

UPPER FARINON DINING HALL

Please note: some menu options may be substituted
November 3, 2025 TO November 9, 2025

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

BREAKFAST													
MONDAY Nov-3		TUESDAY Nov-4		WEDNESDAY Nov-5		THURSDAY Nov-6		FRIDAY Nov-7		SATURDAY Nov-8		SUNDAY Nov-9	
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 Nov-4		TUESDAY Nov-4	WEDNESDAY Nov-5	THURSDAY Nov-6	FRIDAY Nov-7	SATURDAY Nov-8	SUNDAY Nov-9
INSPIRED EATS	Beef Tips in Burgundy Sauce	Pineapple Chili Chicken	White Turkey Chili	Pork Stir Fry - Allergen Friendly	Grilled BBQ Chicken Quarters	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Lemon Pepper Pasta - Allergen Friendly	Peas & Carrots	Country Style Green Beans	Asian Style Cole Slaw	Green & Yellow Squash	Chef's Choice	
	Dilled Carrots	Vegan Mashed Potato	Brown Rice	Rice Noodles	Roasted Sweet Potatoes		
Oven	BBQ Roasted Half Chicken	Cheesy Meatloaf	Herb Marinated Chicken	Sweet Italian Sausage	Teriyaki Beef & Broccoli	Chef's Choice Vegetable	
	Mashed Sweet Potatoes	Roasted Broccoli	Garlic Herb Orzo	Linguini w Tomato & Arugula	Vegetable Lo Mein	Chef's Choice	
	Peas & Roasted Mushrooms	Garlic Roasted Red Potatoes	Roasted Onions & Peppers	Roasted Onions & Peppers			
V2	Roasted Sweet Potatoes	BBQ Tofu	Impossible Brand Vegan Meatballs	Beyond Meat Breakfast Sausage	General Tso's Tempeh	Chef's Choice Vegetable	
	Corn Squash & Zucchini	Macaroni and Cheese	Garlic Herb Orzo	Chunky Vegetable Paella	Broccoli Cauliflower & Carrot	Chef's Choice	
	Oven Roasted Chipotle Tofu Steaks	Lemon Broccoli	Greek Spinach and Quinoa Vegan	Roasted Carrots	White Rice		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Pasta Bar	
	Cheese Pizza		Cheese Pizza		Breakfast Flatbread	Cheese Pizza	
	Pepperoni Pizza		Hawaiian Pizza		Caprese Artichoke Flatbread	Pepperoni Pizza	
	Buffalo Fried Chicken Pizza				Maple & Roast Vegetable Bacon Flatbread		
DELI	Ham and Cheese Sammie	Egg Salad on Croissant	Roast Beef Cheddar Horseradish on Kaiser	Veggie Avocado Hummus on Ciabatta	BLT on Sourdough	Turkey Caprese Baguette	
Spoon & Fork	Andouille Jambalaya Pasta	Broccoli Crown	Brown Sugar Glazed Ham	BBQ Spiced Chicken	Vegetable Egg Roll	Chef's Choice Vegetable	
	Buttermilk Cornbread	Tuscan Oven Baked Ziti	Cheddar Mashed Potatoes	BBQ Vegetarian Baked Beans	Teriyaki Grilled Chicken	Chef's Choice	
	Corn Squash & Zucchini	Baked Garlic Bread	Corn On The Cob	Kickin' Collard Greens	Vegetable Fried Rice		
GRILL	Sloppy Joe Sandwich	Grilled Ham and Cheese	Basil Tomato and Mozzarella Sandwich	Bacon, Egg & Cheese Breakfast Sandwich	Chicken Quesadilla	Cheesy Scrambled Egg Hashbrowns Pork Sausage Patty	
FRESH STOCK	White Turkey Chili	Tomato Basil Soup	Split Pea and Ham Soup	Chicken Noodle Soup	New England Clam Chowder	Hearty Beef Lentil Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER							
MONDAY Nov-3		TUESDAY Nov-4	WEDNESDAY Nov-5	THURSDAY Nov-6	FRIDAY Nov-7	SATURDAY Nov-8	SUNDAY Nov-9
INSPIRED EATS	Sofrito Chicken	Chopped Pork	Turkey Meatloaf - Allergen Friendly	Herb Marinated Chicken	Italian Roasted Potatoes	Roasted Garlic Rosemary Chicken	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Collard Greens Salad	Pozole De Frijole	Lemon Green Beans	Roasted Asparagus	Roasted Garlic Rosemary Chicken	BBQ Vegetarian Baked Beans	
	Boiled Yukon Gold Potatoes	Creamy Polenta - Allergen Friendly	Brown Rice and Quinoa	Roasted Red Potatoes	Roasted Cauliflower	Kickin' Collard Greens	
Oven	Chicken & Biscuit Bowl	Roast Beef with Mushroom Gravy	Broccoli Crown	Cuban Roast Pork	Beefy Mac Bowl	Sloppy Joe Sandwich	
	Southern Style Succotash	Broccoli Cauliflower & Carrot	Teriyaki Grilled Chicken	Kickin' Collard Greens		Mashed Potatoes	
		Roasted New Potatoes	Jasmine Rice Ginger Pilaf	Creamy Macaroni & Cheese		Blanched Corn	
V2	Churrasco Tofu Steak	Roasted Cauliflower Pasta	Slo Smok Smoky BBQ Tempeh	Vegan Chick'n Tenders	Coconut Ginger Curry	Vegetable Creole	
	Garlicky Greens and Beans	Country Style Green Beans	Sautéed Snow Peas & Peppers	Sautéed Squashes and Peppers	Sweet Chili Eggplant	Dirty Rice - Allergen Friendly	
	Roasted Sweet Potato w/ Coconut & Lime	Roasted Cherry Tomato	Corn Cakes	Vegan Mashed Potato	Thai Coconut Rice		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Buddha Bowl Bar	
	Buffalo Fried Chicken Pizza		Cheeseburger Pizza		Buffalo Chicken Flatbread		
	Cheese Pizza		Cheese Pizza		Caprese Artichoke Flatbread		
	Pepperoni Pizza		Pepperoni Pizza		Margherita Flatbread		
Grill	Grilled Ham and Cheese	Bratwurst Roasted Onions & Peppers	Cajun Turkey Burger	French Toast Cheesy Scrambled Eggs	Reuben Sandwich	American Grill Burger	
Spoon & Fork	Smoked BBQ Rubbed Brisket	Half Chicken	Beef Stroganoff	Italian Pork Sausage Crumbles	Mexican Red Rice	Chef's Choice	
	Cheddar Mashed Potatoes	Balsamic Roasted Brussels Sprouts	Buttered Egg Noodles	Garlicky Greens and Beans	Calabacitas a la Mexicana	Chef's Choice Vegetables	
	Corn On The Cob	Basmati Rice Pilaf	Roasted Asparagus	Baked Ziti Sliced Garlic Bread	Chili Lime Pulled Chicken		

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](#).