**ALWAYS AVAILABLE**

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.

**crisp**

Build a better, smarter salad! Build your own using fresh, seasonal items or enjoy one of our composed salads. We are on a mission to use wholesome ingredients that are harvested in a socially responsible way for the well being of our customers, team members and the environment.

**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.

**2.mato**

Simplicity at its finest, incorporating modern flavors & styles with hints of tradition. 2.mato features classic Italian favorites like handmade pizza and assorted pasta dishes as well as items that highlight fresh, local ingredients.

**AUSTIN GRILL**

Casual, convenient and appetizing made-to-order burritos, bowls and salads to satisfy your hunger for authentic Tex-Mex.

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**Monday, December 25, 2017**

Closed in observance of Christmas - Happy Holidays!

This cafe will be closed until Tuesday, January 2, 2018.

We will be open in Balance Kitchen (2nd floor ACRF) this week for your dining needs.

**Tuesday, December 26, 2017**

**Wednesday, December 27, 2017**

**Thursday, December 28, 2017**
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

A fast, fresh and flavorful quick serve concept based on modern Asian cuisine. This concept features rice and noodles, lean meats marinated in spicy and savory sauces and crisp, fresh vegetables topped with tangy seasonings.

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.