



THIS WEEK'S HOT LINE SPECIALS

Saturday	Brunch	Dinner
4/15	Scrambled Eggs, Blueberry Pancakes, Grilled Chourico, John's Famous Hash Browns, Roasted Vegetable Frittata, Egg + Sausage Breakfast Sandwich, Stir-Fried Vegetables + Quinoa Oatmeal	Chicken Tikka Masala, Roasted Eggplant-Chickpea Bharta with Garam Masala + Coconut Basmati Rice with Spring Peas + Mint, Crispy Vegetable Samosas
Sunday	Brunch	Dinner
4/16	Scrambled Eggs, Wild Mushroom Scramble, Chocolate Chip Pancakes, Bacon, Crispy Potato Latkes, Maple-Cinnamon Oatmeal, Stir-Fried Vegetables + Entrée of the Day	Maple-Glazed Virginia Ham, Mashed Sweet Potatoes + Old-School Creamy Green Bean Casserole
Happy Easter!		
Monday	Lunch	Dinner
4/17	Korean BBQ Chicken Meatball Sub, House-pickled Slaw, Gochuchang Aioli + Kimchi-Sweet Potato Poutine	Wild Sole à la Meunière, Lemon + Herb-scented Rice Pilaf + Warm Asparagus Salad with Capers + Radish
Tuesday	Lunch	Dinner
4/18	Ginnie's Monte Cristo Local Maple Dijon + Baby Kale Salad with Pickled Reds + Spring Peas	Grilled Flank Steak with Catalan Romesco, Sautéed Spring Vegetables with Green Olives + Pimenton, Herb-Roasted Red Bliss Potatoes
Wednesday	Lunch	Dinner
4/19	Coconut-Braised Barbacoa "Bánh Mì" Sambal-Teriyaki Glaze, Spicy Cabbage Slaw + Crispy Pickles with Sriracha Aioli	Meet our favorite local farmers + vendors as they join us for dinner featuring the fruits of their labor... Chilpachole-style Red Chili Stew with RI Littlenecks + Swordfish, Schartner Farm Sweet Potato + Carrot Puree, Sautéed Swiss Chard + Kale
eat + learn @ The Met 5-7pm!		
Thursday	Lunch	Dinner
4/20	Johnny's Vietnamese Pork Laab Salad, Crispy Spring Rolls	Kansas City BBQ Chicken, Classic Southern Potato Salad, House-baked Corn Bread + Ron's Creamed Corn with Caramelized Onions + Fresh Herbs
Friday	Lunch	Dinner
4/21	Potato Gnocchi with Sautéed Shrimp, Schartner's Kale + Roasted Mushrooms, Charred Lemon Beurre Blanc + Classic Caesar Salad	Harissa-Roasted Leg of Lamb with Lemon/Mint Gremolata, Sautéed Snap Peas and Asparagus with Preserved Lemons + Castelvetrano Olives, Damaniq's Creamy Risotto with Spring Peas

Our Menu is subject to change; depending on what the farms send us!
for more menu updates visit info.risd.edu/dining or RISDdining on Facebook



Weekly Specials

Saturday

Brunch

4/15

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

Dinner

Beef Lasagna \$7.95

Seasoned ground beef layered with sautéed spinach, a blend of cheeses and fresh pasta sheets, served with garlic bread.

Tempeh Ratatouille \$7.95

Roasted eggplant with onions, zucchini and crispy fried tempeh in an aromatic tomato sauce with fresh herbs and served with pasta and toasted bread.

Sunday

Brunch

4/16

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

Dinner

BBQ Ribs \$8.95

Baby back ribs with house made BBQ sauce, slow cooked and served with traditional coleslaw, corn bread and baked beans.

Sundried Tomato Ravioli \$7.95

Ravioli stuffed with a sundried tomato filling, tossed with grilled onions, zucchini, summer squash, grated cheese and heavy cream, served with garlic bread.

Monday

Lunch

4/17

Vegetable Hash \$6.95

Julienned sautéed vegetables with garlic, ginger, gluten free soy sauce & sesame oil, topped with an egg & garnished with toasted sesame seeds & chopped cilantro.

Tofu Egg Salad sandwich \$5.95

A delicious blend of crumbled tofu with vegan mayonnaise, served on toasted seven-grain bread with baby arugula.

Dinner

Tostones with Guasacaca Sauce \$6.95

Fried green plantains served with an avocado and tomato dip.

Cheese and Chile Enchiladas \$8.95

Local corn tortillas filled with a seasoned blend of cheeses and roasted Chiles and topped with our house made mole sauce and baked, served with pinto beans and yellow rice, salsa and sour cream.

Tuesday

Lunch

4/18

Arepas \$7.95

Traditional Venezuelan corn cakes grilled and stuffed with shredded pork, served with tomato salsa and sliced avocado.

Assorted Pizza \$2.50/ slice

Dinner

Sunflower Pesto grilled chicken \$7.95

Grilled chicken thighs marinated in house made basil pesto and served over seasoned tortellini with tomato confit.

Seasonal Vegetable Grain Bowl \$7.95

Herbed quinoa topped with roasted vegetables and drizzled with a roasted red pepper aioli.

Wednesday

Lunch

4/19

Rosemary Chicken Sub \$6.95

Rosemary grilled chicken with lettuce, tomato and red onions on a grinder roll with basil goat cheese spread.

Butternut and Goat Cheese Crepe \$5.95

House made crepe filled with roasted butternut squash with crumbled goat cheese, candied pumpkin seeds and a drizzle of balsamic glaze.

Dinner

Pabellón Criollo \$7.95

Venezuelan style braised beef served with black beans and rice.

Tostones with Guasacaca Sauce \$6.95

Fried green plantains served with an avocado and tomato dip.

Thursday

Lunch

4/20

Chicken Fajita \$6.95

Marinated chicken thighs grilled & served with salsa, sour cream & guacamole served with flour tortillas and yellow rice.

Pear and Fig Salad \$7.95

Roasted pears with figs, roasted yellow peppers, Bermuda onion, grape tomatoes & sunflower kernels over baby arugula with our house made sherry vinaigrette dressing.

Dinner

Mussel Thai Curry \$9.95

East coast mussels with coconut milk, lime juice, yellow curry, cauliflower and potato, served with crusty bread and fresh cilantro.

Spinach and Feta Pie \$6.95

A savory mixture spinach, feta, onion, ricotta and egg, baked in a pie, served with a garden salad.

Friday

Lunch

4/21

Scallop Po Boy \$7.95

Fried, Cajun style seasoned scallops served in a torpedo roll with shredded lettuce, tomato and a spicy remoulade.

Indian Ramen \$6.95

Ramen noodles in an aromatic broth with onion fritters (pakora), chick peas, diced tomato, mint chutney and naan strips.

Dinner

Blue Plate Special \$7.95

Teriyaki chicken wings, eggroll and fried rice with Korean BBQ sauce.

Vegetable Tagine \$7.95

Classic Moroccan dish, slow cooked with a variety of beans and vegetables, served with herbed grain salad, yogurt sauce and pita bread.

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