

# H&H January Weekly Rotating Menu Items For The Allen Institute

## Specialty Item

### **Week 1 (3rd-7th)**

#### **Al Pastor Torta (Sandwich)**

House made Al Pastor, chorizo, black bean spread, avocado, pickled onion, lettuce and monterey jack on baguette.

### **Week 2 (10th-14th) (gluten free)**

#### **Steak Salad**

Marinated Flank Steak, chimichurri, cherry tomato, chick pea, blue cheese with italian vinaigrette on romaine & arugula mix.

### **Week 3 (17th-21st)**

#### **Taqueria Breakfast Burrito**

House made pork sausage, scrambled egg, pickled taqueria pickles, queso fresco, mexican crema on a whole wheat tortilla.

### **Week 4 (24th-28th)**

#### **Chipotle BBQ Chicken Sandwich**

Grilled Chicken smothered in house made chipotle bbq sauce, pickled red onion, cilantro, provolone cheese and romaine on baguette.

## Hot Entree

## Composed Salad

### **Week 1 (3rd-7th)**

#### **Grain Salad**

Organic quinoa, cucumber, kalamata olive, pepperoncini, parsley and red wine vinaigrette.

### **Week 2 (10th-14th) (gluten free)**

#### **Slaw**

Cabbage, shaved carrot, edamame, crushed peanuts, mint, thai sesame citrus vinaigrette

### **Week 3 (17th-21st) (gluten free)**

#### **Potato Salad**

Roasted fingerling potato, spring pea, red onion, arugula, dill and creamy garlic dressing.

### **Week 4 (24th-28th)**

#### **Bean Salad**

Pinto beans, charred corn, tomato, queso fresco, cilantro with mexican crema.

## January NEW ROTATING SOUPS

- **Vegetarian Chili (topped with Cheddar)**
- **Avgolemono Chicken Soup (served with rice)**

### **Week 1 (3rd-7th)**

#### **Chicken Alfredo**

White wine braised chicken with creamy alfredo sauce, parmesan and spinach.

### **Week 2 (10th-14th)**

#### **Crispy Pork Belly Macaroni**

Crispy fried pork belly on top of creamy macaroni and cheese with shaved brussel sprouts and fermented chili.

### **Week 3 (17th-21st) (gluten free)**

#### **Guajillo Pork Enchiladas**

Enchiladas filled with house made shredded pork, onion, monterey jack cheese smothered with guajillo sauce and served with refried beans and pico de gallo.

### **Week 4 (24th-28th)**

#### **Thai Shrimp Lettuce Wraps**

Sauteed shrimp served with house peanut sauce, rice wine pickled carrot, cucumber, cabbage, herbs and toasted chili oil on bib lettuce shells