



HIGHLAND CAMPUS, BLDG 2000, RM 1300  
TUESDAYS, OCTOBER 24 - NOVEMBER 28, 2023, 11:15 AM - 1:00 PM  
LAST SEATING 12:15 PM

## *beverages*

ICE TEA	\$2.25
HOUSEMADE LEMONADE	\$3.50
COFFEE	\$2.50
HOT TEA	\$3.25
EARL GREY	
GREEN	
CHAMOMILE	
PASSION HERBAL	

## *appetizers*

ROASTED BROCCOLI (VE) TAHINI, GOLDEN RAISINS, SESAME SEEDS, CALABRIAN CHILI, FRIED CAPERS, PRESERVED LEMON	\$8
LACINATO KALE SALAD (V) CURRANTS, PINE NUTS, AGED GOUDA, CITRUS VINAIGRETTE	\$8
MIXED LETTUCE (VE) CARROT MISO DRESSING, SLICED CUCUMBERS, SHAVED RADISH, GRAPE TOMATO, AVOCADO, SESAME SEEDS	\$8
CARROT GINGER SOUP (V) SPICED YOGURT, PECANS, CILANTRO	\$6

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V = VEGETARIAN      VE = VEGAN

# entrees

<b>BUCATINI ALL'AMATRICIANA</b>	<b>\$12</b>
<b>HOUSE BACON, SAN MARZANO TOMATO, PARMESAN, BASIL</b>	
<b>SHRIMP AND GRITS*</b>	<b>\$15</b>
<b>HEIRLOOM CHEESE GRITS, BUTTON MUSHROOMS, BACON, HOT SAUCE, SCALLION</b>	
<b>DOUBLE CHEESEBURGER*</b>	<b>\$13</b>
<b>SESAME SEED BUN, BREAD AND BUTTER PICKLES, SPECIAL SAUCE, CHEDDAR, SHRETTUCE, WITH MIXED LETTUCE SALAD</b>	
<b>TURKEY CLUB</b>	<b>\$12</b>
<b>WHITE BREAD, BACON, TOMATO, BIBB LETTUCE, SWISS CHEESE, DIJONAISE, WITH SALT &amp; VINEGAR CHIPS</b>	
<b>MARGHERITA PIZZA (V)</b>	<b>\$14</b>
<b>D'NAPOLI TOMATO SAUCE, FRESH MOZZARELLA, BASIL</b>	
<b>FENNEL SAUSAGE PIZZA</b>	<b>\$15</b>
<b>GARLIC PUREE, RED GRAPES, GOAT CHEESE, FONTINA, HERBS</b>	
<b>SPECTACULAR PIZZA</b>	<b>\$15</b>
<b>GARLIC, FONTINA, OYSTER MUSHROOM, SPEC HAM, CALABRIAN CHILI</b>	

# dessert

<b>DESSERT OF THE DAY - PLEASE ASK YOUR SERVER</b>	<b>\$6</b>
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THIS SERVICE IS STUDENT-RUN AND IS PRODUCED BY STUDENTS IN BOTH THE A LA CARTE COOKING AND DINING ROOM SERVICE COURSES CREATING A CASUAL DINING EXPERIENCE FOR OUR GUESTS. THE A LA CARTE COOKING COURSE IS THE CAPSTONE COURSE FOR STUDENTS COMPLETING THE CULINARY ARTS CERTIFICATE PROGRAM.

IN LIEU OF GRATUITY, WE INVITE OUR GUESTS TO COMPLETE A COMMENT CARD AS YOUR FEEDBACK ENHANCES THE STUDENT LEARNING EXPERIENCE AND ASSISTS OUR STUDENT'S PERSONAL AND PROFESSIONAL GROWTH. ANOTHER OPTION IS TO MAKE A DONATION TO THE CULINARY ARTS SCHOLARSHIP FUND AS ALL PROCEEDS FROM SERVICE GO TOWARDS THE SCHOLARSHIP FUND. VISIT [WWW.AUSTINCC.EDU/OFFICES/ACC-FOUNDATION](http://WWW.AUSTINCC.EDU/OFFICES/ACC-FOUNDATION) FOR MORE INFORMATION.

THANK YOU FOR YOUR SUPPORT!

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## TO GO MENU

### *beverages*

ICE TEA	\$2.25
MAINE ROOT SOFT DRINKS	\$2.25
MEXICAN COLA, DIET MEXICAN COLA, DOPPLEGANGER, LEMON-LIME, ROOT BEER, VANILLA CREME, WATERMELON SPLASH CUCOOMBA, PINK DRINK	
COFFEE	\$2.50
HOT TEA	\$3.25

### *appetizers*

LACINATO KALE SALAD (V) CURRANTS, PINE NUTS, AGED GOUDA, CITRUS VINAIGRETTE	\$8
MIXED LETTUCE (VE) CARROT MISO DRESSING, SLICED CUCUMBERS, SHAVED RADISH, GRAPE TOMATO, AVOCADO, SESAME CRACKER	\$8
SIDE OF FRENCH FRIES	\$5

### *entrees*

MARGHERITA PIZZA (V) D'NAPOLI TOMATO SAUCE, FRESH MOZZARELLA, BASIL	\$14
FENNEL SAUSAGE PIZZA GARLIC SAUCE, RED GRAPES, GOAT CHEESE, FONTINA, HERBS	\$15
SPEC PIZZA GARLIC, FONTINA, OYSTER MUSHROOM, SPEC HAM, CALABRIAN CHILI	\$15

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