seasonal greens

All of Brandeis’ favorite salads are made with fresh greens

**HARVEST COBB SALAD 12.99**
Turkey, beef bacon, plum tomatoes, hard boiled eggs, fresh avocado and Great Hill Blue Cheese over chopped Iceberg lettuce and drizzled with an Apple Cider Vinaigrette.

**CAESAR SALAD 9.99**
Crisp Romaine lettuce tossed with Caesar dressing, shredded Parmesan and croutons.

**BRANDEIS WOODCUTTER’S SALAD 9.49**
Classic chopped salad of Romaine greens, Iceberg lettuce, English cucumbers, Roma tomatoes, roasted red peppers, diced hard boiled egg and crumbled feta cheese with our house vinaigrette.

**POWER GREENS 9.99**
A super food salad made with Tuscan kale, baby spinach, baby arugula and baby chard tossed with dried cranberries, toasted sliced almonds and orange segments. Blood Orange Vinaigrette.

Add your choice of Grilled Salmon, Chicken Kabobs or Roasted Seasonal Vegetables for 3.49 each.

specialty sandwiches

All of our Hand-Crafted Signature Sandwiches are served with your choice of Side Salad or lemon-pepper parmesan French Fries.

**GRILLED CHICKEN PANINI 10.99**
Grilled marinated chicken breast topped with roasted red peppers, Roma tomatoes, fresh basil, Mozzarella de Bufala and pesto aioli

**GRILLED VEGETABLE PANINI 10.99**
Roasted peppers and grilled zucchini, eggplant, and summer squash topped with spicy Arugula, shaved Parmigiano-Reggiano, and a Balsamic glaze

**“CREEK STONE FARMS” BLACK ANGUS BURGER 10.99**
Fresh angus beef grilled to order on our flat top grill and topped with caramelized Vidalia onions, American cheese and our own “Secret Sauce”. Served on a fresh Kutz Bakery Brioche bun.

Before placing your order, please inform your server if anyone in your party has a food allergy.
ADD SOUP DU JOUR TO ANY SALAD, ENTRÉE OR SANDWICH FOR 2.99!

specialty sandwiches

THREE CHEESE GRILLED CHEESE & TOMATO SOUP 7.99
Aged Cheddar, smoked Provolone, and Mozzarella cheeses melted on thick-cut Texas Toast and served with our house tomato soup.

Add a side of fries 1.79

club entrees

PAN ROASTED SALMON 12.99
Atlantic Salmon topped with Gremolata and served with organic Quinoa Pilaf and a vegetable Napoleon.

RIGATONI BOLOGNESE 12.99
A traditional hearty meat sauce made from Creek Stone Farms Black Angus Beef, Veal, and Salami over Rigatoni pasta. Topped with San Marzano tomatoes, Parmigiano-Reggiano and fresh herb Ricotta cheese.

CHICKEN BREAST “MILANESE” 10.99
Chicken cutlet lightly breaded and pan seared, served with roasted fingerling potatoes and Arugula salad topped with roasted red peppers and shaved Pecorino

faculty club buffet

Designed for our guests in a hurry, the buffet offers a premium soup, salad and hot entrée bar. Ask your server for our daily Chef Specials!

SOUP DU JOUR 4.29
Includes freshly baked bread from our very own on-campus Kutz Bakeshop

FACULTY CLUB SOUP & SALAD BAR 8.49
Unlimited Soup, salad and freshly baked bread

FACULTY CLUB BUFFET 10.49

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