



Seasonal Lunch Menu

SALADS

Autumn Wedge Salad- Iceberg Wedge, roasted butternut squash, diced apple, caramelized pecans, crumbled bleu cheese, creamy maple Dijon dressing. (**\$11.00**) *add Chicken for \$2.00 extra*

Harvest Kale Chicken Caesar Salad- Chopped romaine and Tuscan kale, sliced chicken, dried cranberries, cornbread croutons, house made Caesar dressing. (**\$13.00**)

Spinach Chicken Salad- Fresh spinach, sliced chicken, tri color quinoa, toasted pumpkin seeds, fresh pomegranate seeds, crumbled goat cheese, white balsamic vinaigrette. (**\$13.00**)

SANDWICHES

(Served with chef's side of the day and house made pickle)

Autumn Harvest Panini- Fresh focaccia, sliced turkey, sliced apple, cranberry chutney, smoked gouda with honey Dijon. (**\$13.50**)

Toasted Focaccia Cheesesteak- Sliced marinated steak, sweet pepper chutney, caramelized onions, provolone cheese, garlic aioli. (**\$15.00**)

The Head Chef- Fresh baguette, house made fried chicken cutlet, crispy bacon, sliced fresh mozzarella, thousand island dressing, garlic butter. (**\$13.50**)

Black Bean Burger- Fresh black bean burger, romaine, sliced tomato, choice of cheese, sweet chili aioli on brioche served with fries. (**\$15.00**)

Chicken Tenders & Fries- House-made chicken tenders tossed in your choice of sauce or served plain. Includes French fries with your choice of sauce (***Sweet chili, honey BBQ or buffalo***) (**\$13.50**)

COMFORT

\$8.00 + tax (Served with chef's side of the day and house made pickle)

Grilled Cheese- Cheddar, Swiss, bacon on our house-made country white bread
(Add French fries for \$3.50)

Chicken Pot Pie- House-made flaky pie crust with chicken, vegetables, potatoes in a savory velouté sauce

**All Salads Can be Made into Wraps
Lunch Served from 9AM to 2PM**

Before placing your order, please inform your server if a person in your party has a food allergy.



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