

OPEN SEASONALLY WED/THURS

11:30am-1:00pm

PRIX FIXE \$20

Choice of First & Second courses

+ Chef's Selection Dessert & beverage



All items are prepared & served by
Culinary & Baking & Pastry Arts
Students of MCCC 's Hospitality
Institute. Please inform your server
of any dietary restrictions.

MENU

FIRST

Small Plates - Choose One

Creamy Potato & Leek Soup

Vegetarian GF

Corn Puree, Curry Oil

Chopped Greens

Vegetarian GF

Romaine & Spring Mix,

Tahini Lemon Vinaigrette, Ricotta Salata

Tempura Portobello

Vegetarian

Wilted Spinach, Miso Aioli

SECOND

Large Plates - Choose One

Wild Caught Salmon

Herbed Farro, Fall Vegetable 'Linguine',

Preserved Lemon, Garlic Confit

Smoked Turkey Sandwich

Citrus-Brined, Arugula, Tomato,

Dill Chili Mayo, House Pickles

General Tso's Cauliflower

Vegetarian GF

Basmati Rice, Scallion

House Made Pasta

Vegetarian

Basil Walnut Pesto,

Blistered Cherry Tomato, Grana Padano

STONE-FIRED PIZZA

Neopolitan-Style Crust \$10

Upside Down

Vegetarian

Cheese & Tomato

Meat Lover's

Bacon & Sausage

Vegetable

Vegetarian

Spinach, Peppers,

Garlic feta, Walnut Pesto

BEVERAGES

Monty Cocktail

Weekly, Seasonal, Non-Alcoholic

Iced Tea

Unsweetened with Lemon

Backyard Beans

Locally Roasted Coffee,

Lansdale, PA

Herbal Tea

Assorted Caffeinated

& Decaffeinated

**Consuming raw or undercooked foods such as meats, seafood, poultry, shellfish, and eggs may result in an increased risk of foodborne illness, especially if you are considered part of high risk populations or have certain medical conditions*