



## THIS WEEK'S HOT LINE SPECIALS

Saturday

3/18

Brunch

Scrambled Eggs, Blueberry Pancakes,  
Grilled Chourico, John's Famous Hash Browns,  
Roasted Vegetable Frittata,  
Egg + Sausage Breakfast Sandwich, Stir-Fried  
Vegetables + Quinoa Oatmeal

Dinner

Hunan-Style Beef + Broccoli,  
Stir-Fried Vegetable Fried Rice +  
Crispy Edamame Dumplings

Sunday

3/19

Brunch

Scrambled Eggs, Wild Mushroom Scramble,  
Chocolate Chip Pancakes, Bacon,  
Crispy Potato Latkes, Maple-Cinnamon Oatmeal,  
Stir-Fried Vegetables + Entrée of the Day

Dinner

WING NIGHT!

Monday

3/20

Lunch

Roasted Turkey Reubens +  
Crispy Waffle Fries

Dinner

Indian Veg Plate:  
Tofu + Spinach Masala, Baingan Bharta,  
Cardamom-scented Basmati +  
Vegetable Samosas with Mint Raita

Tuesday

3/21

Lunch

Oaxacan Mole Negro Chicken Torta  
Smashed Maduros,  
Wards Farm Sweet Potato Salad  
with Ancho Yogurt + Cilantro

Dinner

Prosciutto + Sundried Tomato-Stuffed Pork Loin,  
Herb-Roasted Potatoes +  
Sautéed Early Spring Vegetables

Wednesday

3/22

Lunch

Early Spring Salade Niçoise with  
Lentils du Puy, Local Radish +  
Fresh Asparagus

Dinner

John's Shrimp + Creamy Grits +  
Cajun-Spiked Vegetables

Thursday

3/23

Lunch

Quesadillas!  
  
Slow-Braised Pork + Green Chili  
or  
Classic Cheese

Dinner

Seared Chicken Basquaise,  
Braised Fingerlings with Spanish Chorizo,  
Artichokes + Saffron

Friday

3/24

Lunch

New England Fried Scallop + Clam Roll,  
Crispy Shoestring Onion Rings +  
RI Red Relish

Dinner

Alabama White BBQ-Glazed Salmon,  
Green Thumb Farm Baked Jacobs Cattle Beans +  
Phyllis' Bacon-Braised Greens



# Weekly Specials

Saturday

Brunch

3/18

Tofu scramble, waffle bar, French toast, fried rice, sausage links, bacon and quiche.

Dinner

Mexican Bar \$7.95

Your choice of beef or bean with chips or burrito sized tortilla. Fill it up with our self-serve toppings bar. Enjoy!

Sunday

Brunch

3/19

Omelet bar, scrambled eggs, home fries, bacon and sausage

Dinner

Roast Pork Loin \$8.95

Herb roast pork loin with roast potatoes, Roasted fall veggies and gravy. Mixed Ravioli \$6.95

Cheese, mushroom, and sundried tomato stuffed pasta in our house made marinara sauce using organic tomatoes; garnished with grated cheese and fresh Italian parsley and served with dinner rolls.

Monday

Lunch

3/20

Spinach and Feta Crepe \$4.95  
A savory mix spinach, feta, onion, in our made to order Crepe.  
Potato Bar \$7.95  
Russet potato and sweet potatoes with a variety of topping including broccoli, mushrooms, lentils and cold toppings.

Dinner

Steamed Dumplings \$7.95

Kale stuffed dumplings, steamed and served with a light ginger miso broth garnished with carrot and black radish.  
Linguine with Butternut and Chili Cream \$7.95  
Linguine with ancho chili cream sauce and butternut squash, garnished with parmesan and cilantro.

Tuesday

Lunch

3/21

Turkey BLT Roll-up 5.95  
Roast turkey with lettuce, tomato and bacon, a light touch of mayo in a 12 inch wrap.  
Assorted Pizza

Dinner

Mica's family Dinner  
Enjoy Mica's favorite dishes from the Philippines

Wednesday

Lunch

3/22

Gyro \$5.95  
Tender strips of all beef Mediterranean meat loaf, grilled and served with lightly dressed tomato, parsley & red onion with shredded lettuce on a freshly grilled pita & Tzatziki sauce.  
Butternut and Goat Cheese Crepe \$5.95  
Roasted butternut squash with crumbled goat cheese and a drizzle of balsamic glaze.

Dinner

Portfolio Steak Caesar Salad 8.95  
House made dressing tossed with romaine lettuce, olives, grape tomatoes and croutons and topped with grilled beef.  
Sesame Soba Noodles \$7.95  
Soba noodles with stir-fried broccoli, garlic and tofu all tossed with Soy, sesame and shirachi.

Thursday

Lunch

3/23

Chicken Fajita \$6.95  
Marinated chicken thighs, grilled & served with salsa, sour cream & guacamole. All wheat flour tortillas. Comes with yellow rice.  
Chic Pea burger \$5.95  
A combination of chic peas, onion and spices, hand formed and grilled. Add toppings from our topping bar.

Dinner

Lamb Kabob  
Battered Pollock with shaved cabbage, avocado cream tomato salsa in soft corn tortillas. Comes with fried plantains.  
Eggplant and White Bean Crisp \$7.95  
White bean and tomato stew with roasted eggplant topped with a savory crisp topping.

Friday

Lunch

3/24

Cajun Shrimp Grinder \$7.95  
Breaded shrimp tossed in Cajun seasoning & served in a torpedo roll with shredded lettuce, tomato & spicy remoulade  
Mediterranean Ramen Noodles \$6.95  
Grilled peppers, asparagus & onions with chick peas, cilantro & feta cheese. All in an aromatic broth garnished with diced tomato.

Dinner

Jerk Chicken Plate \$8.95  
Slow grilled chicken thighs with a spicy Caribbean jerk rub. Served with beans and rice and grilled pineapple relish..  
Flat Bread Pizza. \$6.95  
Assorted grilled pizza with seasonal ingredients.

*Our Menu is subject to change; depending on what the farms send us!*  
for more menu updates visit [info.risd.edu/dining](http://info.risd.edu/dining) or [RISDdining](https://www.facebook.com/RISDdining) on Facebook