



Sunday 2/27/22

French Onion Soup **3**
GF Prime Rib Au Jus **10**
GF Herb Roasted Salmon **8**
Au Gratin Potatoes, **GF** Roasted Butternut Squash,
Creamy Orzo, **GF** Asparagus
NY Cheesecake with Strawberry Topping **2.5**
Dinner Rolls

Monday 2/28/22

Tomato Bisque Soup **3**
Pork Tips with Lemon and Capers **6**
Honey Mustard Chicken **7**
Rice Pilaf, **GF** Honey Glazed Carrots,
Corn Stuffing, **GF** Green Beans
French Silk Pie **2.5**
Dinner Rolls

Tuesday 3/1/22

GF Vegetable Soup **3**
Meatloaf with Tomato Gravy **7**
Fried Flounder with Tartar Sauce **7**
GF Whipped Potatoes, Scalloped Tomatoes,
Hushpuppies, **GF** Coleslaw
Coconut Cake **2.5**
Dinner Rolls

Wednesday 3/2/22

Cream of Cauliflower Soup 3
GF Baked Chicken 7
Pork Cutlet with Tasso Gravy 7
GF Roasted Red Potatoes, GF Broccoli and Carrots,
GF Baked Apples, GF Braised Red Cabbage
Pecan Pie 2.5
Dinner Rolls

Thursday 3/3/22

GF Chicken Vegetable Soup 3
Beef Tips and Mushrooms 8
Chicken Pasta Alfredo 8
GF Buttered Rice, GF Wilted Spinach,
GF Root Vegetables
Cherry Cobbler 2.5
Corn Bread

Friday 3/4/22

New England Clam Chowder 3
GF Baked Trout Almondine 7
Pork Lo Mein 7
GF Saffron Rice, GF Glazed Carrots,
Asian Noodles, GF Brussels Sprouts
Cinnamon Roll Bread Pudding 2.5
Dinner Rolls

Saturday 3/5/22

Potato Leek Soup 3
GF Bratwurst with Peppers and Onions 6
Chicken Divan 7
GF Mashed Potatoes, GF Broccoli,
Wild Rice, GF Peas and Carrots
Mixed Berry Cake 2.5
Dinner Rolls

Daily Chef Specials

2/27/2022 – 3/5/2022

Monday

Wild Mushroom Ravioli in Tarragon-Dijon Cream, Asparagus Tips, Blistered Tomatoes, Shaved Romano Cheese.

\$10

Tuesday

Chicken Soft tacos with Cilantro, Diced Onions, Shredded Lettuce, Pico de Gallo. Avocado Crema.

\$9

Wednesday

Braised Short Rib of Beef in Natural Jus. Whipped Potatoes, Peas and Barley. Cotton Onions.

\$12

Thursday

Fried Calamari with Marinara and Drawn Butter.

\$12

Friday

Pulled Pork Sandwich with Apple-Fennel Slaw. Jays BBQ Sauce. Steak Fries.

\$11

Weekly Salad Special

Salad Niçoise- Mixed Greens, Potatoes vinaigrette, Green Beans, Seared Tuna, Boiled Eggs, Kalamata Olives
Grape tomatoes. Lemon Vinaigrette.

\$12



Twenty-Six

Phone: 336.231.5237
Lunch: 11:30 a.m. to 3 p.m.
Monday – Saturday

SOUPS

SOUP DU JOUR 3

SALEMTOWNE CHILI 5

ENTRÉE SALADS

COBB SALAD

Bleu Cheese, Bacon, Grilled Chicken, Boiled Egg, Avocado and Grape Tomatoes with Herb Vinaigrette **9.50**

SALEMTOWNE TARRAGON CHICKEN SALAD

Poached Tender White Meat Chicken, Tossed with Mayo, Tarragon and Spices. Served with Fresh Fruit. (Also available as a sandwich) **8.25**

SANDWICHES/PANINIS

CHICKEN SANDWICH

Grilled Chicken Breast with Roasted Peppers, Lettuce, Provolone and Pesto on a Grilled Ciabatta Bun **9.50**

REUBEN

Marbled Rye, Swiss Cheese, Thousand Island, Sauerkraut. Turkey or Corned Beef **9**

BLACK BEAN BURGER

Black Bean Burger with Lettuce, Tomato, Red Onion and Avocado on a Gluten-free Bun. **8.25**

TURKEY SANDWICH

Oven Gold Turkey, Brie, Sliced Granny Smith Apple, Arugula, Toasted Rye **8.25**

“PHILLY” STEAK HOAGIE

Tender Roast Beef Tossed with Peppers and Onions. Topped with Provolone Cheese and Henry Bain Sauce **9**

TUNA MELT

Tuna Salad, Cheddar Cheese on Toasted Whole Grain Bread **8.25**

CAROLINA HOT DOG

Hebrew National Hot Dog with Choice of Topping **6.25**

One side included: Mrs. Vickie's Potato Chips or Fresh Fruit.

WOOD-FIRED FLATBREAD PIZZA

MARGHERITA

Basil, Buffalo Mozzarella and Red Sauce **10.25**

PEPPERONI

Pepperoni, Mozzarella and Red Sauce **10.25**

PIZZA DU JOUR

Gluten-free Cauliflower Crust can be Substituted for the Flatbread.



Twenty-Six

Phone: 336.231.5237
Breakfast: 7:30 a.m. to 9:30 a.m.
Monday - Saturday

BREAKFAST

FRESH EGGS

2 Eggs Scrambled, Fried, Sunny-Side Up, Over Easy or Over Medium **2**

BREAKFAST SANDWICH

Choice of Bread, Meat, Egg and Cheese **3.50**

BREAKFAST POTATOES

2.50

OMELET

Your Choice of Cheese, Bacon, Ham, Mushrooms, Peppers, Onions and/or Spinach. Served with Toast or Biscuit **4.50**

OATMEAL

With Cran-Raisins, Walnuts and Brown Sugar **2**

BACON OR SAUSAGE

1.50

PANCAKES

Made to Order Buttermilk Pancakes Served with Regular or Sugar Free Syrup **2.50/3.75**

FRESH CUT FRUIT

Pineapple, Cantaloupe, Honeydew and Grapes **2.50**

GRITS

With or Without Cheese **.75**

BAKERY

PASTRIES

Cinnamon-Pecan Rolls, Cream Cheese, Apple Stars, Berries & Cream **2**

MUFFINS

Check for today's option **.50**

ESPRESSO

Reg. or Decaf | Hot-12 oz | Iced-16 oz

ESPRESSO 2

AMERICANO 2

MACCHIATO 2

LATTE 2

CAPPUCCINO 2

CAFE MOCHA 2



COFFEE

12 OZ DRIP - HOT 1

16 OZ DRIP - ICED 2

FLAVORS

Caramel, Vanilla, Cane Sugar, Coconut, Salted Caramel, Seasonal Flavors available

BEVERAGES

COKE PRODUCTS

Coke, Diet Coke, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper, Ginger Ale **.75**

IBC SODA

Root Beer, Black Cherry, Cream Soda, Cherry Lemonade **1.75**

BEER

Stella Artois, Sierra Nevada Pale Ale, Corona Extra, Highland Oatmeal Porter **2.5**

OTHER

Orange Juice 12 oz **1**
Cranberry Juice 12 oz **1**



February 18, 2022

Dear Salem Towne Residents,

The Culinary Services Department is happy to announce that Salem Towne has obtained their permanent liquor license from the North Carolina ABC Commission. This license allows Salem Towne to serve mixed drinks in Residential Living. Residents will be able to order mixed drinks at our new bar or while you are having dinner in Dorcas Dining Room between the hours of 4:00 p.m. and 7:30 p.m.

We plan to begin this new service as soon as we have received the delivery of our new bar. The bar will be located in the Courtyard Lounge. We are excited to provide this additional service and/or engagement to our Residential Living Residents. If residents have questions, please contact **Jay Christmas directly at 336-817-8619 or jchristmas@salemtowne.org**.

Over time, there may be some events that were previously scheduled in the Courtyard Lounge that will need to be moved to the Siewers Dining Room or the Wake Forest University Game Room. Please contact **Irma Arias at 336-448-2787 or iarias@salemtowne.org** to change the location of your event, as needed.

Sincerely,

Jay Christmas and Amy Pagano

Jay Christmas
General Manager of Culinary Services

Amy Pagano
Vice President of Resident Life and Administrative Services



Dear Salemtowne Residents,

The Culinary Services Team is proud to debut our new, seasonal, 4-week cycle menu beginning **Sunday, March 6, 2022**. Thank you so much for your continued support as we strive to serve our community with the best culinary service and food options.

Over the last few months, we have worked to adjust our food inventory that focuses on fresh local products, adapted our cooking techniques to create a healthier, simpler process with more straightforward entrees. We have appreciated your feedback and willingness to share with our team.

The new *Spring Cycle Menu* and *Always Available Menu* will feature many new items. For example, Veal Scallopini, Chicken-Mushroom Stroganoff, Mixed Seafood Ragout and Grilled Swordfish. We are also bringing back (due to popular demand) our Grilled Lamb Chops, Chicken Cacciatore, and Carved Beef Tenderloin. We believe our new menu will deliver flavorful selections of locally fresh products for everyone to enjoy.

The *Always Available Menu* will continue to have all the favorites like the Filet Mignon, Seared Salmon, Omelets to order, and the Signature Salads, as well as providing Chef's Specials throughout the week (**please check K-4 Connect for the Daily Special**). Please note, the *Always Available Menu* items are cooked to order and may require a 15 to 20 minutes wait time.

We look forward to hosting you, your family, and friends as we create those special mealtime memories. We all appreciate the honor of handling your hospitality needs.

Warmly,

Jay Christmas and Amy Pagano

Jay Christmas
General Manager of Culinary Services

Amy Pagano
Vice President of Resident Life and Administrative Services