Welcome.

We believe that food brings people together. Our team works hard every day and is committed to providing the Lehigh community with an extraordinary dining experience that is consistently fresh, delicious and nutritious in our dining locations. Students will find a wide variety of cuisines and healthy options.

Our dining program prides itself on being forward thinking, innovative and dynamic. Our professional chefs develop menus that include vegan and vegetarian options and cater to those with special dietary needs. We are always happy to discuss our menus to accommodate your specific needs.

Our full-time, on-campus Registered Dietitian is a great resource to help students achieve personal dietary goals or guidance with special diets. Lehigh Dining also offers nutritional support, education and programs throughout the entire year that are confidential and free. Simply contact our team to set up an appointment.

Additionally, we have a professional catering team that can expertly plan any event. We also feature our own on-campus bakery that offers made-from-scratch brownies, cakes, cookies, pies, tarts and other delicious, freshly made bakery treats.

We look forward to meeting and serving you this year.

Welcome to Lehigh Dining.
What’s New in Fall ’22

The Hideaway Café
new cafe in the health, science & technology building

Poke Bowls & Sushi
new program at global cafe in williams hall

InReach Vending
innovative 24/7 option at iacocca hall

Keri Lasky, RD
our new registered dietitian on campus
WHERE TO EAT ON CAMPUS

**DINING HALLS**

enjoy all-you-care-to-eat dining at our three conveniently located dining halls

**CORT @ LOWER CUC (CUC)**
offers breakfast, lunch & dinner Monday - Friday with a variety of healthy options

**RATHBONE (Rathbone)**
features eight culinary platforms with an incredible view of the Lehigh Valley

**BRODHEAD (Brodhead)**
tucked inside Brodhead Residence Hall is this warm & inviting dining hall

**RETAIL DINING**

whether you're craving a burger, sushi, salad or milkshake, you'll find it on campus

**UPPER CUC FOOD MARKET (CUC)**
our main retail food court features burgers, sushi, salads, sandwiches & much more

**BAKER’S JUNCTION (CUC)**
a quick stop shop for Starbucks coffee, fresh baked goods & breakfast sandwiches

**CLUTCH & GO (CUC)**
this market is the home to student fave, chick-n-bap, along with plenty of grab & go

**THE GRIND @FML (EWPML library)**
a popular destination for breakfast, sandwiches, smoothies, coffee & grab & go

**COMMON GROUNDS (BBC)**
enjoy fresh sandwiches, hand-rolled sushi, salads, Starbucks Coffee, soup & more

**HAWK’S NEST (Lamberton Hall)**
a comfort food hot spot offering burgers, noodle bowls & lehigh famous milkshakes

**HILLSIDE CAFE (Hitch House)**
this convenient cafe offers smoothies, breakfast & deli sandwiches, coffee & more

**GLOBAL CAFE (Williams Hall)**
returning for fall 2022, this cozy cafe features poke bowls, sushi, coffee & more

**HIDEAWAY CAFE (HST Building)**
a brand new bistro in the health, science & technology building with healthy offerings

**FOOD TRUCKS**

lehigh boasts two food trucks that serve the campus community Monday - Friday

**SIMPLY SKEWERED (Outside STEPS)**
this truck features a gluten-free, brazilian inspired menu with halal-certified meats

**FUD TRUK (Outside STEPS)**
our original food truck that’s famous for its loaded sandwiches and fresh-cut fries

**MOUNTAINTOP CAMPUS**

two convenient locations are available at mountaintop for a quick bite or a cup of joe

**MARKET X (Building C)**
a state-of-the-art market that features 24/7 access and self-check out

**IACOCCA CAFE (Iacocca Hall)**
a quick and convenient stop for coffee, sandwiches, tacos, sushi & more
<table>
<thead>
<tr>
<th>Location</th>
<th>Hours</th>
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<tbody>
<tr>
<td>Cort @ Lower CUC*</td>
<td>Mon - Thurs: 7:00am - 8:00pm</td>
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<tr>
<td></td>
<td>Fri: 7:00am - 2:00pm</td>
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<tr>
<td>Common Grounds</td>
<td>Mon - Thurs: 7:30am - 3:00pm</td>
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<td></td>
<td>Fri: 7:30am - 2:00pm</td>
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<tr>
<td>Rathbone*</td>
<td>Mon - Thurs: 7:30am - 9:00pm</td>
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<td></td>
<td>Fri - Sat: 7:30am - 8:00pm</td>
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<td></td>
<td>Sun: 9:30am - 9:00pm</td>
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<tr>
<td>The Grind @ FML</td>
<td>Mon - Thurs: 8:00am - 9:00pm</td>
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<td></td>
<td>Fri: 8:00am - 3:00pm</td>
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<td></td>
<td>Sun: 11:00am - 9:00pm</td>
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<tr>
<td>Brodhead*</td>
<td>Mon - Thurs: 7:30am - 8:00pm</td>
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<td></td>
<td>Fri: 7:30am - 2:00pm</td>
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<tr>
<td>Hillside Cafe</td>
<td>Mon - Thurs: 7:30am - 6:00pm</td>
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<tr>
<td></td>
<td>Fri: 7:30am - 1:00pm</td>
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<tr>
<td>Upper CUC Food Market</td>
<td>Mon - Fri: 10:30am - 8:00pm</td>
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<tr>
<td>The Hideaway Cafe (new)</td>
<td>Mon - Fri: 8:00am - 2:00pm</td>
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<tr>
<td>Baker’s Junction</td>
<td>Mon - Fri: 7:30am - 2:00pm</td>
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<tr>
<td>Iacocca Cafe</td>
<td>Mon - Fri: 8:00am - 3:00pm</td>
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<tr>
<td>Clutch &amp; Go</td>
<td>Mon - Sun: 10:30am - 8:00pm</td>
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<tr>
<td>Fud Truk</td>
<td>Mon - Fri: 9:00am - 3:30pm</td>
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<td>(hours are subject to change due to weather)</td>
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<tr>
<td>Hawk’s Nest</td>
<td>Mon - Sun: 4:30pm - 11:00pm</td>
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<tr>
<td>Simply Skewered</td>
<td>Mon - Thurs: 10:00am - 4:00pm</td>
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<td></td>
<td>(hours are subject to change due to weather)</td>
</tr>
<tr>
<td>Global Cafe</td>
<td>Mon - Fri: 8:00am - 8:00pm</td>
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<tr>
<td>Market X</td>
<td>Open 24/7</td>
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</tbody>
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*Meal Periods*

Breakfast (Mon - Sat): 7:00am - 10:29am | Lunch (Mon - Sat): 10:30am - 4:29pm
Dinner (Mon - Sun): 4:30pm - 10:00pm | Brunch (Sun): 9:30am - 4:29pm
Meal plan members earn a 20% bonus when additional funds are added to their Dining Dollars account within the first 10 days of the semester. Members earn a 10% bonus when additional funds are added throughout the remainder of the semester. Members are automatically enrolled in our eco-container program which allows them to take meals to go from student restaurants.
Meal plans can be used at any of our dining locations with the exception of Market X. Students can access their meal plan using their Lehigh University ID card. A meal plan has three components (Meal Swipes, Dining Dollars and Meal Credits) that allow for maximum value and opportunity to enjoy all that Lehigh Dining has to offer.

Meal Swipes
Meal swipes are used at our all-you-care-to-eat student restaurants: Cort @ Lower UC, Rathbone & Brodhead. One meal swipe per meal period allows students to dine in or take out.

Dining Dollars
This declining balance account can be used exclusively at all Lehigh University Dining locations, except Market X. Dining Dollars are non-refundable and carry over from Fall semester to Spring semester.

Meal Credits
A meal credit is cash value applied to food purchases at retail locations on campus. In exchange for a meal swipe, students receive credit toward the total cost of a retail purchase.
GRUBHUB
AT LEHIGH UNIVERSITY

Avoid the Line!
Order from your favorite on-campus restaurants with Grubhub Campus dining

Meal Credits, Dining Dollars & GoldPLUS are accepted through Grubhub

Pick up available at: Baker’s Junction, Common Grounds, Hideaway Cafe, Global Cafe, The Grind @ FML, Hillside Cafe & Iacocca Cafe
Delivery available from: Clutch & Go, Upper CUC Food Market & Hawk’s Nest

FREE Grubhub+ Student until you graduate with Free delivery on orders of $12+ at select off-campus restaurants*

Pay for your order using GoldPLUS at any Grubhub affiliated restaurant nationwide

FREE delivery to Mountaintop campus from Clutch & Go or Hawk’s Nest on orders of $8+

NEW FOR FALL 2022 - NO FEES for pick-up orders from on campus dining locations

ENJOY $3 Off your first on-campus pickup order of $3+

Valid through 6/30/2022. Terms apply at https://grubhub.com/campus/package/8222/
Connect with us

@LEHIGHDINING

@LEHIGHDINING

LEHIGHDINING.COM
a deal so sweet...
it’ll make you say WHOA

Earn a 20% BONUS in Dining Dollars when funds are added to your account within the first 10 days of the semester

Earn a 10% BONUS the remainder of the semester

To add funds, call 610-758-6179 or scan the QR code below
LEHIGH UNIVERSITY DINING
WE'RE HIRING
JOIN OUR TEAM
MANY POSITIONS AVAILABLE
COMPETITIVE WAGES
FUN ATMOSPHERE
FLEXIBLE SCHEDULES
FREE UNIFORMS
FREE MEALS
non-work study positions available in catering, retail & dining halls
TO APPLY, PLEASE VISIT: WWW.LEHIGHDINING.COM > CAREERS
LET’S TURN UP THE ‘BEET’ ON NUTRITION & FLAVOR!

"Nourish Your Potential" is Lehigh Dining’s commitment to student health & wellness. Let our campus Registered Dietitian help navigate your individual dining needs for FREE.

Also, be sure to check out our variety of other complimentary nutrition services & events throughout the year so that we can help you grow into the best you!

CONTACT
E00322@LEHIGH.EDU
+484-357-2258

SCAN HERE
SCHEDULE A NUTRITION SERVICE TODAY!
We offer 6 dietary icons to help you easily meet your dining needs:

- **Mindful**: Recipe aligns with a healthy lifestyle and meets specific wellness criteria.
- **Plant-Based**: Meats use 100% plant-based ingredients such as fruit, vegetables, whole grains, legumes and nuts. They can also include honey and sugar.
- **Vegetarian**: Dishes that do not contain meat or fish but may, or may not, contain dairy, eggs, and/or honey.
- **Vegan**: Dishes that do not contain any ingredients that come from animals.
- **Local**: Recipe contains products sourced from local businesses.
- **Gluten-Free**: Recipe does not contain gluten ingredients, but foods may have been cross-contaminated during processing. (Can not be verified to contain <20 ppm of gluten).

**ULTIMATE DINING HACKS:**

**Top Notch Toppings**

Cereal & nuts make for great yogurt or froyo toppings. Instead of bacon or cheese on your salad, try some beans (black beans, chickpeas), nutritional yeast (tastes like cheese), nuts, fruit or even whole grains, such as quinoa. Consider boosting the flavor & nutrition of your meal with better-for-you condiments, such as yellow mustard, hot sauce, spices, nutritional yeast & hummus. Try whole wheat pasta from the Pizza/Pasta station (or look for brown rice), and top with house-made chili or soup.

**V-Edgy**

Visit the Salad Bar and take your selections to the Pizza/Pasta station to have them sautéed with pasta or other whole grain. Top your salad with a couple of chicken fingers or take some to the Deli to incorporate into a wrap with spinach, tomatoes & other nutritious goodies.

**Naturally Sweet Treats**

Try whole wheat toast, peanut butter & apple (or banana) slices for a healthy & delicious snack. You can also spread peanut butter on a banana, top with granola, raisins & a dollop of frozen yogurt for a healthier Banana Split!

**Prepare To Plan**

Visit our website to see what's on the menu!

**Check Simple Servings First**

Take from Simple Servings first so you don't have to carry multiple plates.

**Request Untouched "Back-Up" Stock**

Feel free to request the untouched "back-up" stock of menu items if you are concerned about cross-contamination.

**You Are Your Own Best Advocate!**

Communicate your needs to the dining staff and read menu labels. Remind them to place a fresh foil or wax sheet onto grill tops & cutting boards, and use newly cleaned equipment, such as knives, spatulas or tongs.
Lehigh Dining takes its social responsibility at Lehigh University seriously. We continually lead the campus with innovative ideas and work closely with the University to meet its social responsibilities and expectations. As a team, we visit local farms where we purchase local produce which supports the University’s commitment to help create sustainable change for Bethlehem and the greater Lehigh Valley.

Lehigh Dining is committed to providing the Lehigh University community with fresh and local produce, when available and in season. We strive to purchase fresh produce, dairy, meats and breads from local farms and vendors to support growth in our communities and protect the environment.

Common Market is a distributor that connects local farms with surrounding institutions including colleges and universities, hospitals and other establishments. It helps us source good food grown by our region’s sustainable farmers.

Our organization has an agreement with the Marine Stewardship Council to promote certified sustainable seafood. Our team is committed to sourcing 100% of our seafood from sustainable sources.

Meatless Mondays is another step toward sustainable dining. Not only does eating meatless one day a week reduce the risk of diseases, it also has many environmental benefits including a reduced carbon footprint and lowered water usage and fossil fuel dependence.

Lehigh University Dining proudly serves Fair Trade Certified coffee in all locations across campus. We offer Starbucks, Peet’s, Seattle’s Best and Aspetro. All brands are certified organic and/or Fair Trade. Fair Trade snacks are also available at several campus retail locations.

Eco-reusable containers are designed for students who don’t have time to dine in our student restaurants. Our convenient reusable containers offer students the opportunity to eat sustainably while on-the-go. The reusable containers reduce waste by removing Styrofoam products from campus.

Our team unites students on campus by helping the greater Bethlehem community through participation in the Food Recovery Network. Leftover perishable foods from student restaurants are donated to the Victory House of the Lehigh Valley, Hispanic House and New Bethany Ministries.

Rathbone Student Restaurant officially earned its status as a two-star certified green restaurant in 2016. This certification recognizes the 43 environmental steps required for the certification.

In collaboration with the Office of Sustainability and students, a new food purchasing policy was established in fall 2021. The new policy outlines purchasing guidelines which promote the procurement of local, sustainable, humane and fair-trade foods.

Rathbone Student Restaurant utilizes a state-of-the-art Enviropure environmentally friendly food waste disposal system. This technology converts organic waste into grey water within 24 hours using a bio mix of natural minerals, nutrients and organic growth factors which diverts tons of waste from the landfill every day.

92% of all cleaning chemicals used by Lehigh University Dining are Green Seal certified; concentrated or sustainable. The Green Seal mark represents compliance with a rigorous set of criteria designed to achieve leadership levels in sustainability.

Lehigh University Dining negotiated a waste management contract with FiltaFry, the world’s finest cooking oil filtration and fryer management service. FiltaFry safely removes all waste vegetable oil from dining facilities to a location where it can be purified and reused as bio diesel fuel.

Paper, cardboard, cans and plastic are recycled at all on-campus dining locations and dining offices. The dining office at Rathbone also earned a bronze certification from Lehigh University’s Office of Sustainability.
Treat yourself to something sweet

made fresh in our on-campus bakery
order at shop-lehigh.sodexomyway.com
BUILDING C
2ND FLOOR
MOUNTAINTOP CAMPUS

MARKET X
MODERN CONVENIENCE
SELF CHECK OUT
24/7 ACCESS

hand-rolled sushi
bottled beverages
freshly made sandwiches
ready-to-enjoy salads
bean-to-cup starbucks coffee
pre-packaged snacks