SALADS

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

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-

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

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

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-

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

Italian Mix Panini
Sopressata, Capicola, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Fried Breaded Eggplant, Served with Housemade Marinara Sauce
-14-

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

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-

Sesame Crusted Salmon
Served Over a Cold Soba Noodle and Edamame Salad, Tossed with a Sesame Soy Glaze
-24-
WEEKLY SPECIALS

SOUPS
- Cup -4-
- Bowl -6-

Potato Leek (Vegetarian)
Rueben Chowder

Half Sandwich/Cup of Soup
Choice between Hot Corned Beef or Turkey, Topped with Swiss Cheese and Sauerkraut, on Marble Rye Bread, Side of Housemade Zesty Thousand Island Dressing and Stoneground Mustard, Served with Housemade Kettle Chips and Pickled Cucumbers, Choice of Cup of Soup
-14-

Vegan Stuffed Cabbage
Cabbage Stuffed with Plant Based “Sausage”, Garlic, Onion, Celery, and Rice, Topped with Housemade Red Sauce, Served with Carrots
-17-

Corned Beef and Cabbage Dinner
House Brined with Guinness Corned Beef, Sliced and Served with Cabbage, Potatoes, Carrots, and Side of Irish Soda Bread
-24-

DESSERTS
Shamrock Sugar Cookie -3-
(à la mode -2-)
Orange & Cream Float -5-
Häagen-Dazs Vanilla Ice Cream -3-
(Make Sundae Style -1-)

CAMILA BURNS
Supervisor

JASON RUSSELL
Chef de Cuisine

AARON POULOIT
Campus Executive Chef