### 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.

**2.tomato**

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

**American Classics**

Home-style cooking and traditional flavors with regional and seasonal favorites. With endless options and a rotating menu of comfort classics for a taste of “home away from home”.

**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 ethnic, seasonality and creativity.

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### Monday, January 08, 2018

**BREAKFAST**

- **sensible breakfast: egg white 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: garden vegetable** $2.80 / $3.80 / $4.80
  - **butter & baker: pork with bacon and cheddar** $7.50
  - **entrée: zucchini patties with yogurt sauce** $8.48
  - **sensible selection grill: mushroom soy tacos and kale slaw** $5.99
  - **create: mac and cheese cheesology** $9.48
  - **super $6 soup and half sandwich** $6.00

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### Tuesday, January 09, 2018

**BREAKFAST**

- **sensible breakfast: egg white 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: tomato basil bisque** $2.80 / $3.80 / $4.80
  - **butter & baker: pork with bacon and cheddar** $7.50
  - **entrée: citrus chicken** $8.48
  - **sensible selection grill: mushroom soy tacos and kale slaw** $5.99
  - **create: baked stuffed chicken breast with vegetable and cheese** $9.48
  - **super $6 soup and half sandwich** $6.00

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### Wednesday, January 10, 2018

**BREAKFAST**

- **sensible breakfast: egg white 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: curried rice and lentil** $2.80 / $3.80 / $4.80
  - **butter & baker: pork with bacon and cheddar** $7.50
  - **create: chicken coconut curry** $8.48
  - **sensible selection grill: mushroom soy tacos and kale slaw** $5.99
  - **create: revolution noodle** $8.48
  - **super $6 soup and half sandwich** $6.00

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### Thursday, January 11, 2018

**BREAKFAST**

- **sensible breakfast: egg white 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: vegetable minestrone** $2.80 / $3.80 / $4.80
  - **butter & baker: pork with bacon and cheddar** $7.50
  - **create: jamaican jerk chicken thigh** $8.48
  - **sensible selection grill: mushroom soy tacos and kale slaw** $5.99
  - **create: taco cantina** $9.48
  - **super $6 soup and half sandwich** $6.00
BREAKFAST
sensible breakfast: egg white vegetable sandwich  $2.29
self-serve breakfast items: scrambled eggs and breakfast meats
hot breakfast cereal and grits
LUNCH
soup of the day: vegetable beef barley  $2.80 / $3.80 / $4.80
butcher & baker: pork with bacon and cheddar  $7.50
entrée: chicken cacciatore  $8.48
sensible selection grill: mushroom soy tacos and kale slaw  $5.95
create: asian orange glazed salmon  $9.48
super $6 soup and half sandwich  $6.00

FRIDAY, JANUARY 12, 2018

café phone number: (301) 496-6130
food service director: Alayna Santiago / alayna.santiago@compass-usa.com
executive chef: Oscar Montesinos / oscar.montesinos@compass-usa.com
weekday hours: 6:30am-2:30pm, Monday-Friday

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.

BRING THE FRESHEST FLAVORS TO YOUR NEXT CATERED EVENT!
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