

HIGHLAND CAMPUS, BLDG 2000, RM 1300 TUESDAYS, APRIL 2 - APRIL 23, 2024, 6:00 PM - 8:00 PM LAST SEATING 6:45 PM

Supper

FRIED CALAMARI	\$10
SMOKED TOMATO JAM, ALEPPO PEPPER, PARMESAN, PRESERVED LEMON AIOLI	
CHARRED OCTOPUS	\$12
BRAISED PURPLE HULL PEAS, CASTELVETRANO OLIVE, SPANISH CHORIZO, PIMENTÓN	
THRICE COOKED FRIES (V)	\$5
PICKLE AIOLI	45
FICKLE ATOLI	
LACINATO KALE SALAD (V)	\$8
CURRANTS, PINE NUTS, PECORINO ROMANO, CITRUS-MUSTARD VINAIGRETTE	
ROASTED BEETS (VE)	\$10
PISTACHIO, AVOCADO, GRAPEFRUIT, ARUGULA	
CAULIFLOWER SOUP (V)	\$6
GOLDEN RAISINS, PINE NUTS	
MUSUROOM RIGATOM	.
MUSHROOM RIGATONI	\$12
HOUSE BACON, HERBS, PARMESAN	
SHRIMP AND GRITS*	\$15
HEIRLOOM CHEESE GRITS, BUTTON MUSHROOMS, HOUSE BACON, HOT SAUCE,	¥-3
SCALLIONS	
DOUBLE CHEESEBURGER *	\$13
SESAME SEED BUN, BREAD & BUTTER PICKLES, SPECIAL SAUCE, CHEDDAR,	
SHRETTUCE, FRIES	
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CHICKEN MILANESE *	\$15
CALABRIAN CHILI, KALE FENNEL SALAD, PARMESAN, LEMON	



Beverages

ICED TEA \$2.25
HOUSEMADE LEMONADE \$3.50

HOT TEA \$2.25

CHAMOMILE
EARL GREY
GREEN
PASSION HERBAL

Dessert

DESSERT OF THE EVENING - PLEASE ASK YOUR SERVER

\$6

TONIGHT'S 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. 'A LA CARTE COOKING' IS A CAPSTONE COURSE FOR STUDENTS COMPLETING THE CULINARY ARTS ASSOCIATE 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.

VISIT WWW.AUSTINCC.EDU/OFFICES/ACC-FOUNDATION FOR MORE INFORMATION.

THANK YOU FOR YOUR SUPPORT!