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.

Build a b-balanced meal! 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.

au bon pain

Featuring a selection of Au Bon Pain Signature soups daily.

crisp

Simplicity at its finest, incorporating modern flavors & styles with hints of tradition. 2.mato features classic Italian favorites like handmade pizza and 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”.

grilled

The “fast casual” Grill features fresh, all-natural ingredients and made-to-order sandwiches. Featuring a selection of Au Bon Pain Signature soups daily.

OCTOBER 30-NOVEMBER 3

enjoy superfood pumpkin galore, scary good food and be-witching treats until the end of the month for Halloween Snacktacular!

Monday, October 30, 2017

breakfast

sensible breakfast: egg & cheese whole wheat english muffin $2.29

self-serve breakfast items: scrambled eggs and breakfast meats vary

hot breakfast cereal and grits $1.50 / $2.00 / $2.50

brunch

waffle bar 9am-11am $0.45/oz

lunch

soup of the day: broccoli cheddar & chicken gumbo $2.80 / $3.80 / $4.20

meatless Monday: white bean tomato penne pasta $0.45/oz

butcher baker cavelry: hoisin grilled flank steak $8.50

grift feature: turkey quinoa patty $5.99

artisan sandwiches: buffalo cauliflower wrap, prosciutto gorganzola, turkey reuben $7.50

super $6 meal deal: chicken parmesan sandwich $6.00

soft serve frozen yogurt $0.45/oz

Tuesday, October 31, 2017

breakfast

sensible breakfast: egg & cheese whole wheat english muffin $2.29

self-serve breakfast items: scrambled eggs and breakfast meats vary

hot breakfast cereal and grits $1.50 / $2.00 / $2.50

lunch * sensible selection Tuesday*

low sodium soups of the day: tomato basil bisque & italian wedding $2.80 / $3.80 / $4.20

sensible selection: honey hoisin pork loin $8.50

butcher baker cavelry: hoisin grilled flank steak $8.50

artisan sandwiches: buffalo cauliflower wrap, prosciutto gorganzola, turkey reuben $7.50

super $6 meal deal: chicken parmesan sandwich $6.00

soft serve frozen yogurt $0.45/oz

Wednesday, November 01, 2017

breakfast

sensible breakfast: egg & cheese whole wheat english muffin $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: wild mushroom bisque & vegetable beef barley $2.80 / $3.80 / $4.80

hearth entree: masala featuring coconut tofu curry & chicken masalini $8.48

butcher baker cavelry: hoisin grilled flank steak $8.50

artisan sandwiches: buffalo cauliflower wrap, prosciutto gorganzola, turkey reuben $7.50

super $6 meal deal: chicken parmesan sandwich $6.00

soft serve frozen yogurt $0.45/oz

Thursday, November 02, 2017

breakfast

sensible breakfast: egg & cheese whole wheat english muffin $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: corn and green chili & black bean $2.80 / $3.80 / $4.20

mezze bar: beef & lamb gyros, falafel $0.45/oz

butcher baker cavelry: hoisin grilled flank steak $8.50

artisan sandwiches: buffalo cauliflower wrap, prosciutto gorganzola, turkey reuben $7.50

super $6 meal deal: chicken parmesan sandwich $6.00

soft serve frozen yogurt $0.45/oz
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.

Sushi made fresh daily by our in-house sushi chefs.

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

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.

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**BREAKFAST**
- Sensible breakfast: egg & cheese whole wheat english muffin
  - $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 lentil & clam chowder
  - $2.80 / $3.80 / $4.80
- Fish market: chimichurri tilapia
  - $0.45/oz
- Butcher Baker Carvery: hoisin grilled flank steak
  - $8.50
- Artisan Sandwiches: buffalo cauliflower wrap, prosciutto gorgonzola, turkey reuben
  - $7.50
- American classics: spice rubbed chicken with cheddar-jalapeño cornbread
  - $0.45/oz
- Grill feature: chipotle black bean burger
  - $5.99
- Super $6 meal deal
  - $6.00
- Soft serve frozen yogurt
  - $0.45/oz

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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.