



FOOD & DRINKS

STARTERS

Truffle Fries

our signature parmesan fries, topped with truffle oil

Spinach Artichoke Dip

warm, creamy dip blended with goat, ricotta and parmesan cheese, served with toasted flatbread

Shrimp Ceviche

rock shrimp, chopped onion, cucumber, peppers, cilantro, lemon-lime, avocado, served with crisp tortillas

Fried Calamari

served with tomato sauce and pepperoncini aioli

Mussels

PEI mussels steamed in beer with chorizo, tomato and garlic

Meatballs

grass-fed organic beef, parmesan cheese, fresh tomato sauce

Cheeseburger Spring Rolls

served with ketchup and Cafeteria sauce

Tacos*

Your choice of cod, chicken, or steak*; pickled cabbage, radish, spicy crema, salsa verde

Gazpacho

chilled tomato soup with cucumbers, red peppers, red onion, avocado, sherry vinegar and EVOO

Tomato Soup

creamy tomato soup with croutons and Vermont cheddar

Chicken Soup

with vegetables and rice

SALADS

Organic Mixed Greens

mesclun greens, Vermont goat cheese, tomato, herb vinaigrette

Traditional Greek Salad

tomato, cucumber, onion, Kalamata olives, feta, oregano vinaigrette

Caesar Salad*

hearts of romaine, garlic croutons, shaved parmesan, caesar dressing*

Roasted Beet Salad

arugula, roasted pecans, Vermont goat cheese, fennel, orange balsamic vinaigrette

Cafeteria Cobb

mixed lettuces, bacon, chicken, avocado, egg, blue cheese, tomatoes, derby house dressing

Cafeteria Taco Salad

mixed lettuces, tomatoes, cucumber, jicama, black beans, avocado, cheddar cheese, tortilla strips, honey-lime cilantro dressing

Romanesco Salad

arugula, baby carrots, cherry tomatoes, cucumbers, coriander yogurt dressing

add: grilled salmon, lobster, shrimp, hanger steak*\$7

add: tuna fish salad, grilled chicken.....\$4

PIZZA

Margherita

classic margherita, fresh mozzarella, basil, tomato sauce

Fig Pizza

fig jam, goat cheese, caramelized onions, arugula, fresh figs

Cheeseburger Pizza

ketchup, beef, cheddar, mozzarella, shredded lettuce, tomato, onion, Cafeteria sauce

Mediterranean

feta, red onion, spinach, tomato, Kalamata olives, garlic, oregano

Portabella & Truffle Oil

balsamic marinated Portabella mushrooms, truffle oil, arugula, garlic, mozzarella

SANDWICHES

Sandwiches served with your choice of parmesan fries or organic mixed greens.

Tuna Melt

poached tuna salad, cheddar, onions, capers on Texas toast

Cafeteria Cubano

roasted pork, ham, Swiss, pickles, mayo and mustard on a pressed baguette

Traditional Turkey Sandwich

lettuce, tomato, onion, spicy brown mustard on Texas toast

Grilled Cheese

fontina, mozzarella, tomato, arugula on Texas toast

served with tomato soup, parmesan fries or organic mixed greens

Lobster Roll

fresh Maine lobster, chives, lettuce, mayo, crème fraiche, griddled bun

Cafeteria Club*

your choice of chicken, shrimp, smoked salmon* or turkey, chipotle mayonnaise, tomato, avocado, bacon, romaine on Texas toast

Hummus Sandwich*

Kalamata olive hummus, roasted red peppers, cucumber, alfalfa sprouts, tomatoes on ciabatta

add: turkey, chicken.....\$4 smoked salmon*, shrimp.....\$7

BURGERS

All burgers served with your choice of parmesan fries or organic mixed greens.

add on: each \$1.5

Swiss Cheese

Feta Cheese

Goat Cheese

Blue Cheese

Avocado

Crispy Onions

Caramelized Onions

Chipotle BBQ sauce

add on: each \$2

Bacon

Fried Egg

Habanero Cream Cheese

Cafeteria Burger*

grass-fed burger with cheddar, lettuce, tomato, onion and Cafeteria Sauce on a griddled bun

Boston Cream Burger*

grass-fed beef with cheddar, lettuce, tomato, raw onion, caramelized onions and habanero-radish cream cheese on a griddled bun

Tuna Burger*

pickled cabbage, chipotle mayo, avocado on a griddled bun

Lamb Burger*

ground lamb, tzatziki, Kalamata olives, tomatoes, romaine and feta on a griddled bun

Black Bean Burger

refried black beans with onion, red peppers, peas, carrots, and cilantro served on a griddled bun with chipotle mayo, salsa verde, lettuce, tomato and goat cheese

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Consuming raw or under cooked animal products may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

FOOD & DRINKS

ENTREES

Roasted Organic Spring Chicken	25
roasted fingerling potatoes, asparagus	
Chicken Milanese	20
mixed greens and shaved parmesan	
Sirloin *	24
served with warm salad of arugula, gorgonzola, leeks, and cherry tomatoes	
Scallops	26
organic corn puree, corn salad with cherry tomatoes and arugula	
Salmon	25
black lentils, asparagus, red wine	
Cod	25
avocado, asparagus and green goddess dressing	
Mac-n-Cheese	15
baked elbow macaroni with fontina, cheddar and parmesan, topped with bread crumbs	
add: bacon, chicken, peas/carrots.....\$4 shrimp, lobster.....\$7	
Spaghetti and Meatballs	16
spaghetti with all natural grass-fed beef, tomato sauce, and parmesan cheese	
Bolognese	18
classic meat ragu with pappardelle and parmesan cheese (veal, pork and beef)	
Whole Wheat Penne	16
tossed with onions, garlic, tomatoes, broccoli, parmesan cheese in a white wine and chicken stock broth	
add: chicken\$4 shrimp\$7	
PLATE DU JOUR	
Sunday - Quesadilla Available after 3pm	18
chicken, cheese, chipotle, bacon, potato, layered in a flour tortilla	
Served with black beans, sour cream, pico de gallo and guacamole	
Monday - Fra Diavolo	18
shrimp, calamari, and mussels tossed in a spicy tomato sauce served with spaghetti	
Tuesday - Pulled Pork	16
served with coleslaw, fries and soft roll	
Wednesday - Brisket	18
slow roasted beef brisket served with potatoes, peas, carrots and sweet and sour glaze	
Thursday - Chicken Parmesan	18
served with spaghetti and mixed greens	
Friday - Fish and Chips	18
Cod, served with homemade tartar sauce	
Saturday - Chicken Marsala Available after 3pm	22
served with mashed potatoes, sauteed spinach, portabella mushrooms and cherry tomatoes	

Sides6
parmesan fries • asparagus • broccoli • lentils

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SPECIALTY DRINKS

Timeout Tanqueray, St. Elder elderflower liqueur, Sauvignon Blanc	13
Cafeteria Bowl Smirnoff peach, citrus, cherry, orange, pineapple and cranberry juice meant to share	26
Cherry Coke Smirnoff cherry, sweet vermouth, lemon and cola	12
Class Clown Smirnoff Vanilla, Kahlua, Baileys, Nocello, fresh espresso	13
B Student Bulleit Rye, lemon juice, angostura bitters, honey syrup, fresh grapefruit juice	13
Spanish Class Don Julio Reposado, jalapeño infused triple sec, fresh pineapple and lime juice	14
Detention rocks/10 up/12 pineapple infused Don Q coco, splash of pineapple juice	
Mezcal Mule Sombra mezcal, grapefruit and angostura bitters, fresh lime juice, grapefruit juice, topped with ginger beer	13
Blood Orange Fizz blood orange liqueur with muddled lime, mint and oranges, topped with Prosecco	13
SANGRIA	
GLASS 10 PITCHER 32 SPARKLING 12/38	
Red peaches and oranges aged with brandy and red wine	
White mango and peaches aged with rum and white wine	
CAFETERIA CARAFES	
GLASS/13 CARAFE/36	
Prickly Pear Margarita Lunazul tequila, fresh squeezed lime, prickly pear puree, lemon juice	
Cafeteria Lemonade regular, strawberry, mango, blood orange, peach or pomegranate, citron vodka, brown sugar rim	
MOCKTAILS	
JAR/5.5	
Cafeteria Cooler muddled oranges, lime, lemon and mint with fresh oj	
Cucumber Lemon Rickey muddled lime, mint, cucumbers and lemons topped with soda water	
NON-ALCOHOLIC	
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic	3
Lipton Iced Tea unsweetened	3
Cranberry, Grapefruit, Orange, Pineapple	4
Lemonade: regular, strawberry, mango, blood orange	regular/3.5 flavors/4.5
Gosling’s Ginger Beer	4
Red Bull, regular or sugar free	5
BOTTLED WATER	
VOSS Still or Sparkling 800ml	6
BEER	
Draft special	6.5
Domestic	
Allagash White, Maine	6
Downeast Cider House (can), Charlestown, MA	5.5
Golden Monkey, Pennsylvania	6.5
Miller Highlife, Milwaukee, WI	5
Notch IPA (can), Salem, MA	5.5
Sam Adams Lager, Boston, MA	5.5
Sierra Nevada Pale Ale, California	6
Wachusett Blueberry, Massachusetts	5.5
Imports	
Corona, Mexico	6
Stella Artois, Belgium	6