ALL

**Holiday**

**Breakfast**
- Sensible breakfast: egg white and vegetable sandwich
- Self-serve breakfast items: scrambled eggs and breakfast meats
- Hot breakfast cereal and grits

**Lunch**
- Soup of the day: tomato basil bisque
- Butcher Baker: carved pork, bacon and cheddar on telera roll
- Chef Table: taco cantina
- Chef Jet: sweet and sour pineapple pork
- 2Mato: meat lovers calzone
- Sensible selection salad: roasted red beet and orange salad

**ALL**

**Self-serve breakfast items: scrambled eggs and breakfast meats**

**Hot breakfast cereal and grits**

**Lunch**
- Soup of the day: curried rice and lentil
- Butcher Baker: chicken artichoke italiano sub
- Create: masala featuring makhani chicken and coconut curry fish
- Chef Jet: Asian beef with sweet and sour sauce
- 2Mato: Italian market stromboli
- Sensible selection salad: crispy baked tofu

**Super $6 Meal Deal: half sandwich and small soup**

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**ALL**

**Sensible breakfast: egg white and vegetable sandwich**

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**ALL**

**Self-serve breakfast items: scrambled eggs and breakfast meats**

**Hot breakfast cereal and grits**

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**Lunch**
- Soup of the day: vegetable beef barley
- Butcher Baker: tuna salad on wheat
- Create: pho
- Chef Jet: black bean beef
- Sensible selection salad: cooked quinoa

**Super $6 Meal Deal: half sandwich and small soup**
BREAKFAST
- Sensible breakfast: egg white and vegetable sandwich $2.29
- Self-serve breakfast items: scrambled eggs and breakfast meats vary
- Hot breakfast cereal and grits $1.50 / $2.00 / $2.50

LUNCH
- Soup of the day: minestrone $2.80 / $3.80 / $4.80
- Butcher baker: roast beef with spicy onions and blue cheese $7.48
- Create: nigerian stew over rice and plantains $8.48
- ChefJet: Thai curry vegetable and tofu $8.48
- 2mato: sicilian calzone $4.99
- Sensible selection salad: vegetarian pasta salad $0.45/oz
- Super $6 meal deal: half sandwich and small soup $6.00

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.

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.

Friday, February 23, 2018

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