

UPPER FARINON DINING HALL

Please note: some menu options may be substituted
February 9, 2026 TO **February 15, 2026**

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

BREAKFAST							
	MONDAY Feb-9	TUESDAY Feb-10	WEDNESDAY Feb-11	THURSDAY Feb-12	FRIDAY Feb-13	SATURDAY Feb-14	
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.
BRAVO	Turkey Sausage	Bacon	Turkey Bacon	Bacon / Pork Sausage Patty	Turkey Sausage	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 Feb-9	TUESDAY Feb-10	WEDNESDAY Feb-11	THURSDAY Feb-12	FRIDAY Feb-13	SATURDAY Feb-14	
FRESH STOCK	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Pasta Bar	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Cheese Pizza		Cheese Pizza		Pork BBQ Flatbread	Cheese Pizza	
	Pepperoni Pizza		Pepperoni Pizza		Taco Flatbread	Pepperoni Pizza	
	Buffalo Fried Chicken Pizza				White Spinach Artichoke Flatbread		
	Turkey & American Tomato Wrap	BLT on White	Egg Salad & American on Croissant	Chicken Salad & Cheddar Jalapeno Wrap	Hawaiian Pork Sandwich	Chicken Fajita Wrap	
	American Grill Burger	Grilled Portobello Mushroom Sandwich	Buffalo Turkey Burger	Reuben Sandwich	Grilled Gouda Sandwich	Chef's Choice	
	Tuscan Vegetable Soup	Lemon Chicken Rice Soup	Beer Cheese Soup	Creamy Asparagus and Leek Soup	Corn Bisque	French Onion Soup	
	Grilled Chicken Marsala	Herbed Chicken Stew & Dumplings	Lemon Pepper Haddock	BBQ Pulled Beef	Carnita Spice Rub Shredded Chicken	Chef's Choice	
	Penne with Tomato and Garlic	Buttered Egg Noodles	Macaroni and Cheese	Smoky Three Bean Baked Beans	Elote Mexican Street Corn		
V2	Grilled Asparagus		Country Style Green Beans	Green Peas	Spanish Rice		
	Pinto Bean & Jackfruit Taquito	Adobo BBQ Grilled Tofu	New York Style Ratatouille	Tofu with Szechuan Vegetables	General Tso's Tofu & Broccoli	Chef's Choice	
	Corn & Green Chiles	BBQ Vegetarian Baked Beans	Vegan Chicken Nugget	Stir Fried Carrots with Mango & Ginger	Grilled Bok Choy		
	Cilantro Brown Rice	Vegetable Saute	Broccoli Normandy	Jasmine Rice Ginger Pilaf	Brown Rice		
	Roast Pork with Gravy	Slo Smok BBQ Quarter Chicken	Beef Pepper Steak	Shredded Chicken	Blackened Tilapia	Chef's Choice	
OVEN	Garlic Mashed Potatoes	Kickin' Collard Greens	Cilantro White Rice	Corn & Green Chiles	Garden Wild Rice		
	Sautéd Cabbage and Apples	Creamy Macaroni Salad	Roasted Plantain	Black Beans & Rice	Roasted Zucchini & Squash		
	BBQ Spiced Chicken	Pineapple Baked Ham	Sweet Potato Hash	Penne Pasta Pomodoro Sauce	Kielbasa	Chef's Choice	
INSPIRED EATS	Spicy Roasted Red Potatoes	Peas & Carrots	Fresh Corn Succotash	Gluten Friendly Beef Meatballs	Minted Sugar Snap Peas		
	Quinoa Vegetable Salad	Vegan Mashed Potato	Chili Lime Pulled Chicken	Roasted Garlic Basil Vegetables	Dijon Red Potato Salad		

DINNER							
	MONDAY Feb-9	TUESDAY Feb-10	WEDNESDAY Feb-11	THURSDAY Feb-12	FRIDAY Feb-13	SATURDAY Feb-14	
V2	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Tortellini Bar	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Cheese Pizza		Cheese Pizza		Breakfast Flatbread		
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Flatbread		
	Buffalo Fried Chicken Pizza		Italian Sausage Pizza		Supreme Flatbread	Classic Beef Stew	
	Bratwurst	Cajun Turkey Burger	Cheese Quesadilla	Beef Cheesesteak w/ Provolone	Grilled Turkey and Cheese Sandwich	American Cheeseburger	
	Jambalaya Pasta	General Tso's Chicken	Buttermilk Fried Chicken	Grilled Chicken Parmesan	Creamy Cajun Shrimp Pasta	Eggplant Caponata	
	Buttermilk Cornbread	Sautéd Snow Peas & Peppers	Low Country Rice Pilaf	Balsamic Glazed Broccoli	Garlic Bread	Florentine Baked Ziti	
	Roasted Zucchini & Squash	Brown Rice	Corn Squash & Zucchini	Risotto	Zucchini Pomadura	Garlic Bread	
	Sweet Potato Quinoa Gratin	Impossible Brand Vegan Meatballs	Pumpkin Polenta with Beets	Eggplant Cacciatore	Churrasco Tofu Steak	Impossible Brand Vegan Meatballs	
	Tofu with Szechuan Vegetables	Roasted Cauliflower Pasta Pomodoro Sauce	Slo Smok Smoky BBQ Tempeh	Vegan Bolognese Sauce	Garlicky Greens and Beans	Lemon Garlic Mushroom	
OVEN	Lemon Green Beans	Bavarian Green Beans		Sautéd Rainbow Swiss Chard	Roasted Sweet Potato w/ Coconut & Lime	Zucchini Noodles & Marinara	
	Andouille	Cajun Turkey	Brown Sugar Glazed Ham	Garlic Mashed Potatoes	Cauliflower Spicy Sweet Potatoes	Herb Roasted Salmon	
	Rice Pilaf	Seasoned Sweet Potato Wedges	Creamy Mashed Potatoes	Roasted Top Round	Chickpea Butter Curry	Garlic Herb Orzo	
	Corn & Green Chiles	Country Style Green Beans	Chile Lime Roasted Veggie Bowl	Vegetable Saute	Grilled Chicken Breast	Grilled Asparagus	
	Adobe Roast Pork	Creamy Mashed Cauliflower and Kale	Cauliflower	Asparagus	Orange Beef Stir Fry	Cilantro Grilled Chicken Breast	
INSPIRED EATS	Roasted Mexican Sweet Potatoes	Fiesta Roasted Chicken	Garlic Herb Crusted Pork Roast	Sausage Broccoli Pasta	Snow Pea & Pepper Saute	Arroz Brasiliere	
	Spanish Rice & Cauli Bowls	Creamy Polenta	Polenta Pie with Rice Beans Salsa		Brown Rice	Chipotle Black Beans	

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.