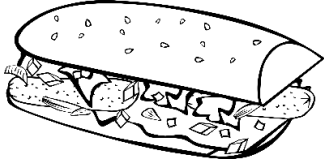
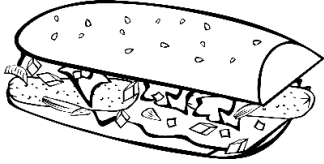




**CREATIVE**  
KITCHEN & CATERING

**Weekly Specials June 25 – June 29**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Hot Soup</b>	<b>Potato Leek</b>	<b>Sopa Pozole</b>	<b>Hoppin’ John</b>	<b>Smoky Corn Chowder</b>	<b>Philly Cheesesteak</b>
<b>Sandwich/Salad</b>	<b>Meatloaf Melt</b> House-made meatloaf on toasted ry bread with pimento cheese and caramelized onions	<b>Chicken Papusas</b> House made papusas stuffed with shredded chicken, cheddar cheese, plantain and salsa morita	<b>Shrimp Po’ Boy</b> Crispy shrimp stuffed into a seeded club roll with lettuce, pickle and Cajun aioli	<b>Chicken Caprese</b> Grilled boneless chicken breast hand rolled in a flour tortilla with garden tomato, fresh mozzarella and basil pesto	
<b>Hot Lunch</b>	<b>Hasselback Chicken</b> Juicy chicken breast stuffed with ham and mozzarella cheese, finished with basil pesto sauce	<b>Over Stuffed Empanadas</b> Seasoned shredded chicken folded into a flaky crust with cheddar cheese	<b>Chicken Fried Ribs</b> St. Louis style ribs hand battered and fried crispy, finished with Alabama white BBQ sauce, sided with cheesy grits	<b>Lasagna Bolognese</b> Fresh pasta layered with ricotta and mozzarella cheese and Angus beef Bolognese sauce	
<b>Creative Burgers</b>	<b>Mac &amp; Cheese Burger</b> Hand crafted Angus smash burger set on a warm brioche bun with crisp lettuce, garden tomato and topped with crispy fried mac & cheese	<b>Hamburguesa Especial</b> Hand crafted Angus smash burger smothered with nopales, mushroom, and queso sauce, finished with cilantro CREMA	<b>Santa’ Fe Burger</b> Angus smash burger topped with fried green tomato and bacon onion jam and American cheese	<b>Big Tony</b> Hand crafted Angus smash burger topped with a crispy fried mozzarella cake and house made marinara	<b>Fondue Burger</b> Our classic smash burger smothered with a 4 cheese fondue and sun-dried tomato pesto