



HIGHLAND CAMPUS, BLDG 2000, RM 1300  
TUESDAYS, OCTOBER 29 - DECEMBER 3, 2024, 11:15 AM - 1:00 PM  
LAST SEATING 12:15 PM

<b>FRIED CALAMARI*</b> MARINARA, ALEPPO PEPPER, PARMESAN, LEMON AIOLI	<b>\$10</b>
<b>ROASTED BABY CARROTS (GF,V)</b> SPICED YOGURT, DUKKAH, CILANTRO	<b>\$8</b>
<b>LACINATO KALE SALAD (GF,V)</b> CURRANTS, PINE NUTS, GOUDA, CITRUS-MUSTARD VINAIGRETTE	<b>\$8</b>
<b>ROASTED BEET SALAD (GF,VE)</b> AVOCADO, GRAPEFRUIT, RADISH, PISTACHIO, ARUGULA	<b>\$10</b>
<b>GRILLED LAMB CHOPS*</b> (GF) CHERMOULA, LEMON	<b>\$13</b>
<b>MUSHROOM RIGATONI</b> HOUSE BACON, HERBS, PARMESAN	<b>\$15</b>
<b>SHRIMP AND GRITS*</b> (GF) HEIRLOOM CHEESE GRITS, BUTTON MUSHROOMS, HOUSE BACON, HOT SAUCE, SCALLIONS	<b>\$16</b>
<b>DOUBLE CHEESEBURGER*</b> SESAME SEED BUN, BREAD & BUTTER PICKLES, GRILLED ONION, SPECIAL SAUCE, CHEDDAR, SHRETTUCE, FRIES	<b>\$13</b>
<b>FRIED CHICKEN SANDWICH*</b> BACON, LETTUCE, TOMATO, ONION, DILL PICKLE, SMOKED AIOLI	<b>\$13</b>
<b>MARGARITA PIZZA (V)</b> RED SAUCE, FRESH MOZZARELLA, BASIL	<b>\$14</b>
<b>FENNEL SAUSAGE PIZZA</b> GARLIC, RED GRAPES, GOAT CHEESE, FONTINA, HERBS	<b>\$15</b>

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

GF - GLUTEN FREE    V - VEGETARIAN    VE - VEGAN



<b>TUSCAN KALE PIZZA</b>	<b>\$15</b>
GARLIC, FONTINA, OYSTER MUSHROOMS, SPEC HAM, CALABRIAN CHILI	
<b>PEPPERONI PIZZA</b>	<b>\$15</b>
RED SAUCE, FONTINA	

## BEVERAGES

<b>ICED TEA</b>	<b>\$2.25</b>
<b>LEMONADE</b>	<b>\$3.50</b>

## DESSERT

<b>CHOCOLATE MELTAWAY</b>	<b>\$7</b>
VANILLA ICE CREAM, FRESH RASPBERRIES	

---

TODAY'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](http://WWW.AUSTINCC.EDU/OFFICES/ACC-FOUNDATION) FOR MORE INFORMATION.

**THANK YOU FOR YOUR SUPPORT!**

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

GF - GLUTEN FREE    V - VEGETARIAN    VE - VEGAN