Great food. Great service. Great experience.

Menu for the week of October 2nd through October 5th

-Starter of the Day-
Garlic Bread

-First Course-
House Salad
mixed greens with cucumber, purple onion, tomatoes, toasted nuts, and a choice of house made dressing*

Caprese Salad
sliced tomatoes and fresh mozzarella with fresh basil and balsamic glaze

-Second Course-
Pork Piccata
thin sliced pork, in lemon caper butter with pasta marinara

Chicken Cacciatore
chicken leg braised in homemade tomato/sweet pepper sauce over Parmesan polenta

Spaghetti Squash Marinara

Burger Pizzaiola
grilled burger with marinara and mozzarella

-Third Course-
Ricotta Pie
with balsamic strawberries

Tiramisu Bread Pudding

Fresh Fruit
topped with honey yogurt

*Lenoir Dining House-made Dressings:
House (White Balsamic Vinaigrette), Ranch, Blue Cheese, or Comeback

**Student/faculty/staff: $8, Non-student/faculty/staff: $10 (Cash, check, and credit card are accepted)
Cash donations are accepted and will be contributed to an NHM Scholarship Fund.