

Your Café Team

Your General Manager: Mayra Palacios mayra@epicurean-group.com
Your Executive Chef: Jesus Zaragoza jesus@epicurean-group.com
For Catering, Please Call: jim@epicurean-group.com

Café Hours

Breakfast: 7:30 - 9:30
Lunch: 11:30 - 1:30
Afternoon Break: 4:30-6:30
Dinner: 4:30-6:30

Monday April 19, 2021

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
Lunch	Breakfast Bistro	Red Flannel Hash with Diced Pastrami, Red Beets, House Potatoes, Parsley
	Plant Inspired	Eggplant Cacciatore, served over Polenta, and Caramelized Roasted Vegetables
	Global Adventure	Free Range Chicken Cacciatore, with Onions, Bell Peppers, and Tomatoes, served with Creamy Polenta, and Caramelized
	Market Grill	Grilled Turkey Burgers, with Arugula, Garlic Lemon Aioli, and Del Cabo Tomatoes, with French Fries
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Chicken Bacon, Ranch Pizza, or Spinach, Mushroom and Ricotta Pizza
Dinner	Platillos Latinos	Beef Chili Colorado, with Spanish Rice, and Pinto Beans
	Deli Creations	House Roasted Turkey and Brie on Ciabatta or Caprese Sandwich with Fresh Mozzarella, Basil, and Del Cabo Tomatoes
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings
	Plant Inspired	Sweet and Sour Tofu, with Jasmine Rice, and Chinese Stir Fried Vegetables
	Kitchen Table	Grass Fed Spicy Mongolian Beef, with Scented Jasmine Rice, and Chinese Stir Fried Vegetables
	Market Grill	Our Daily Selection of Our Grilled to Order Menu
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Chicken Bacon, Ranch Pizza, or Spinach, Mushroom and Ricotta Pizza
Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings	

Today's Soups

Monday's Special Features

Tuesday April 20, 2021

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
Lunch	Breakfast Bistro	Huveos Rancheros with Cage Free Eggs, House Salsa, Black Beans and Sour Cream
	Plant Inspired	Bang Bang Broccoli w/ Sweet and Sour Mayo
	Kitchen Table	Irish Beef Stew w/ Buttermilk Mashed Potatoes and Spring Vegetable Medley
	Market Grill	Fried Shrimp Po' Boy Sandwiches with Shredded Lettuce, Tomato, and Tartar Sauce, served with Cajun Fries
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Grilled Chicken Pizza with Bell Peppers, or Artichoke, Spinach, and Pesto Pizza
Dinner	Platillos Latinos	Slow Braised Carnitas with Black Beans and Spanish Rice
	Deli Creations	New Orleans Muffaletta Sandwich with Ham, Salami, Mortadella, Provolone, and Olive Spread
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings
	Plant Inspired	Vegan Lasagna and Winter Pasta Prima Vera with Fresh Fettuchini
	North Beach Bistro	House-made Pastas, Lasagna, Sausage, Marinara, Alfredo, Pesto and More!!!!
	Market Grill	Our Daily Selection of Our Grilled to Order Menu
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Grilled Chicken Pizza with Bell Peppers, or Artichoke, Spinach, and Pesto Pizza
Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings	

Today's Soups

Tuesday's Special Features

Wednesday April 21, 2021

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelette Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
Lunch	Breakfast Bistro	Roasted Tomato, Sausage, and Spinach Strata Bake
	Plant Inspired	Wildwood Tofu Curry, with Saffron Basmati Rice, and Roasted Eggplant
	Passage to India	Free Range Chicken Tikka Masala, Saffron Basmati Rice, Kashmiri Style Eggplant, and Naan Bread
	Market Grill	San Francisco Patty Melt, Grilled Onions, Thousand Island Dressing, and Swiss Cheese, with Garlic Fries
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Classic Pepperoni Pizza, or Deluxe Vegetarian Pizza
Dinner	Platillos Latinos	Steak Ranchero with Bell Peppers, Jalapenos, and Onions, with Spanish Rice and Refried Beans
	Deli Creations	Ham and Cheddar Panini on Whole Wheat Roll, or Sautéed Mushroom, Spinach, and Provolone Cheese on Ciabatta
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings
	Plant Inspired	Vegan Lemongrass Tofu, with Black Rice, Green Onions, Red Cabbage, Shredded Carrots, and Edamame, with a Lemong
	Global Adventure	Butter Herbed Pork Shoulder Roast with Spring Vegetables, Roasted Apple Chutney, and Cheesy Grits
	Market Grill	Our Daily Selection of our grilled to order menu
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Classic Pepperoni Pizza, or Deluxe Vegetarian Pizza
Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings	

Today's Soups

Wednesday's Special Features

Thursday April 22, 2021

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Scratch Made Waffles with Driscoll Farm Strawberries and Fresh Whipped Cream (V)
Lunch	Breakfast Bistro	House made Biscuits and Gravy
	Roost Houston	Fried Cauliflower Drizzled with Miso Dressing, and topped with Furikake Seasoning
	Killen's Houston	Slow Smoked BBQ Pork Ribs, Sweet Honey Baked Beans, and Creamed Corn
	Taqueria Del Sol	Torta de Barbacoa, Tender BBQ Beef, with Lettuce, Tomato, Guacamole, and Sour Cream
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Chorizo and Cilantro Pizza, or Nacho Cheese with Pico De Gallo Pizza
Dinner	Houston Platillos Latinos	Grilled Free Range Chicken Fajitas with Flour Tortilla, Pinto Beans, and Cilantro Rice
	Deli Creations	House Roasted Beef and Pepper Jack Cheese on Dutch Crunch or Peanut Butter, Nutella, and Banana on White Bread
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings
	Plant Inspired	Vegan Tofu Quinoa Fajita Bowl, Red Quinoa, Bell Peppers, Wildwood Tofu, Corn, Black Beans, and Fried Tortilla Strips
	Kitchen Table	Southern Fried Chicken with Garlic Mashed Potatoes, and Fried Ratto Ranch Brussels Sprouts
	Market Grill	Our Daily Selection of our grilled to order menu
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Chorizo and Cilantro Pizza, or Nacho Cheese with Pico De Gallo Pizza
Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings	

Today's Soups

Thursday's Special Features

Friday April 23, 2021

Breakfast	Hot Cereal	
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Scratch Made Waffles with Driscoll Farm Strawberries and Fresh Whipped Cream (V)
Lunch	Breakfast Bistro	Apple Cinnamon French Toast with Fresh Whipped Cream (V)
	Plant Inspired	Mediterranean Tofu Quinoa Bowl with Broccoli, Tomato, Cucumbers, Feta Cheese, Red Onion, with a Tzatziki Sauce
	Global Adventure	Argentinian Style Tri Tip Sandwich with Chimichurri Sauce, Purple Potatoes and Cinnamon Roasted Toy-box Carrots
	Market Grill	Free Range Turkey Avocado Melt: House Roasted Turkey, Swiss Cheese, Garlic Aioli, and Fresh Avocados on a Ciabatta Ro
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Sausage and Mushroom Pizza, or Tomato and Basil Pizza
Dinner	Platillos Latinos	Pork Chile Verde with All Natural Pork, Organic Black Beans and Spanish Rice
	Deli Creations	Slow Roasted Pork and Ham Cubano Sandwich, with House Pickles, Mustard, and Swiss Cheese
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings
	Plant Inspired	Butternut Squash Tacos w/ Jicama Slaw and Organic Black Beans
	Kitchen Table	Carved Roast Beef w/ DU Baked Potato Bar and Grilled Dweley Farms Asparagus
	Market Grill	Our Daily Selection of our grilled to order menu
	Stone Hearth Oven	Epicurean Four Cheese Pizza, Sausage and Mushroom Pizza, or Tomato and Basil Pizza
Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and House-made Dressings	

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Friday's Special Features