

Summer Lunch Menu



Appetizers

Duck Trio \$12
Confit, Pâté, Rillettes

Bacon Burnt Ends \$9
Slab Bacon with Spicy Maple and Cowboy Candy

Chorizo in Cider \$9
Sherry, Manchego Cheese, Almonds, and Sour Apple

House Soup
Choice of Roasted Tomato or Clam Chowder
Cup \$4 Bowl \$7

Side Salad \$5

Salads

House Salad \$6
Mixed Greens, Hazelnuts, Blue Cheese and Pears, tossed in a Cranberry Vinaigrette

Caesar \$8
Traditional Ingredients, Romain Hearts, Parmesan Cheese, and Caesar Dressing

Salad Niçoise \$12
Lightly Smoked Tuna with Potatoes, Eggs, Green Beans, Onions, and Capers

Pizzas \$12

The Porker
Pepperoni, Chorizo, Sausage, and
Caramelized Onion in a Tomato Sauce

Vineyard
Blue Cheese, Dates, and Cranberry, topped
with Fresh Arugula and Olive Oil

Ultimate Cheese
Fresh Mozzarella, Smoked Gouda, Parmesan and
Provolone with Fresh Basil in a White Sauce

Entrées

Summer Celebration \$15 (GF/V)
Quinoa Filled Tomato, Grilled Zucchini and
Peppers with Truffle Corn Puree

Halibut \$22 (GF)
Fried Polenta Carrot Puree, Pepper Jam and
Vegetable Garnish, Sherry Chorizo Cream Sauce

Pasta Carbonara \$18 (GF option)
Fresh Pasta, Egg, Black Pepper, Bacon,
Cheese and Chive

Steak & Mushroom \$22 (GF option)
Grilled NY Strip Steak, Roasted Fingerling
Potatoes and Selection of Mushrooms

Desserts \$7

Strawberry Sampler
Crème Brûlée (GF option)
Blueberry Cobbler Cake with Lemon Curd
Opera Slice

Some menu items may be subject to change due to ingredient availability.
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