



# FOOD & DRINKS

## STARTERS

- 8

**Truffle Fries**  
our signature parmesan fries, topped with truffle oil
- 10

**Spinach Artichoke Dip**  
warm, creamy dip blended with goat, ricotta and parmesan cheese, served with toasted flatbread
- 11

**Fried Calamari**  
tomato sauce and pepperoncini aioli
- 14

**Mussels**  
PEI mussels steamed in beer with chorizo, tomato and garlic
- 13

**Meatballs**  
grass-fed organic beef, parmesan cheese, fresh tomato sauce
- 12

**Cheeseburger Spring Rolls**  
grassfed organic beef, cheddar cheese, cafeteria sauce, ketchup
- 12

**Tacos\***  
choice of cod, chicken, or steak\*; pickled cabbage, radish, spicy crema, salsa verde
- 9

**Clam Chowder**  
New England style clam chowder, bacon, mire poix, potatoes
- 8

**Tomato Soup**  
creamy tomato soup with croutons and Vermont cheddar
- 8

**Chicken Soup**  
with vegetables and rice

## SALADS

- 12

**Organic Mixed Greens**  
mesclun greens, Vermont goat cheese, tomato, herb vinaigrette
- 14

**Traditional Greek Salad**  
tomato, cucumber, onion, Kalamata olives, feta, oregano vinaigrette
- 13

**Caesar Salad\***  
hearts of romaine, garlic croutons, shaved parmesan, caesar dressing\*
- 15

**Roasted Beet Salad**  
arugula, roasted pecans, Vermont goat cheese, fennel, orange balsamic vinaigrette
- 17

**Cafeteria Cobb**  
mixed lettuces, bacon, chicken, avocado, egg, blue cheese, tomatoes, derby house dressing
- 15

**Cafeteria Taco Salad**  
mixed lettuces, tomatoes, cucumber, jicama, black beans, avocado, cheddar cheese, tortilla strips, honey-lime cilantro dressing
- 19

**Chopped Apple Salad**  
mixed greens, grilled shrimp, sliced apples, roasted butternut squash, dried cranberries, roasted pecans, white cheddar, apple cider vinaigrette
- add: grilled salmon, shrimp, hanger steak\* .....\$7
- add: tuna fish salad, grilled chicken.....\$4

## PIZZA

- 11

**Margherita**  
classic margherita, fresh mozzarella, basil, tomato sauce
- 12

**Organic Pepperoni**  
fontina, mozzarella, organic pepperoni, tomato sauce
- 12

**Mediterranean**  
feta, red onion, spinach, tomato, Kalamata olives, garlic, oregano
- 13

**Portabella & Truffle Oil**  
balsamic marinated Portabella mushrooms, truffle oil, arugula, garlic, mozzarella

## SANDWICHES

- 8

**Sandwiches served with your choice of parmesan fries or organic mixed greens.**
- 10

**Tuna Melt**  
poached tuna salad, cheddar, onions, capers on Texas toast
- 11

**Cafeteria Cubano**  
roasted pork, ham, Swiss, pickles, mayo and mustard on a pressed baguette
- 14

**Traditional Turkey Sandwich**  
lettuce, tomato, onion, spicy brown mustard on Texas toast
- 13

**Grilled Cheese**  
fontina, mozzarella, tomato, arugula on Texas toast  
served with tomato soup, parmesan fries or organic mixed greens
- 12

**Cafeteria Club\***  
your choice of chicken, shrimp, smoked salmon\* or turkey, chipotle mayonnaise, tomato, avocado, bacon, romaine on Texas toast
- 9

**Hummus Sandwich\***  
Kalamata olive hummus, roasted red peppers, cucumber, alfalfa sprouts, tomatoes on ciabatta
- 8

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**
- add on: each \$2**
- 12

Swiss Cheese

Avocado

Bacon
- 14

Feta Cheese

Crispy Onions

Fried Egg
- Goat Cheese

Caramelized Onions

Habanero Cream Cheese
- Blue Cheese

Chipotle BBQ sauce
- 13

**Cafeteria Burger\***  
grass-fed burger with cheddar, lettuce, tomato, onion and Cafeteria Sauce on a griddled bun
- 15

**Boston Cream Burger\***  
grass-fed beef with cheddar, lettuce, tomato, raw onion, caramelized onions and habanero-radish cream cheese on a griddled bun
- 17

**Tuna Burger\***  
pickled cabbage, chipotle mayo, avocado on a griddled bun
- 15

**Lamb Burger\***  
ground lamb, tzatziki, Kalamata olives, tomatoes, romaine and feta on a griddled bun
- 19

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

# FOOD & DRINKS

## ENTREES

<b>Roasted Organic Spring Chicken</b>	25
mashed potatoes, asparagus, au jus	
<b>Chicken Milanese</b>	20
mixed greens and shaved parmesan	
<b>Hanger Steak*</b>	24
mashed potatoes, broccoli, red wine reduction	
<b>Meatloaf</b>	18
all natural grass-fed beef, mashed potatoes, spicy ketchup glaze	
<b>Salmon</b>	25
black lentils, asparagus, red wine	
<b>Cod</b>	25
served over a butternut squash puree, with an arugula, roasted butternut squash and cranberries	
<b>Mac-n-Cheese</b>	15
baked elbow macaroni with fontina, cheddar and parmesan, topped with bread crumbs	
add: bacon, chicken, peas/carrots.....\$4 shrimp, lobster.....\$7	
<b>Spaghetti and Meatballs</b>	16
spaghetti with all natural grass-fed beef, tomato sauce, and parmesan cheese	
<b>Bolognese</b>	18
classic meat ragu with pappardelle and parmesan cheese (veal, pork and beef)	
<b>Whole Wheat Penne</b>	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

<b>Sunday - Quesadilla</b> 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	
<b>Monday - Fra Diavolo</b>	18
shrimp, calamari, and mussels tossed in a spicy tomato sauce served with spaghetti	
<b>Tuesday - Pulled Pork</b>	16
served with coleslaw, fries and soft roll	
<b>Wednesday - Brisket</b>	18
slow roasted beef brisket served with potatoes, peas, carrots and sweet and sour glaze	
<b>Thursday - Chicken Parmesan</b>	18
served with spaghetti and mixed greens	
<b>Friday - Fish and Chips</b>	18
Cod, served with homemade tartar sauce	
<b>Saturday - Chicken Marsala</b> Available after 3pm	22
served with mashed potatoes, sauteed spinach, portabella mushrooms and cherry tomatoes	

<b>Sides</b> .....6
parmesan fries • asparagus • broccoli • mashed potatoes

## 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
<b>BOTTLED WATER</b>	
VOSS Still or Sparkling 800ml	6

## SPECIALTY DRINKS

<b>B Student</b>	13
Bulleit Rye, Angostura bitters, honey syrup, lemon, grapefruit	
<b>Spanish Class</b>	14
Don Julio Reposado, jalapeño infused, triple sec, fresh pineapple and lime juice	
<b>Cafeteria Lemonade</b>	12
regular, strawberry, mango, peach or pomegranate, Ketel One Citroen, brown sugar rim	
<b>Cafeteria Old Fashioned</b>	13
Copper Dog Whisky, Galliano L'Aperitivo and Grapefruit Fruitations	
<b>Cherry Coke</b>	12
Smirnoff Cherry, Martini Rossi Sweet Vermouth, lemon, cola	
<b>Class Clown</b>	13
Smirnoff Vanilla, Kahlua, Baileys, Nocello, fresh espresso	
<b>Detention</b> pineapple infused Don Q Coco	rocks 10 / up 12
<b>Mezcal Mule</b>	13
Sombra Mezcal, Angostura Bitters, Bitter Truth, grapefruit bitters, lime, grapefruit, Gosling's ginger beer	
<b>Scientific Method</b>	13
Bols Genever, St. Elder, lime, and house made blueberry-pomegranate honey, white balsamic syrup	
<b>Timeout</b> Tanqueray, St. Elder, Sauvignon Blanc	13

## LARGE FORMAT

<b>Cafeteria Bowl</b>	26
Captain Morgan, Gosling's, Angostura bitters, pineapple, orange	
<b>Clique</b>	
Nolets Gin, jalapeño infused Dekyper Triple Sec, cucumber-lemon syrup, Angostura and Bitter Truth Cucumber bitters, Gosling's ginger beer	
<b>The Dropout</b>	
Ketel One, Galliano L'Aperitivo, Angostura and Bitter Truth Creol bitters ginger beer	

<b>SANGRIA</b>	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	

## MOCKTAILS

<b>Cafeteria Cooler</b>	JAR/5.5
muddled oranges, lime, lemon and mint with fresh oj	
<b>Cucumber Lemon Rickey</b>	
muddled lime, mint, cucumbers and lemons topped with soda water	

## BEER

Draft special	6.5
<b>Domestic</b>	
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
<b>Imports</b>	
Corona, Mexico	6
Stella Artois, Belgium	6

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