



DINNER MENU

STARTERS

WINGS | \$16

BUFFALO OR BBQ SAUCE, CELERY, BLUE CHEESE

BAR NUTS | \$5

SWEET AND SPICY MIXED NUTS

CHICKEN TENDERS | \$13

CORNFLAKE-CRUSTED CHICKEN W/ FRIES

CHARRED SCALLION DIP | \$8

HOUSE-MADE CHIPS

LEAFY GREEN SALAD | \$13

CHERRY TOMATOES, MARINATED CUCUMBERS,
CRISPY ONIONS, SESAME SEEDS,

RED WINE VINAIGRETTE

ADD: CHICKEN \$6 | SALMON \$8

SANDWICHES

Served with fries

GRADUATE SMASH BURGER | \$15

TWO BEEF PATTIES, ONIONS, CHEDDAR, PICKLE,
SECRET SAUCE

TRUFFLE BURGER | \$16

TWO BEEF PATTIES, ONIONS, PROVOLONE,
PICKLE, TRUFFLE MAYO

SIGNATURE SINGLE BURGER | \$11

BEEF PATTY, CHEDDAR, LETTUCE, ONION,
TOMATO, SECRET SAUCE, PICKLES

MAKE IT A DOUBLE (\$15)

GRADUATE CHICKEN SANDWICH | \$14

CORNFLAKE-CRUSTED CHICKEN, PICKLES,
CABBAGE SLAW, CLASSIC SAUCE

BBQ CHICKEN SANDWICH | \$14

GRILLED CHICKEN, BBQ SAUCE, MAYO, PICKLES,
ROMAINE

ENTRÉES

PASTA BOLOGNESE | \$24

PENNE, TOMATO MEAT SAUCE, PARMESAN,
GARLIC BREAD

CHICKEN PICCATA | \$26

CHEESY POLENTA, SAUTEED SPINACH, LEMON CAPER
WHITE WINE SAUCE

OLIVE OIL-POACHED

CAULIFLOWER STEAK | \$22

WARM LENTIL SALAD, CRISPY BRUSSELS
SPROUTS, ROMESCO SAUCE

PAN SEARED SALMON | \$31

POTATO PUREE, CRISPY BRUSSELS SPROUTS,
BALSAMIC REDUCTION, RED WINE VINAIGRETTE

DESSERT

BERRY PARFAIT | \$10

BERRY COMPOTE, CRISPY MERINGUE COOKIES, FRESH BERRIES, VANILLA CREAM

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients.