Enjoy fresh, seasonal, regional American food prepared and served by students in Culinary & Pastry Arts and Service classes. Ask your server about our wine selection.

**Regional American Cuisine**

**Fall 2017**

**American South**
Sept. 7th to Sept. 22nd

- **Soup**
  - Summer Vegetable
  - Roasted Corn & Crawfish Chowder

- **Salads**
  - Arugula, Shaved Mushrooms, Radish, Lemon Vinaigrette
  - Chicory, Golden Beets, Goat Cheese, Pecans, Cider Vinaigrette

- **Entrées**
  - Grilled Chicken Breast, Zucchini, New Potatoes, Sweet Tea Lemon Jus
  - Sautéed Flounder, Lady Pea Succotash, Pickled Okra

**New England**
Sept. 28th to Oct. 13th

- **Soup**
  - New England Clam Chowder
  - Navy Bean with Ham

- **Salads**
  - Boston Lettuce, Arugula, Cranberries, Maple Vinaigrette
  - Spinach & Mushroom Salad, Bacon Vinaigrette

- **Entrées**
  - Baked Cod, Mushrooms, Parsley Potatoes, Capers & Tomatoes
  - Maple Glazed Chicken Breast, Spinach, Apples, Pears, Rosemary Jus

**Central Plains**
Oct. 19th to Nov. 3rd

- **Soup**
  - Butternut Squash
  - Wisconsin Cheddar Broccoli

- **Salads**
  - Roasted Beets, Apples, Arugula, Blue Cheese, Cider Vinaigrette
  - Classic Wedge Salad, Thousand Island Dressing

- **Entrées**
  - Pennsylvania Pork Tenderloin, Thyme & Mushroom Risotto, Autumn Vegetables, Natural Jus
  - Seared Salmon, Croquette Potato, Spaghetti Squash, Marinated Peppers
  - Bistro Burger – Cabernet-Cherry Relish, Blue Cheese, House Made Pancetta, Hand Cut Fries

**Mid-Atlantic**
Nov. 9th to Dec. 1st

- **Soup**
  - Potato Puree
  - Pennsylvania Dutch Chicken-Corn

- **Salads**
  - Arugula, Fennel, Apples, Lemon Vinaigrette
  - Roasted Beets, Belgian Endive & Feta Cheese, Red Wine Vinaigrette

- **Entrées**
  - Pennsylvania Pork Tenderloin, Thyme & Mushroom Risotto, Autumn Vegetables, Natural Jus
  - Seared Salmon, Croquette Potato, Spaghetti Squash, Marinated Peppers
  - Crispy Buffalo Chicken Pizza with Creamy Blue Cheese Dressing & Arugula

**Lunch Seatings**
11:15am, 11:30am, 11:45am
Thursdays & Fridays
Sept. 7th through Dec 1st
$17.00 per person
(includes 8.00% tax)

For further information or to make reservations, visit the [Waterleaf page](#) in OpenTable or call 630-942-2284.