



CHEF'S TABLE LUNCH MENU

MAIN ENTRÉE + TWO SIDES (\$6)

SOUP (SMALL \$2 | LARGE \$3)

MONDAY, MAY 8TH

BEEF AND BROCCOLI
FIRECRACKER CHICKPEAS AND BELL PEPPERS
RICE NOODLES
ROASTED CRIMINI MUSHROOMS
SWEET CHILI GLAZED CROOKNECK SQUASH
SOUP: THAI CHICKEN, KAFFIR LIME AND COCONUT SOUP

TUESDAY, MAY 9TH

KAHLUA PORK WITH ROASTED PINEAPPLE
VEGETARIAN LASAGNE
ROASTED POTATOES
PAN ROASTED CARROTS AND TURNIPS
ENGLISH PEAS
SOUP: THAI CHICKEN, KAFFIR LIME AND COCONUT SOUP

WEDNESDAY, MAY 10TH

SMOKEY CHILI RUBBED CHICKEN BREAST
BRAISED BLACK BEANS WITH PICO DE GALLO AND VEGAN MOZZARELLA
SAUTEED GREEN KALE WITH GARLIC, LEMON, AND TOASTED ALMONDS
SPANISH RICE | CUMIN SPICED SWEET POTATOES
SOUP: GREEN CHICKEN CHILI

THURSDAY, MAY 11TH

PAN ROASTED COD
TOFU AND SPINACH STUFFED PORTOBELLO MUSHROOMS
PENNE PASTA WITH ALFREDO SAUCE OR MARINARA
ROASTED ASPARAGUS | BASIL ARTICHOKE BARIGOULE
SOUP: GREEN CHICKEN CHILI

FRIDAY, MAY 12TH

CLOSED

SALADS (\$2)

(1) ARTISAN LETTUCE, SHAVED CARROTS, WATERMELON,
RADISH WITH RED WINE VINAIGRETTE
(2) CHOPPED ROMAINE, BELL PEPPERS, FRESH HERBS WITH BLUE CHEESE
DRESSING

ADDITIONAL VEGAN SOUP AND SEASONAL SALADS WILL ROTATE DAILY

FIND OUR MENU ONLINE: <https://tinyurl.com/riseupcafe>

Café Operating Hours:

Breakfast 7:30am – 10:00am

Lunch 11:00am – 2:30pm

Snacks and Beverages through 3:00pm

WELCOME TO
RISE UP! CAFÉ.
BE THE CHANGE.

- Chef-Driven Commitment to preparing healthy, made-from scratch meals featuring seasonal ingredients
- Patina Group, in partnership with LA Kitchen, provides on-the-job training that empowers individuals with employment challenges
- 100% compostable products. Dining in? Consider using plates over boxes