

RENSSELAER FACULTY AND STAFF DINING

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-

Seared Salmon -8-

SANDWICHES

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

The Philosopher

Ground Beef Patty, on a Toasted
Brioche Roll, Lettuce, Tomato, Onion
-14-

Add Smoked Gouda Cheese -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 Cheese -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-

Eggplant Panini

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

Italian Mix Panini

Soppresata, Capicola, Prosciutto, Fresh Mozzarella,
Roasted Red Pepper, Fried Breaded Eggplant,
Served with Housemade Marinara Sauce
-14-

ENTRÉES

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-

Please Tell Server of Any Allergies or Dietary Restrictions



WEEKLY SPECIALS

SOUPS

Cup -4- Bowl -6-

Cream of Asparagus (Vegetarian)

Chicken Noodle

Half Sandwich/Cup of Soup

Roast Beef, Topped with Cheddar Cheese and Housemade Horseradish Aioli,
on Onion Slider Roll, Served with Housemade Kettle Chips and Pickled Cucumbers,
Choice of Cup of Soup

-14-

Vegan Gumbo

Plant Based “Chicken” and “Sausage” with Okra, Peppers, Onion, and Celery,
Served with Barley and Sliced Baguette

-17-

Stuffed Local Quail

Local Quail with Sausage and Pear Stuffing, Served with Roasted Baby
Carrots Tossed in Bourbon Herb Butter and Herb Rice Pilaf

-24-

DESSERTS

Raspberry Bar -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

