

HEARTHSIDE BISTRO CULINARY CALENDAR

NOVEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Take Out: Lunch orders need to be in by 10:30 a.m. for pick up at 12:00 p.m. Dinner orders need to be in by 2:30 p.m. for pick up at 4:30 p.m. To place an order or make reservations please email fooddw@livingbranches.org or call extension 52407 or direct dial at 215-565-2407						1 Chicken Corn Chowder Dijon Crusted Pork Tenderloin Grilled Salmon Mashed Sweet Potatoes Roasted Zucchini & Tomatoes Roasted Parsnips Chocolate Chip Cookie
2 Manhattan Clam Chowder Seafood Imperial Prime Rib with Mushrooms Baked Potato Mashed Potatoes Peas & Pearl Onions Yellow Squash Cheesecake	3 Broccoli Chowder Pineapple Grilled Chicken Thigh Butter Crumb Cod Succotash Mashed Potatoes Peas Cauliflower Apple Turnover	4 Chicken Noodle Soup Honey Apple Pork Tenderloin Beef Liver & Onions Baked Potato Mashed Potatoes Broccoli with Garlic Sautéed Mushrooms Peach Pie	5 Cream of Tomato Soup Roast Beef with Gravy Eggplant Rollatini w/ Marinara Bow-Tie Pasta w/ Marinara Mashed Potatoes Glazed Carrots Lemon Spinach Fruits of the Forest Pie	6 Chicken Tortilla Soup Meatloaf w/ Gravy Shrimp Scampi with Penne Macaroni & Cheese Mashed Potatoes Stewed Tomatoes Buttered Carrots Funny Cake	7 Butternut Squash Soup Herb Crusted Salmon Cheese Quiche w/ Hollandaise Rice Pilaf Mashed Potatoes Mashed Turnips Sautéed Zucchini Cheesecake	8 Chicken Barley Soup Beef Stew Chicken Croquette Roasted Sweet Potatoes Mashed Potatoes Sautéed Green Beans Creamed Spinach Apple Pie
9 Baked Potato Soup Chicken Marsala Maple Glazed Ham with Pineapple Sauce Bread Stuffing Mashed Potatoes Roasted Cauliflower Buttered Corn Boston Cream Pie	10 Italian Wedding Soup Lemon Basil Salmon Shepherd's Pie Fall Rice Pilaf Mashed Potatoes Broccoli Spinach Choco Caramel Poke Cake	11 Broccoli Cheese Soup Salisbury Steak Chicken Pot Pie Baked Potato Mashed Potatoes Cauliflower Yellow Squash with Thyme Cookies & Cream Pie	12 Mushroom Barley Soup Beef Pot Roast Vegetable Lasagna Mashed Sweet Potatoes Mashed Potatoes Peas Green Beans Blueberry Pie	13 Chicken Florentine Soup Roast Turkey w/ Gravy Spaghetti with Meat Sauce Bread Stuffing Mashed Potatoes Oven Roasted Brussel Sprouts Glazed Carrots Shoofly Pie	14 Vegetable Soup Salmon Cakes Honey Ginger Pork Tenderloin Lyonnaise Potatoes Mashed Potatoes Green Beans Mixed Vegetables Cheesecake	15 Chicken Tortellini Soup Rosemary Chicken Thigh Ham Croquettes Corn Mashed Potatoes Butternut Squash Souffle Sautéed Zucchini & Yellow Squash Coconut Cream Pie
16 Minestrone Soup Chicken A la King w/ Puff Pastry Filet Mignon with Mushrooms Baked Sweet Potato Mashed Potatoes Roasted Carrots Green Bean Casserole Pumpkin Pie	17 Cauliflower Cheese Soup Seafood Newburg BBQ Pork Tenderloin Rice Pilaf Mashed Potatoes Parsnips & Carrots Roasted Butternut Squash Tiramisu	18 Split Pea & Ham Soup Chicken Vegetable Casserole Swedish Meatballs Buttered Egg Noodles Mashed Potatoes Peas Creamed Spinach German Chocolate Cake	19 Broccoli Cheese Soup Lemon Tarragon Chicken Maple Glazed Baked Ham Macaroni & Cheese Mashed Potatoes Mashed Cauliflower Asparagus Cream Puff	20 Tomato Florentine Soup Chicken Parmesan Salisbury Steak Pasta w/ Marinara Mashed Potatoes Green Beans Zucchini Cookies & Cream Pie	21 Potato Leek Soup Teriyaki Salmon Beef Stroganoff Egg Noodles Mashed Potatoes Buttered Carrots Broccoli Fruits of the Forest Pie	22 Beef & Mushroom Soup Sweet & Sour Chicken Vegetable Quiche w/ Hollandaise Rice Mashed Potatoes Green Bean Almondine Spaghetti Squash Cinnamon Streusel Coffeecake
23 Carrot & Pumpkin Bisque Crab Cakes Roasted Leg of Lamb w/ Mint Jelly Roasted Sweet Potatoes Roasted Broccoli Roasted Red Beets Lemon Meringue Pie	24 Minestrone Soup Herb Crusted Tilapia Beef Stir Fry w/ Eggroll Fried Rice Oven Roasted Brussel Sprouts Buttered Carrots Boston Cream Pie	25 Butternut Squash Soup Apricot Pork Tenderloin Swedish Meatballs Egg Noodles Sautéed Spinach Roasted Red Beets Coconut Cream Pie	26 Turkey Noodle Soup Chicken Stew w/ Dumplings Tomato Glazed Meatloaf Macaroni & Cheese Green Beans Stewed Tomatoes Cream Puff	27 THANKSGIVING Closes at 10 am 2 Seatings 11:45 or 1:30 Reservations Required Closed for dinner	28 Beef Barley Soup Broiled Seafood Platter Turkey w/ Gravy Bread Stuffing Capri Vegetable Medley Cauliflower Au Gratin Blueberry Pie	29 Chicken Corn Chowder Dijon Crusted Pork Tenderloin Grilled Salmon Mashed Sweet Potatoes Roasted Zucchini & Tomatoes Roasted Parsnips Chocolate Chip Cookie
30 Manhattan Clam Chowder Seafood Imperial Prime Rib with Mushrooms Baked Potato Mashed Potatoes Peas & Pearl Onions Yellow Squash Cheesecake	Mashed Potatoes are available daily.			Breakfast hours: 7:30 a.m. to 11:00 a.m. Lunch hours: 11:00 a.m. to 1:30 p.m. Dinner hours: 4:00 p.m. to 6:30 p.m. Holiday hours may differ.		

Week 2		11/3-11/8
Monday/Tuesday	Wednesday/Thursday	Friday/Saturday
SANDWICHES	SANDWICHES	SANDWICHES
Grilled Reuben (corned beef topped w/ sauerkraut, Swiss and 1000 Island dressing on grilled rye)	Italian Roast Pork (slow cooked Italian pork served on provolone & garlic, sauteed spinach on a seeded roll)	Seafood Salad (tender shrimp & crab tossed w/ mayo, seafood seasoning, vegetables on a butter toasted split top roll)
HEARTHSIDE SALAD	HEARTHSIDE SALAD	HEARTHSIDE SALAD
Maple Bacon Chop Salad (roasted butternut squash, bacon, walnuts, egg, kale, apple, sharp cheddar w/ maple vinaigrette)	Honey Lime Shrimp Salad (Jumbo shrimp over mixed greens w/ avocado, tomatoes, red onion, drizzled w/ a honey lime dressing)	Fall Spinach Salad (fresh spinach w/ oranges, Feta, cranberries, toasted almonds, grilled chicken, drizzled w/ a mustard vinaigrette)
FROM THE GRILL	FROM THE GRILL	FROM THE GRILL
Italian Pulled Pork Sandwich (thinly sliced pork, broccoli rabe, roasted red peppers, provolone cheese on sour dough bread)	Grilled Curried Chicken Sandwich (coleslaw, lettuce, tomato, onion in a pita pocket)	Grilled Italian Sausage Sandwich (peppers, onions and tomato sauce)
FRESH FROM THE OVEN	FRESH FROM THE OVEN	FRESH FROM THE OVEN
Pumpkin & Kale Pizza	Maple Bacon Pizza w/ Apples & Cheddar	French Onion Pizza w/ caramelized onions & Gruyere
Week 3		11/10-11/15
Monday/Tuesday	Wednesday/Thursday	Friday/Saturday
SANDWICHES	SANDWICHES	SANDWICHES
Portobello Mushroom Burger (Balsamic marinated mushroom, grilled & topped w/ roasted red pepper, fresh moz & basil on buttered Brioche)	Ham & Cheese Cornbread Sandwich (sweet butter grilled cornbread layered w/ Black Forest ham, chow chow & cheddar)	Tuna Melt (toasted English Muffins topped w/ Tuna Salad, Tomato, Swiss cheese served open face)
HEARTHSIDE SALAD	HEARTHSIDE SALAD	HEARTHSIDE SALAD
Steak & Portobello Salad (grilled flank steak over romaine, tomatoes, Gorgonzola, caramelized onions w/ balsamic vinaigrette)	Fall Beet & Salmon Salad (beets, farro, grilled honey glazed salmon over greens w/ an apple cider vinaigrette)	Harvest Salad (greens, Honeycrisp apples, cranberries, grapes, Mandarin oranges, walnuts w/ crispy honey BBQ chicken & Drizzled w/ Bourbon dressing)
FROM THE GRILL	FROM THE GRILL	FROM THE GRILL
Buffalo Turkey Burger (Bleu cheese crumbles, lettuce, tomato on a Brioche bun)	Taco Burger (taco seasons beef burger, salsa, lettuce, tomato, onion, cedar cheese, avocado spread)	Horseradish Burger (Swiss cheese, lettuce, tomato, crispy fried onions, horseradish mayo)
FRESH FROM THE OVEN	FRESH FROM THE OVEN	FRESH FROM THE OVEN
Italian Sausage Pizza w/ Pesto & Red Sauce	Vegetarian Buffalo Cauliflower Pizza w/ Bleu Cheese & Parsley	Broccoli Rabe Chimichurri Pizza w/ Provolone Cheese

Week 4		11/17-11/22
Monday/Tuesday	Wednesday/Thursday	Friday/Saturday
SANDWICHES	SANDWICHES	SANDWICHES
Chicken Caprese Sandwich (toasted sour dough w/ grilled chicken sliced tomatoes, fresh moz, basil pesto and balsamic	Crispy Pork & Apple Chutney (Crispy pork cutlet n toasted onion rye w/ pecan aioli & apple chutney)	Monte Cristo (layered ham, turkey, Swiss on French toast w/ raspberry syrup)
HEARTHSIDE SALAD	HEARTHSIDE SALAD	HEARTHSIDE SALAD
Quinoa Shrimp Salad Bowl (red onions, red peppers, cucumbers, olives, Feta, parsley & a lemon vinaigrette)	Autumn Salad (roasted sweet potatoes, apples, shaved parmesan, grilled pork tenderloin drizzle w/ maple vinaigrette over mixed greens)	Fall Brussel Sprout & Kale Salad (roasted Brussel sprouts, kale, cranberries, Gogonzol, pepitas, tomatoes over a bed of greens w/ lemon poppyseed dressing)
FROM THE GRILL	FROM THE GRILL	FROM THE GRILL
Southwest Burger (black bean patty w/ house made chili, cheddar cheese, sour cream)	Portobello Mushroom Burger (thick portobello marinated, grilled, topped w/ roasted red pepper, moz, arugula on a Brioche bun)	Siracha Cheddar Chicken Sandwich (Swiss cheese, siracha mayo, lettuce, tomato, onion)
FRESH FROM THE OVEN	FRESH FROM THE OVEN	FRESH FROM THE OVEN
Prosciutto Pizza w/ Roasted Peppers & Balsamic Glaze	Pumpkin Sausage Pizza	Crispy Kale & Pesto Pizza
Week 1		11/24-29
Monday/Tuesday	Wednesday/Thursday	Friday/Saturday
SANDWICHES	SANDWICHES	SANDWICHES
French Dip Sandwich (slow roasted top round shaved thin & piled high topped w/ provolone & served au jus)	Ham & Swiss Melt (ham, Swiss, bacon, honey mustard, garlic & herb toasted croissant)	Southwest Chicken Panini (braised chicken, cheddar jack cheese, avocado, habanero bacon jam on grilled sour dough)
HEARTHSIDE SALAD	HEARTHSIDE SALAD	HEARTHSIDE SALAD
Turkey, Pear, Gorgonzola Cheese (w/ pepitas over hydroponic mixed greens, drizzled w/ a fig balsamic glaze	Antipasto (cured Italian meats & cheese, salami, capicola, pepperoni w/ pepperoncini, roasted peppers, green olives w/balsamic glaze over romaine)	Autumn Chicken Apple Salad (chicken, kale, goat cheese, dried cranberries, diced sweet potatoes drizzled w/ honey Dijon vinaigrette)
FROM THE GRILL	FROM THE GRILL	FROM THE GRILL
Italian Burger (meatball patty, marinara sauce & mozzarella on a Brioche roll)	BBQ Fried Chicken Sandwich (bacon, cheddar cheese, lettuce & tomato)	Grilled Hawaiian Burger (grilled pineapple, ham, lettuce, tomato, onion)
FRESH FROM THE OVEN	FRESH FROM THE OVEN	FRESH FROM THE OVEN
Meat Lovers Pizza (Italian sausage, ground beef, ham & pepperoni)	Old Bay Brussel Sprouts Pizza (cheddar, cream and siracha)	Roasted Tomato and Delicata Squash Pizza

HOURS OF OPERATION

Breakfast

7:30 a.m. to 11:00 a.m.

Lunch

11:00 a.m. to 1:30 p.m.

Dinner

4:00 p.m. to 6:30 p.m.

Holiday hours may differ.

TAKE OUT

Lunch orders need to be in by 10:30 a.m. for 12:00 p.m. pick up

Dinner orders need to be in by 2:30 p.m. for 4:30 p.m. pick up.

CONTACT

Please call extension 52407 to place orders. Direct line is 215-565-2407 or email fooddw@livingbranches.org