Garden Salad
Mixed Greens with Cucumber, Tomato and Onion with Housemade Lemon Vinaigrette
Starter 6 / Entrée 10

Wedge Salad
Iceberg Lettuce, Pickled Onion, Grape Tomato, Bacon Crumbles, with Housemade Blue Cheese Dressing
Starter 6 / Entrée 10

Add a Protein to Any Salad
Grilled or Crispy Chicken -6-
Grilled Salmon -8-

SANDWICHES
All Sandwiches Are Served with Housemade Kettle Chips and Pickled Cucumbers
Substitute French Fries -1-

The Philosopher
Fresh Ground Beef Patty, on a Toasted Brioche Roll, Lettuce, Tomato, Onion
-14-
Add Smoked Gouda -2-
Add Thick Cut Applewood Bacon -3-

Crispy Chicken Sandwich
Crispy Or Grilled Chicken on a Toasted Brioche Roll, Topped with Dijon Aioli, Lettuce, Tomato, Onion
-14-
Add Smoked Gouda -2-
Add Thick Cut Applewood Bacon -3-

Tomato Basil Mozzarella Panini
Tomato, Basil, Garlic Aioli, Balsamic Glaze, And Fresh Mozzarella
-12-

Chicken Pesto Panini
Grilled Chicken Breast, Pesto, And Fresh Mozzarella with Mixed Greens
-14-

Italian Mix Panini
Soppressata, Calabrese, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Breaded Eggplant, Served with Marinara Sauce
-14-

Eggplant Panini
Fried Breaded Eggplant, Fresh Mozzarella, Served with Marinara Sauce
-14-

Smoked Salmon
Toasted Bagel, Topped with Cream Cheese, Capers, Dill, English Cucumbers, Smoked Salmon, Arugula, and Balsamic Glaze, Served with Housemade Kettle Chips and Pickled Cucumbers
-15-

Grilled Portabella Mushroom
Stuffed Mushroom with Quinoa Salad, Red Pepper Coulis, Arugula, and Balsamic Glaze
-19-

Sesame Crusted Salmon
Served Over a Cold Soba Noodle and Edamame Salad, Tossed with a Sesame Soy Glaze
-24-
DESSERTS
Flourless Chocolate Torte -5-
Orange & Cream Float -5-
Häagen-Dazs Vanilla Ice Cream -3-
(Make Sundae Style -1-)

WEEKLY SPECIALS

SOUPS
Cup -4-  Bowl -6-
Cream of Mushroom (Vegetarian)
Ham and White Bean

Half Sandwich/Cup of Soup
Philly Cheesesteak, Thinly Sliced Beef, Topped with Sautéed Peppers and Onions, and Cheese Sauce, in a Hoagie Roll, Served with Housemade Kettle Chips and Pickled Cucumbers, Choice of Cup of Soup -14-

Vegan Spaghetti
Housemade Marinara Sauce, with Plant Based “Sausage”, Tossed with Spaghetti, Served with Slice of Baguette -17-

Chicken Saltimbocca
Seared Chicken with Prosciutto and Provolone Cheese, with a Housemade White Wine Sauce, Served with Crispy Parmesan Potatoes, and Sautéed Spinach -24-

CAMILA BURNS  JASON RUSSELL  AARON POULOIT
Supervisor  Chef de Cuisine  Campus Executive Chef