



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
- Fried Calamari**
tomato sauce and pepperoncini aioli
- Mussels**
PEI mussels steamed in beer with chorizo, tomato and garlic
- Shrimp Ceviche**
rock shrimp, chopped onion, peppers, cilantro, lemon-lime, avocado, served with crisp tortillas
- Meatballs**
grass-fed organic beef, parmesan cheese, fresh tomato sauce
- Cheeseburger Spring Rolls**
grass-fed organic beef, cheese blend, cafeteria sauce, ketchup
- Tacos***
choice of cod, chicken, or steak*; pickled cabbage, radish, spicy crema, salsa verde
- Gazpacho**
chilled tomato soup with cucumbers, red pepper, 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**
romaine, tomatoes, cucumber, jicama, black beans, avocado, bell peppers, cheddar cheese, tortilla strips, honey-lime cilantro dressing
- 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

- Margherita** 11
classic margherita, fresh mozzarella, basil, tomato sauce
- Organic Pepperoni** 12
fontina, mozzarella, organic pepperoni, tomato sauce
- Mediterranean** 12
feta, red onion, spinach, tomato, Kalamata olives, garlic, oregano
- Portabella & Truffle Oil** 13
balsamic marinated Portabella mushrooms, truffle oil, arugula, garlic, mozzarella
- Fig** fig jam, goat cheese, caramelized onions, arugula, fresh figs 12

SANDWICHES

- 8 **Sandwiches served with your choice of parmesan fries or organic mixed greens. Substitute GF bread...\$3**
- 10 **Tuna Melt** 11
poached tuna salad, cheddar, onions, capers on Texas toast
- 11 **Cafeteria Cubano** 13
roasted pork, ham, Swiss, pickles, mayo and mustard on a pressed baguette
- 14 **Lobster Roll** MKT
fresh Maine lobster, chives, lettuce, mayo, crème fraiche, griddled bun
- 14 **Grilled Cheese** 10
fontina, mozzarella, tomato, arugula on Texas toast
served with tomato soup, parmesan fries or organic mixed greens
- 13 **Cafeteria Club*** 16
your choice of chicken, shrimp, smoked salmon* or turkey, chipotle mayonnaise, tomato, avocado, bacon, romaine on Texas toast
- 12 **Hummus Sandwich*** 10
Kalamata olive hummus, roasted red peppers, cucumber, alfalfa sprouts, tomatoes on ciabatta
add: turkey, chicken.....\$4 smoked salmon*, shrimp.....\$7

BURGERS

- 8 **All burgers served with your choice of parmesan fries or organic mixed greens. Substitute GF bread...\$3**
- 8 **add on: each \$1.5**
- 12

Swiss Cheese	Avocado	add on: each \$2
Feta Cheese	Crispy Onions	Bacon
Goat Cheese	Caramelized Onions	Fried Egg
Blue Cheese	Chipotle BBQ sauce	Habanero Cream Cheese
- 14 **Cafeteria Burger*** 14
grass-fed beef with cheddar, lettuce, tomato, onion and Cafeteria Sauce on a griddled bun
- 13 **Boston Cream Burger*** 16
grass-fed beef with cheddar, lettuce, tomato, raw onion, caramelized onions and habanero-radish cream cheese on a griddled bun
- 15 **Tuna Burger*** 17
pickled cabbage, chipotle mayo, avocado on a griddled bun
- 17 **Lamb Burger*** 16
ground lamb, tzatziki, Kalamata olives, tomatoes, romaine and feta on a griddled bun
- 15 **Black Bean Burger** 12
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
- 18 **BBQ Burger** 16
grass-fed beef, chipotle BBQ sauce, blue cheese, lettuce, onion, tomato, crispy onion on a griddled bun

* 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.

FOOD & DRINKS

ENTREES

Roasted Organic Spring Chicken mashed potatoes, asparagus, au jus	25
Chicken Milanese mixed greens and shaved parmesan	20
Hanger Steak* mashed potatoes, broccoli, red wine reduction	24
Salmon black lentils, asparagus, red wine	25
Cod arugula salad, raspberry-blood orange vinaigrette, blood oranges, heirloom cherry tomatoes	25
Mac-n-Cheese baked elbow macaroni with fontina, cheddar and parmesan, topped with bread crumbs add: bacon, chicken, peas/carrots.....\$4 shrimp, lobster.....\$7	15
Spaghetti and Meatballs spaghetti with all natural grass-fed beef, tomato sauce, and parmesan cheese	16
Pesto Alfredo Pasta whole wheat penne, asparagus, homemade pesto-alfredo sauce, cherry tomato, shaved parmesan add: chicken\$4 shrimp\$7	16
Whole Wheat Penne tossed with onions, garlic, tomatoes, broccoli, parmesan cheese in a white wine and chicken stock broth add: chicken\$4 shrimp\$7	16

PLATE DU JOUR

Sunday - Quesadilla Available after 3pm chicken, cheese, chipotle, bacon, potato, layered in a flour tortilla Served with black beans, sour cream, pico de gallo and guacamole add: lobsterMKT	18
Monday - Fra Diavolo shrimp, calamari, and mussels tossed in a spicy tomato sauce served with spaghetti	18
Tuesday - Pulled Pork served with coleslaw, fries and soft roll	16
Wednesday - Chicken Pot Pie baked chicken in cream sauce with carrots, peas, celery and bacon, puff pastry crust	18
Thursday - Chicken Parmesan served with spaghetti and mixed greens	18
Friday - Fish and Chips Cod, served with homemade tartar sauce	18
Saturday - Chicken Marsala Available after 3pm served with mashed potatoes, sauteed spinach, portabella mushrooms and cherry tomatoes	22

Sides6

parmesan fries • asparagus • broccoli • mashed potatoes
peas & carrots • substitute GF bread \$3

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

S. Pellegrino Sparking	6
Acqua Panna Still	6

SPECIALTY DRINKS

B Student Bulleit Bourbon, angostura bitters, lemon juice, honey syrup, grapefruit juice	13
Timeout Tanqueray, St. Elder, Sauvignon Blanc	13
Cultural Anthro Casamigos Blanco, fresh lime, cucumber-jalapeño infused agave water, signature tajin rim	14
Rosé Crush Hangar One Rosé, St. Elder, Cidergeist Rosé Ale, fresh lemon	14
Class Clown Smirnoff Vanilla, Kahlua, Baileys, Nocello, fresh espresso	13
Detention pineapple infused Don Q Coco Rum	rocks 10 / up 12
Mezcal Mule Sombra mezcal, lime juice, grapefruit juice, angostura and grapefruit bitters, Goslings ginger beer	13
Cafeteria Lemonade Ketel One Citroen, regular, strawberry, mango, peach, blood orange, or pomegranate, brown sugar rim	13
Cafeteria Old Fashioned Copper Dog Whisky, Galliano L'Aperitivo and Grapefruit Fruitations	13
Scientific Method Bols Genever, Campari, fresh lime, mint, blackberry-blueberry-pomegranate syrup, topped with prosecco	13

LARGE FORMAT

Field Trip Belvedere Ginger Zest, fresh lime, jalapeño infused triple sec, angostura and creole bitters, ginger beer	38
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	Glass/5.5
Cucumber Lemon Rickey muddled cucumber, lemon, lime, mint, cucumber-lemon syrup, soda water	

BEER

Draft special	7
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	7 7 6 6 7 6 7
Imports Corona, Mexico Grimbergen Double Amber Ale, Belgium Stella Artois, Belgium	7 7 7

* 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.