

# COLLEGE ROOM

## Starter

**Red Pepper Risotto Croquettes • 6**  
hand-formed risotto croquettes, lightly breaded and fried, basil-pesto crème fraiche

**Nachos • 7**  
cheddar, jalapenos, tomato, lime-cilantro crème fraiche, scallion, salsa  
add grilled chicken or pulled pork • 4  
guacamole • 1

### Wings • 5/9

Dry	half-dozen/dozen	Wet
ranch		hot buffalo
jerk		sriracha
sea salt & black		carolina bbq

### Fromage • 10

(half order – choose 3 cheeses • 6)

dutch mill dance smoked gouda – netherlands – cow  
tillamook 2yr aged extra sharp cheddar – oregon – cow  
joan of arc double crème brie – france – cow  
coombe castle sage derby – great britain – cow

#### Accompaniments:

dates, green tea apricots, baby pear, grilled naan, balsamic reduction, spiced walnuts

### Vegetable Flatbread • 7

roasted vegetables, feta cheese, baked naan

### Chicken Flatbread • 8

basil pesto, grilled chicken, fresh mozzarella, baked naan

### Caprese • 9

Local heirloom tomato, fresh mozzarella, baby greens, extra virgin olive oil, basil, balsamic reduction and crostini

## Sandwich

**Grilled Mahi Tacos\* • 13**  
flour tortilla, pico de gallo, lime cilantro crème fraiche, lettuce, cotija cheese

**Carolina Pulled Pork • 9**  
slow cooked pulled pork, carolina barbeque sauce, cole slaw, pickles, crispy onions, brioche roll

#### sides:

french fries, sweet potato fries, coleslaw  
side salad: add \$1.50

### \*Club Burger • 8.95

#### \*Hand-formed 100% Angus, brioche bun

Substitution's: chicken, salmon, vegetarian

Choice of cheese:

american, blue, cheddar, pepperjack, provolone or swiss

#### Toppings

bacon 1.50	sautéed onion .10
fried Egg 1.50	mushrooms .10
guacamole .50	spinach .10
pulled pork 2.00	jalapenos .10

## Salad

**Blackened Salmon Caesar\* • 10**  
blackened salmon, romaine, grape tomato, pumpernickel croutons, asiago cheese, red pepper-caesar dressing

**Chicken, Apple & Walnut • 10**  
grilled chicken, baby greens, granny smith apples, spiced walnuts, goat cheese, apple cider vinaigrette

### Crab Hoelzel • 14

Jumbo lump crab, baby greens and bibb lettuce, fresh avocado, roma tomato, Hawaiian black sea salt and peppered vinaigrette

## Entrée

### Ginger~Lime Chicken • 14

Chilled quinoa-black bean salad, grilled marinated chicken, grape tomato, cucumber, cilantro, ginger-lime vinaigrette and picode gallo

### Grilled Mahi Mahi\* • 16

mahi filet, fennel citrus slaw, roasted vegetable orzo

### Crab Cappellini • 15

Jumbo lump crab, angel hair pasta, tomato, scallion, chardonnay beurre blanc

### Char-Grilled Flat Iron Steak\* • 18

flat iron steak, grilled yam, caramelized pineapple chimichurri, roasted seasonal vegetables

\*Item is prepared or can be requested undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.