



The Ida and Cecil Green FACULTY CLUB

Small Plates

MEZZE PLATE (VT) MP 12.00 | 14.50

Traditional hummus, zaalouk (eggplant), muhamarra (red pepper walnut), marinated olives, Feta, pita bread, grilled seasonal vegetables, EVOO and fresh herbs.

CRAB CAKE MP 16.00 | 19.00

Pan seared lump crab cakes, jicama apple slaw, and dill beurre blanc.

KOREAN PORK BELLY MP 13.00 | 15.50

Crispy pork belly with gochujang teriyaki and jalapeño slaw.

POKE DUO MP 13.50 | 16.00

Marinated sushi-grade ahi and salmon tossed with house-made Asian-inspired poke sauce and served on bed of sesame slaw. Finished with roasted sesame seeds, micro watercress and served with fried wontons.

Soups & Salads

Featuring our house-made signature dressings

POACHED SALMON MP 19.00 | 23.00

Baby greens, parsnip, sweet pea, celery root, baby beet and turnip. Tossed in a lemon dressing.

GARDEN AND GRAIN BOWL (VG) MP 13.00 | 15.50

Wheatberry, edamame, baby kale, avocado, pickled shallot, grilled sweet potato, pickled mushroom, honey citrus dressing.

GREEN COBB (GF) MP 14.50 | 17.50

Grilled chicken, sliced hard-boiled egg, diced tomato, crispy bacon, crunchy pepita, avocado, and blue cheese with baby romaine. Tossed in a buttermilk ranch dressing.

SOUP OF THE DAY MP 5.00 | 6.00

Sandwiches

Served with seasoned potato wedges, fresh fruit, or house salad

THE FACULTY CLUB MP 17.50 | 21.00

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

CRISPY CHICKEN BREAST MP 17.50 | 21.00

Buttermilk fried chicken, leaf lettuce, and tomato with spicy mayo and jalapeño honey on a brioche bun.

Try our buttermilk fried oyster mushrooms.

AVOCADO BLT MP 15.00 | 18.00

Avocado, applewood smoked bacon, leaf lettuce, tomato, and spicy mayo on sourdough or whole grain.

Add fried egg 1.50

CARVED TURKEY MP 15.50 | 18.50

Carved turkey, sage dressing, seasoned turkey gravy, and cranberry chutney on sourdough.

THE SCHOLAR MP 15.00 | 18.00

Your choice of burger with leaf lettuce, sliced tomato, red onion, herbed aioli, and pickles served on a toasted brioche bun.

Enhance Your Burger

Add avocado 2.00 | Applewood smoked bacon 2.00

Cheddar cheese 1.50 | Fried egg 1.50

Patty Options

Seasoned grilled 1/4-pound Harris Ranch beef burgers

Chipotle black bean burger

Beyond Meat Burger for 3.00

Mix it up

Pick 2 MP 13.00 | 15.50

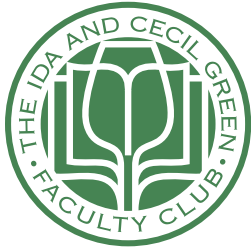
Pick 3 MP 16.50 | 20.00

HALF SALADS: Caesar or House Salad

SOUP OF THE DAY

HALF SANDWICH: Avocado BLT or The Faculty Club

SEASONED POTATO WEDGES



The Ida and Cecil Green FACULTY CLUB

Entrées

HOUSE BATTERED FISH & POTATO WEDGES

MP 17.50 | 21.00

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

FISHERMAN'S PRIDE

MP 20.50 | 24.50

Seasonal caught fish, smoked beurre blanc, roasted cauliflower mash, grilled seasoned broccolini.

SEASONAL

VEGETABLE RISOTTO (VT)

MP 13.50 | 16.00

Farro risotto, seared butternut squash, velvety vegetable broth, fresh herbs and shaved Parmesan crisp.

Add grilled chicken breast 6.25 | Citrus shrimp 6.75

CHICKEN MOLE

MP 15.50 | 18.50

Roasted chicken quarter, arroz costeno, green mole, pickled carrot, jalapeno and red onion.

BUTCHER CUT

MP 20.50 | 24.50

Butcher cut of the day. Choice beef paired with a mushroom demi glaze and served with horseradish mashed potatoes and agave glazed carrots.

BUTTERNUT

SQUASH RAVIOLI (VT)

MP 13.50 | 16.00

Light rosemary thyme cream sauce, maple drizzle and fried sage.

Enjoy our DAILY BUFFET

Daily hot entrees and sides, a plentiful garden bar, and a dessert bar with self-served beverages.

MP 20.00 | 27.00

Drinks

ICED TEA

MP 3.00 | 3.75

LEMONADE

MP 3.00 | 3.75

ARNOLD PALMER

MP 3.00 | 3.75

SODA: PEPSI PRODUCTS

MP 3.00 | 3.75

BREWED COFFEE

MP 3.25 | 4.00

LONDON FOG

MP 4.50 | 5.50

LATTE

MP 4.50 | 5.50

CAPPUCCINO

MP 4.25 | 5.25

AMERICANO

MP 3.50 | 4.50

MACCHIATO

MP 3.75 | 4.75

ASSORTED HOT TEA

MP 3.25 | 4.00