

## SOUPS

\$3 cup / \$4.50 bowl

<b>DAILY</b>	Tomato Florentine
<b>Monday</b>	Green Pepper and Beef
<b>Tuesday</b>	Chicken Noodle
<b>Wednesday</b>	Broccoli Cheddar
<b>Thursday</b>	Red Pepper Gouda Bisque
<b>Friday</b>	New England Clam Chowder

## SALADS

**Caesar with Blackened Chicken or Salmon** \$12  
Romaine hearts, blackened chicken or salmon, Parmesan cheese, house-made croutons, and Caesar dressing

**Sapicao Salad** \$11  
Mixed greens, Brazilian chicken salad with caramelized pineapple, red onion, celery, golden raisins, topped with plantain chips

**Roasted Butternut Squash Salad** *Vegan* \$11  
Mixed greens, roasted butternut squash, quinoa, candied pecans, Craisins®, and apple cider vinaigrette

**Chicken Apple Gouda** \$11  
Spring mix, chicken breast, tart apple, Gouda cheese, red onion, celery, Craisins®, pecans, and honey mustard vinaigrette

## SANDWICHES *Served with your choice of side*

**Buffalo Chicken Wrap** \$10  
Romaine, tomato, onion, blue cheese crumbles

**Mack Burger** \$10  
Angus beef, your choice of cheese and toppings on a brioche bun

**Black Bean Burger**  
*available upon request*

**Fried Green Tomato BLT** \$10  
Tender green tomatoes, thick-sliced applewood-smoked bacon and lemon aioli

**Beef Brisket Grilled Cheese** \$11  
Served on sourdough with cheddar cheese

**Pork Loin Bahn-Mi Sandwich** \$11  
Seared marinated pork loin topped with pickled carrot and radish, jalapenos, cilantro and hoisin aioli

**Classic Club** \$10  
Turkey, lettuce, tomato, bacon, mayo, swiss, cheddar  
½ portion \$ 7

**Fish Tacos** \$12  
Blackened cod, cilantro aioli, pico de gallo, shredded lettuce

## DAILY BUFFET

\$12

<b>Monday</b>	Asian Flare
<b>Tuesday</b>	Tour de France
<b>Wednesday</b>	Comfort Food
<b>Thursday</b>	Taste of the Caribbean
<b>Friday</b>	Seafood Sensations

## HOUSE SPECIALTIES

**Falafel Herb Flatbread** *Vegetarian* \$10  
Spring mix, pickled red onion, tahini, and tomato with choice of side

**Pan Seared Salmon** \$12  
On top of dijonaise potatoes and sautéed spinach

**Barbecue Chicken** \$11  
Bone-in chicken breast, creamed corn and sautéed green beans

**Ale-battered Cod & Chips** \$12  
With coleslaw and waffle fries

**Chickpea Curry** *Vegan* \$11  
Chickpea and coconut milk-based curry served over seasoned rice

**Potato Gnocchi** *Vegetarian* \$11  
Served in a pesto cream sauce with tomatoes and mushroom

## SIDE ITEMS

Waffle Fries \$3

Sweet Potato Tots \$3  
With brown sugar sour cream

Cottage Cheese \$3

Coleslaw \$3

Fresh Fruit \$3

## SWEET TREATS

\$5

Chef's Choice of delicious daily items. Please ask your server about today's selection!

## BEVERAGES

Soft Drinks \$2

Java City Coffee \$2

Wine by the Glass \$4.50

Domestic Beer \$4.50

Our chefs have designed a refreshing multicultural menu showcasing ingredients from around the corner and around the world. This approach, coupled with fresh products from our campus herb garden, will ensure that you will always have a unique dining experience. Remember... "Living to eat is a state of mind... eating to live is a necessity." So embrace every meal!