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

[^0]
# $\times$ N <br> E73 <br> Beverages 

```
ICED TEA
```

\$2.25
\$ 3.50
\$2.25

```
CHAMOMILE
EARL GREY
GREEN
PASSION HERBAL
```



Dessert of the evening - PLeAse Ask your server

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.

VISITWWW.AUSTINCC.EDU/OFFICES/ACC-FOUNDATION FOR MORE INFORMATION.

THANK YOU FOR YOUR SUPPORT!


[^0]:    * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

