



## Soups & Salads

Featuring our house-made signature dressings

Add avocado 1.50, grilled chicken 5.00, seasonal fish 6.00, or citrus shrimp 6.00 to any salad

**The Blue Pecan** (V, GF) MP 7.00 | 8.50

Romaine and baby greens, tossed with candied pecans, blue cheese crumbles, and grapes, tossed in a red wine vinaigrette



**Cecil's Caesar** MP 7.00 | 8.50

Romaine hearts with buttered croutons, roasted chickpeas, and parmesan crisps with house Caesar dressing

**Quinoa Kale** (VG) MP 8.00 | 9.50

Red quinoa and kale with Persian cucumber, sliced avocado, crispy onions, edamame, dried cranberries, and roasted pepitas tossed in a balsamic dressing

**Green Cobb** (GF) MP 12.00 | 14.50

Grilled chicken, sliced hard-boiled eggs, diced tomatoes, crispy bacon, avocado, and blue cheese with romaine. Tossed in a lemon shallot vinaigrette

**Creamy Tomato Rosemary** MP 4.00 | 4.75

**Soup of the Day** MP 4.00 | 4.75

## Sandwiches

Served with seasoned waffle fries or house salad



**The Faculty Club** MP 14.00 | 16.50

Thinly sliced turkey, applewood smoked bacon, leaf lettuce, heirloom tomato, and Swiss cheese with a cranberry garlic aioli on sourdough

**Crispy Spicy Chicken** MP 14.00 | 16.50

Buttermilk fried chicken, leaf lettuce, and heirloom tomato with jalapeno honey glaze and spicy mayo on a brioche bun

**Garden Grill** (VG) MP 11.00 | 13.00

Portobello mushroom and zucchini with roasted red pepper, red onion, leaf lettuce, heirloom tomato, and caramelized onion bean spread on grilled focaccia

**Herb Marinated Mahi** MP 15.00 | 17.50

Herb crusted mahi with lemon caper cream cheese spread, leaf lettuce, and heirloom tomato on sourdough

**Avocado BLT** MP 11.00 | 13.00

Avocado, applewood smoked bacon, leaf lettuce, heirloom tomato, and spicy mayo on sourdough or whole grain. Add fried egg 1.25

### Mix It Up

**Pick 2** MP 11.00 | 13.50

**Pick 3** MP 14.00 | 17.00

Half Salads

Cecil's Caesar

House Salad

Soups

Creamy Tomato Rosemary

Soup of the Day

Half Sandwiches

The Faculty Club

Avocado BLT



= A Chef Toure Favorite

MP = Faculty Club Membership Price

Vegan (VG), Vegetarian (V), Gluten Free (GF)

The Ida and Cecil Green Faculty Club



## Burgers

Our seasoned grilled 1/4-pound Harris Ranch beef burgers are served on a toasted brioche bun. Chipotle black bean available for no additional charge. Beyond Meat 2.50.

Served with seasoned waffle fries or house salad

### The Scholar MP 11.00 | 13.00

Your choice of burger with leaf lettuce, sliced heirloom tomato, red onion, and pickles

Add avocado 1.50, applewood smoked bacon 1.50, cheddar cheese 1.25, or fried egg 1.25

### Buffalo Blue MP 13.00 | 15.50

Your choice of burger with hot Buffalo sauce, blue cheese, leaf lettuce, sliced heirloom tomato, and crispy onions



### Porto Swiss MP 13.00 | 15.50

Your choice of burger with melted Swiss cheese, portobello mushroom, and crispy onions

### The Cheesy MP 13.00 | 15.50

Your choice of burger with melted cheddar and Swiss cheese, parmesan crisp, heirloom tomato, and garlic aioli

## Drinks

Iced Tea MP 2.00 | 2.50

Brewed Coffee MP 2.50 | 3.00

London Fog MP 4.25 | 5.00

Latte MP 4.25 | 4.75

Cappuccino MP 4.00 | 4.50

Americano MP 3.25 | 3.75

Macchiato MP 3.50 | 4.00

Assorted Hot Tea MP 3.00 | 3.50

Soda: Coke, Diet Coke, Sprite MP 2.00 | 2.50

## Specialty Entrées



### Emeriti Chicken (GF) MP 13.00 | 15.50

Seasoned grilled breast of chicken with parsnip puree, roasted broccolini, and corn succotash

### Pasta Primavera (V) MP 10.00 | 12.00

Farfalle pasta with asparagus, squash, peas, tomatoes, red chile flakes, and capers tossed in a light lemon butter sauce

Add grilled chicken 5.00 or citrus shrimp 6.00

### House Battered Fish & Waffle Fries

MP 15.00 | 18.00

Served with malt vinegar, coleslaw, and our signature tartar sauce

## House-made Sweets

Chocolate Pot de Crème (V, GF) MP 4.00 | 5.00

Melon Soup with Berry Sorbet (VG, GF) MP 5.00 | 6.00

Peaches & Cream Pecan Sundae (V, GF) MP 5.00 | 6.00

Peanut Butter Chocolate (V) Bar Sundae MP 5.00 | 6.00

## On the Run

Chocolate Chip Cookie (V) MP 2.00 | 2.50

Oatmeal Apricot Cherry Cookie (V) MP 2.00 | 2.50

Peanut Butter Chocolate Bar (V) MP 2.50 | 3.00

\*Pair with Coffee Drinks to Go\*



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