

UPPER FARINON DINING HALL

Please note: some menu options may be substituted
September 1, 2025 TO September 7, 2025

OPEN Monday to Friday from 8:00 am - 9:00 pm | CLOSED Sunday

BREAKFAST													
MONDAY Sept-1		TUESDAY Sept-2		WEDNESDAY Sept-3		THURSDAY Sept-4		FRIDAY Sept-5		SATURDAY Sept-6		SUNDAY Sept-7	
SPOON & FORK	French Toast	Blueberry Pancakes	Mini Spinach Frittatas	French Toast	Blueberry Pancakes	Broccoli Frittata	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.						
	Turkey Sausage Patty	Bacon	Turkey Bacon	Bacon / Pork Sausage Patty	Turkey Sausage Patty	Bacon / Turkey Bacon							
	Home Fried Potatoes	Tater Tots	Hashbrown Patty	Home Fried Potatoes	Tater Tots	Omelet Bar							
	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs							
	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites							

LUNCH							
MONDAY Sept-1		TUESDAY Sept-2	WEDNESDAY Sept-3	THURSDAY Sept-4	FRIDAY Sept-5	SATURDAY Sept-6	SUNDAY Sept-7
INSPIRED EATS	Orange Beef Stir Fry	"Soy" Ginger Pulled Jackfruit - Allergen Friendly	Chopped Steak Plate	Grilled Chicken Salad w/ White Beans	Rosemary Pork Chop	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Snow Pea & Pepper Saute - Allergen Friendly	Cauliflower Tomato Braised Vegan		Herbed Celery Potato Salad	Potatoes O' Brien	Chef's Choice	
	Brown Rice	Lentil Spinach Salad			Sautéed Mushrooms		
Oven	Rotisserie Baked Chicken	Roasted Pork Loin w/ Caramelized Apples	Cajun Chicken Thigh	Meatloaf	Grilled BBQ Chicken Quarters	Chef's Choice Vegetable	
	Corn On The Cob	Mashed Sweet Potatoes	Corn Squash & Zucchini	Garlic Mashed Potatoes	Maple Roasted Sweet Potatoes	Chef's Choice	
	Dirty Rice - Allergen Friendly	Spinach & Garlic	Spanish Rice	Country Style Green Beans	Oven Roasted Spiced Carrots		
V2	Coconut Chickpea Curry	Corn Cakes w/ Zucchini Salsa	BBQ Tempeh	Parslied Potatoes	Broccoli Crown	Chef's Choice Vegetable	
	Green Peas	Roasted Zucchini & Squash	Maple Roasted Sweet Potatoes	Egyptian Eggplant with Chickpeas Herbs	Southern Fried Tofu	Chef's Choice	
	Basmati Rice Pilaf	Roasted Corn Salsa	Kickin' Collard Greens	Green Beans w/ Mushrooms & Tomatoes	Roasted Apples & Sweet Potatoes		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Pasta Bar	
	Cheese Pizza		Cheese Pizza		Breakfast Flatbread	Cheese Pizza	
	Pepperoni Pizza		Pepperoni Pizza		BBQ Chicken Flatbread	Pepperoni Pizza	
	Buffalo Fried Chicken Pizza				Blue Cheese Onion & Apple Flatbread		
DELI	Italian Focaccia Sandwich	Buffalo Chicken Ranch Wrap	Grilled Portobello Mushroom Sandwich	Mediterranean Turkey Wrap	Roast Beef & Cheddar on Pretzel Bun	Italian Hoagie Sandwich	
Spoon & Fork	Loaded Chicken Bowl	BBQ Roasted Half Chicken	Marinated Turkey Cutlet	Basil Pasta	Shrimp Creole with Rice	Chef's Choice Vegetable	
	Biscuits	Brown Rice Pilaf	Bread Stuffing	Chicken Parmesan	Crostini	Chef's Choice	
	Roasted Zucchini & Squash	Lemon Green Beans	Maple Glazed Carrots	Baked Garlic Bread	Vegetable Saute		
GRILL	American Grill Burger	Sausage Egg & Cheese Breakfast Sandwich	Bratwurst	Grilled Ham and Cheese	Chicken & Pepperjack Quesadilla	Cheesy Scrambled Egg Hashbrowns Pork Sausage Patty	
FRESH STOCK	Chicken Corn Noodle Soup	Cream of Broccoli - Gluten Friendly	Beef Stuffed Pepper Soup	Beef Barley Soup	Italian Wedding Soup	Chicken Gumbo Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER							
MONDAY Sept-1		TUESDAY Sept-2	WEDNESDAY Sept-3	THURSDAY Sept-4	FRIDAY Sept-5	SATURDAY Sept-6	SUNDAY Sept-7
INSPIRED EATS	Black Beans & Rice	Chicken Curry - Allergen Friendly	Beef Tips	Chicken Marsala	Italian Roast Pork Sandwich	Honey Chili Chicken	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Chipotle Turkey Chili	Sautéed Snow Peas & Peppers	Roasted Red Potatoes	Garlic Herb Orzo	Roasted Carrots & Mushrooms	Roasted Sweet Potatoes	
	Corn & Green Chiles	Basmati Rice Pilaf	Peas & Carrots	Green & Yellow Squash	Garlic Roasted Red Potatoes	Green Beans	
Oven	Andouille	Quinoa	Bulgur	Snow Peas	Turkey Breast Roulade	General Tso's Tempeh	
	Roasted Cabbage w/ Lime	Thai Red Curry Chicken	Teriyaki Grilled Chicken	Gochujang Pork	Cheddar Mashed Potatoes	Brown Rice and Quinoa	
	Dirty Rice - Allergen Friendly	Spinach & Garlic	Jalapeno & Lime Sugar Snap Peas	Rice Noodles	Balsamic Broccoli Rabe	Peas & Carrots	
V2	Potato Crust Veggie Pot Pie	Adobo BBQ Grilled Tofu	Artichoke Parmesan Pasta Salad	Baked Seasoned Pita Chips	Vegan Vegetable Chili	Vegetable Couscous	
	White Bean Tabbouleh	Roasted Squashes	Roasted Cherry Tomato	Butternut Falafel w/ Maple Tahini	Red Beans & Rice	Roasted Broccoli	
		Maple Roasted Sweet Potatoes	Braised Greens	Eggplant Hummus	Mexican Corn Salad	White Bean and Lentil Burger	
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Buddha Bowl Bar	
	Buffalo Fried Chicken Pizza		White Pizza		Taco Flatbread		
	Cheese Pizza		Cheese Pizza		Italian Flatbread		
	Pepperoni Pizza		Pepperoni Pizza		Three Cheese Flatbread		
Grill	Provolone Cheesesteak	Sloppy Joe Sandwich	Bacon Avocado Grilled Cheese	BBQ Chicken Sandwich	Black & Blue Burger	BLT Chicken Sandwich	
Spoon & Fork	Chicken Alfredo Penne	Cantonese Vegetable Stir Fry	Roasted Pork Loin w/ Caramelized Apples	Jamaican Style Beef Curry	Baked Parmesan Haddock	Orange Chicken Stir Fry	
	Baked Garlic Bread	Kung Pao Chicken	Roasted Asparagus	Jerk Cabbage Slaw	Baked Potato	Sugar Snap Peas	
	Ratatouille	Vegetable Lo Mein	Creamy Mashed Potatoes	Roasted Plantain	Southern Style Succotash	Basmati Rice Pilaf	

Please note this menu is subject to change. If navigating an allergy or dietary restriction, please refer to the signage at the point of service for allergen information or talk to a team member.

QUESTIONS?
Connect with us by email at dining@lafayette.edu or on Instagram @ [Lafayette_Dining](#).