

Breakfast

7:30am - 10:30am

Old Fashioned Oatmeal (starting Monday, 10/18/21) 2.25

Breakfast Toasts on 9-grain

Avocado Toast (gluten) 6.25
avocado, cherry tomato, herbs, aleppo pepper
Add Poached Egg \$1
Add Bacon \$2

Smoked Salmon & Cream Cheese (gluten-seafood-dairy)
avocado, cherry tomato, herbs, aleppo pepper 7.95
Add Poached Egg \$1

Strawberry Banana Nutella (gluten-tree nuts) 5.50

Lunch

11am - 2:30pm

Salads

Tuna Avocado Salad 8.25/4.75
(seafood-egg)
pole & line caught tuna salad, avocado, cherry tomatoes, chopped egg, capers and kalamata on baby kale, served with a champagne vinaigrette

Roasted Chicken Salad 8.25/4.75
(gluten-dairy-egg)
roasted chicken breast, cherry tomatoes, avocado, pickled carrots, chopped eggs, served with a champagne vinaigrette

Sesame Mandarin Avocado Salad 6.50/3.50
Vegan (gluten-soy-sesame)
romaine, baby kale, avocado, mandarin orange segments, served with a sesame ginger orange vinaigrette
Add Chicken \$2

Broad Caesar 6.50/3.50
(gluten-dairy-egg-seafood)
romaine lettuce, croutons, and parmesan, cheese served with our Broad Caesar dressing
Add Chicken \$2

Sandwiches

Sandwiches include Lays chips or whole fruit

Turkey Avocado 7.25
(gluten-dairy-egg)
sliced turkey, avocado, Swiss cheese, chipotle aioli, and tomato toasted on ciabatta
Add Bacon \$2

Broad Chicken Bacon Sandwich 7.50
(gluten-dairy-egg)
sliced chicken breast, bacon, provolone, roasted red peppers, roasted garlic aioli, toasted ciabatta
Add Avocado \$1.50

Chipotle Grilled Cheese 5.50
Vegetarian (gluten-dairy-egg)
cheddar cheese, tomato, chipotle aioli on sourdough
Make It Vegan - Sub vegan cheese without aioli \$1
Add Bacon \$2

Tuna Salad Sandwich 7.50
(gluten-dairy-egg-seafood)
pole & line caught albacore tuna salad, pesto, and provolone cheese, toasted on sourdough
Add Bacon \$2
Add Avocado \$1.50

Ginger Chicken Banh Mi 7.50
(gluten-egg)
ginger chicken, pickled daikon & carrots, mayo, jalapeño, and cilantro on lightly toasted baguette

Broad Beef Dip 7.95
(gluten)
thinly sliced Broad roast beef on lightly toasted French roll served with au jus

Buffalo Mozzarella & Eggplant 6.95
Vegetarian (gluten-dairy-egg)
roasted red peppers, roasted eggplant, fresh mozzarella, tomato, mixed greens, balsamic glaze, pesto, on lightly toasted 9-grain

Sides

Fruit Salad 2.50

Whole Fruit .90

Mixed Green Salad 2.50

Lays Chips 1.00

Soup of the Day (starting Monday, 10/18/21) 2.50

Sub Gluten-free Bread 1.00

Please be aware that our equipment is being used for a variety of food items. Although, we will do our best to prepare your meal as requested, some cross contamination of allergens is possible. For allergen free meals, please contact us at specialmeals@caltech.edu.