



STARTERS

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| 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 |
| 14 | Shrimp Ceviche rock shrimp, chopped onion, peppers, cilantro, lemon-lime, avocado, served with crisp tortillas |
| 13 | Meatballs grass-fed organic beef, parmesan cheese, fresh tomato sauce |
| 12 | Cheeseburger Spring Rolls grass-fed organic beef, cheese blend, cafeteria sauce, ketchup |
| 12 | Tacos* choice of cod, chicken, or steak*; pickled cabbage, radish, spicy crema, salsa verde |
| 9 | Gazpacho chilled tomato soup with cucumbers, red pepper, red onion, avocado, sherry vinegar and EVOO |
| 8 | Tomato Soup creamy tomato soup with croutons and Vermont cheddar |
| 8 | Chicken Soup with vegetables and rice |

SALADS

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| 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 romaine, tomatoes, cucumber, jicama, black beans, avocado, bell peppers, cheddar cheese, tortilla strips, honey-lime cilantro dressing |
| 18 | Farro Shrimp Salad farro, bell peppers, onions, chayote squash, mesclun greens, lemon, EVOO, heirloom cherry tomatoes, grilled shrimp |
| | add: grilled salmon, shrimp, hanger steak*\$7 |
| | add: tuna fish salad, turkey, grilled chicken.....\$4 lobster salad.....MKT |

PIZZA

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| 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 |
| 12 | Fig fig jam, goat cheese, caramelized onions, arugula, fresh figs |

BRUNCH DRINKS

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|----|---|--------------------------------|
| 8 | Mimosa | 10 |
| 10 | Lilosa | 10 |
| | Bellini strawberry, peach, mango, blood orange, pomegranate | 10 |
| 11 | Bloody Mary | glass 10 / jar 20 / pitcher 30 |
| | homemade spicy mix, vodka and tomato juice | |
| 14 | Wake up Newbury | 13 |
| | Ketel One Oranje, peach schnapps, pineapple, peach puree and topped with prosecco | |
| 14 | Crew Love | large format 38 |
| | Ketel One Oranje, triple sec, blood orange, fresh OJ, prosecco | |
| 13 | Juices | glass 4 /jar 20 /pitcher 30 |
| | fresh orange juice or fresh grapefruit juice | |

EGGS & BREAKFAST

| | | |
|----|--|-----|
| 12 | Truffle Scrambled Eggs | 16 |
| | served on country toast and topped with arugula | |
| 9 | 3 Eggs Any Style* | 14 |
| | with choice of bacon or sausage, served with sourdough toast | |
| | add: pancakes or home fries | \$3 |
| 8 | Steak and Eggs* | 18 |
| 8 | hanger steak with three sunny-side up eggs, sourdough toast, home fries | |
| | Buttermilk Pancakes | 14 |
| | with Vermont maple syrup and choice of bacon or sausage | |
| 12 | Huevos Rancheros* | 16 |
| 14 | two eggs any style, tortillas, black beans, sweet plantains, red and green salsas | |
| 13 | French Toast | 14 |
| | fresh fruit and whipped maple cream | |
| | Frittata | 15 |
| 15 | tomato, parsley and mozzarella served with home fries | |
| | add: bacon or sausage*..... | \$2 |
| 17 | Breakfast Pizza* | 15 |
| | ham, eggs, truffle oil, fontina and arugula | |
| | Fresh Fruit with Granola and Greek Yogurt | 9 |
| | Breakfast Sandwich* | 13 |
| | fried egg, bacon or sausage, cheddar cheese on toasted bun, served with homefries | |
| | Smoked Salmon Platter* | 14 |
| | smoked Scottish salmon served with toast, boiled eggs, beets, olives, capers and creme fraiche | |

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| Sides | 6 |
| apple wood smoked bacon • breakfast sausage | |
| herb garlic home fries • pancakes • fresh fruit | |
| egg white substitutions \$2 substitute GF bread \$3 | |

** Advisory: Denotes food items are cooked to order or are served raw. 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.

BRUNCH

SANDWICHES

Sandwiches served with your choice of parmesan fries or organic mixed greens. Substitute GF bread...\$3

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

Lobster Roll

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

Grilled Cheese

fontina, mozzarella, tomato, arugula on Texas toast
served with tomato soup, parmesan fries or organic mixed greens

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. Substitute GF bread...\$3

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 beef 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

BBQ Burger

grass-fed beef, chipotle BBQ sauce, blue cheese, lettuce, onion, tomato, crispy onion on a griddled bun

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NON-ALCOHOLIC

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic

Lipton Iced Tea unsweetened

Cranberry, Grapefruit, Orange, Pineapple

Lemonade: regular, strawberry, mango, blood orange

Gosling's Ginger Beer

Red Bull, regular or sugar free

BOTTLED WATER

S. Pellegrino Sparking

Acqua Panna Still

SPECIALTY DRINKS

B Student

Bulleit Bourbon, angostura bitters, lemon juice, honey syrup, grapefruit juice

Timeout

Tanqueray, St. Elder, Sauvignon Blanc

Cultural Anthro

Casamigos Blanco, fresh lime, cucumber-jalapeno infused agave water, signature tajin rim

Rosé Crush

Hangar One Rosé, St. Elder, Cidergeist Rosé Ale, fresh lemon

Class Clown

Smirnoff Vanilla, Kahlua, Baileys, Nocello, fresh espresso

Detention

pineapple infused Don Q Coco Rum

Mezcal Mule

Sombra mezcal, lime juice, grapefruit juice, angostura and grapefruit bitters, Goslings ginger beer

Cafeteria Lemonade

Ketel One Citroen, regular, strawberry, mango, peach, blood orange, or pomegranate, brown sugar rim

Cafeteria Old Fashioned

Copper Dog Whisky, Galliano L'Aperitivo and Grapefruit Fruitations

Scientific Method

Bols Genever, Campari, fresh lime, mint, blackberry-blueberry-pomegranate syrup, topped with prosecco

LARGE FORMAT

Field Trip

Belvedere Ginger Zest, fresh lime, jalapeno infused triple sec, angostura and creole bitters, ginger beer

The Dropout

Ketel One, fresh lime, Galliano L'Aperitivo, creole and angostura bitters, ginger beer

Cafeteria Bowl

Captain Morgan rum, Goslings dark rum, angostura bitters, pineapple and orange juices

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

MOCKTAILS

Cafeteria Cooler

muddled oranges, lime, lemon, mint, with fresh OJ

Cucumber Lemon Rickey

muddled cucumber, lemon, lime, mint, cucumber-lemon syrup, soda water

BEER

Draft special

Domestic

Allagash White, Maine

Shiner Light Blonde Ale Shiner, TX 16oz

Downeast Cider house, Charlestown, MA

Cidergeist Bubbles Rosé Ale, Cincinnati, OH

Golden Monkey, Pennsylvania

Notch IPA, Salem, MA

Sam Adams Lager, Boston, MA

Imports

Corona, Mexico

Grimbergen Double Amber Ale, Belgium

Stella Artois, Belgium