**Flatbreads**

All Flatbreads come with Mozzarella Cheese, your choice of Sauce and your choice of 3 Toppings  12.95

**BUFFALO FLATBREAD**
Marinara, Franks Red Hot Sauce, Mozzarella Cheese, Chicken, Shaved Carrots and Celery, Bleu Cheese Crumbles, Ranch drizzle  12.95

**TRITON FLATBREAD**
Kale Pesto, Mozzarella Cheese, Heirloom Cherry Tomatoes, Red Onions, Roasted Seasonal Vegetables, Baby Arugula, Goat Cheese  12.95

**REVELLE FLATBREAD**
Marinara, Pepperoni, Sausage, Grilled Chicken, Bacon, Pepperoncini  12.95

**SAUCES:** Marinara, Kale Pesto, Herbed Béchamel, Herb infused Olive Oil

**VEGGIES:** Bell Pepper, Pepperoncini, Mushrooms, Black Olives, Red Onions, Heirloom Cherry Tomatoes, Roasted Seasonal Vegetables

**MEATS:** Pepperoni, Sausage, Grilled Chicken, Bacon

**CHEESES:** Bleu, Feta, Parmesan, Goat

**HERBS & GREENS:** Basil, Baby Arugula, Spinach, Toasted Pine Nuts

**Additional Toppings**  1.50  
**Vegan Mozzarella Available**  3.00

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**Sandwiches and Salads**

Sandwiches are served with choice of House Made Potato Chips or Garden Salad with Apple Cider Vinaigrette

**TOGORASHI SEARED TUNA SANDWICH**
Japanese 7 spice blend seared Saku Ahi, Wasabi Poke Aioli, Baby Arugula, Tomato, Pickled Red Onion, Japanese Cucumber  15.95

**RACHEL SANDWICH**
Smoked Turkey Breast, Swiss Cheese, Sauerkraut, Russian Dressing, Bread & Cie Onion Bread  13.95

**CECIL BURGER**
Brioche Bun, 1/3 lb Grass Fed Brandt Beef Burger, Spinach, Pickled Red Onion, Goat Cheese, Kale Pesto Aioli  13.95

Burger can be substituted for 6 oz Oven Roasted Chicken Breast

**CECIL’S KALE SALAD**
Mixed Greens, Baby Kale, Brussel Sprout Leaves, Roasted Butternut Squash, Dried Cranberries, Apple Slices, Candied Walnuts, Apple Cider Poppy Seed Vinaigrette  11.95

Add Grilled Chicken  6.00  
or Roasted Shrimp  8.00

**CHIPOTLE CAESAR SALAD**
Romaine Hearts, Onion Bread Croutons, Crispy Asiago, Heirloom Cherry Tomatoes, Charred Lemon, Chipotle Caesar Dressing  10.95

Add Grilled Chicken  6.00  
or Roasted Shrimp  8.00

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**Shareable Plates**

**CAMARONES A LA DIABLA**
3 Mini Tostadas, Roasted Shrimp, Cilantro Jicama Slaw, Chipotle Tomato Salsa  12.95

**CHEESE BOARD**
Rotating Cheese Board (Bleu, Firm, Semi Soft, Soft), Sliced Bread & Cie Baguette, Local Honey Comb, Cornichons, Dried Fruit  13.95

Add Assortment of Charcuterie Meats  5.00

**SPAGHETTI SQUASH WITH KALE PESTO**
Roasted Spaghetti Squash, Kale Pesto, Shaved Parmesan, Toasted Pine Nuts  9.95

**MEDITERRANEAN DIPS**
Hummus (Garbanzo Bean, Tahini, Garlic, Olive Oil), Baba Ganoush (Roasted Eggplant, Tahini, Olive Oil), Muhammara (Red Peppers, Walnut), Grilled Pita, Assorted Crudite Vegetables  9.95

**CEVICHE VERDE**
Marinated and Cured Fish, Tomatillo Salsa, Fresh Tortilla Chips  10.95

**CECIL’S INDULGENCE**
Fire Roasted Chocolate Chip Cookie, Bourbon Vanilla Chantilly, Vanilla Ice Cream, Chocolate & Sea Salt Caramel Sauce  8.95

**CITRUS OLIVE OIL CAKE**
WITH FRESH MADE SORBET
Rotating Sorbet, Black Berry Sauce, Fresh Berries  7.95

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**Sweets and Treats**

**BEYOND BURGER**
Brioche Bun, 6oz Beyond Vegan Plant Based Burger, Spinach, Pickled Red Onion, Goat Cheese, Kale Pesto Aioli  15.95

**FIRE ROASTED WINGS**
1 lb of Seasoned Wings with choice of sauce: Buffalo, BBQ or Sweet Thai Chili Sauce, Carrot & Celery Sticks  12.95

**HOUSE MADE POTATO CHIPS**
  5.00

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All Faculty Club Members receive 20% off. Club ID must be present to receive discount.