grain breads, fresh seasonal produce and lean roasted meats. Offering a daily selection of artisan and made-to-order sandwiches.

**ON THE GO**

For appetites “on the go”, choose from a daily selection of pre-packaged salads, sandwiches and wraps as well as a variety of fresh, better-for-you snacks.

**Sushi made fresh daily by our in-house sushi chefs.**
### Breakfast Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Day Waffle Bar</td>
<td>$3.99</td>
</tr>
</tbody>
</table>

### Lunch Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Roasted Chicken</td>
<td>$8.48</td>
</tr>
<tr>
<td>Self Serve Salad Bar: Buffalo Chicken Salad</td>
<td>$0.45/oz</td>
</tr>
<tr>
<td>Philly Cheesesteak on Artisan Sub Roll</td>
<td>$5.99</td>
</tr>
</tbody>
</table>

### Dinner Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Day Waffle Bar</td>
<td>$3.99</td>
</tr>
<tr>
<td>Chef’s Choice</td>
<td>$8.69</td>
</tr>
<tr>
<td>Pasta Bar</td>
<td>$0.47/oz</td>
</tr>
<tr>
<td>Bacon Cheeseburger with Steak Fries</td>
<td>$8.69</td>
</tr>
</tbody>
</table>

---

**Imperfectly Delicious Produce**

is a program that utilizes non-‘retail’ Grade A fruits and vegetables that have slight cosmetic imperfections. This produce is typically left un-harvested in the field or discarded but it would be perfectly suitable for cooking. The IDP program allows Compass chefs to find a home for everything that is good and edible and save thousands of pounds per year from going to waste.

---

**Eurest**

---

Café phone number: (301) 496-9698

Food service director: Justin Bush / justin.bush@compass-usa.com

Executive chef: Alex Hernandez / alexander.hernandez@compass-usa.com

Sous chef: Roderick Snipes / roderick.snipes@compass-usa.com

Weekday hours: 6:30am-8:00pm, Monday-Friday

Weekend hours: 8:00am-6:00pm, Saturday & Sunday