



Dinner

Grilled Caesar Salad 14

romaine • carrots • cabbage • basil croutons
parmesan • fried egg caesar dressing

Add Grilled Protein

Trout 6 • Chicken 5 • Shrimp 6 • Tofu 4 • Avocado 2

Pan Seared Ruby Red Trout 25

sweet potato mash • grilled broccolini
lemon butter herb sauce

Grilled Chicken Breast 26

cauliflower rice with caramelized onions & mushrooms
blanched asparagus • garden pesto sauce

Eggplant Ragout 22

over polenta • crispy garbanzo • chili oil

Dessert

Cheesecake 6

whipped cream + strawberries

 Gluten free  Vegetarian  Vegan

All Student & Faculty will receive a 30% discount
10% Service Charge is added to all Café Items

Not all ingredients are listed on the menu. Please let us know of any allergies, aversions or dietary restrictions.
We will do our best to accommodate.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness,
especially if you have a medical condition.



BEVERAGES

Beer & Cider 6

Selection of Beers from our Cooler

Wine by the Glass

House Red 9
House White 9
House Rose 9

Non-Alcoholic Beverages - Self Serve

Iced Tea & Lemonade 3
Coke • Diet Coke • Sprite 3
Cranberry • Orange 3
Coconut Water 5
San Pellegrino 5

Coffee

Drip Coffee 2
True Brew Espresso 3.50
Latte 4.50
Cappuccino 4.50

Tea

Selection of Organic Teas 4.50

Tamayokucha • green tea
Assam • black tea
Mountain High Chia • black tea
Earl Gray • black tea
Chamomile • herbal tea