Many dining locations on campus offer vegetarian/vegan selections or existing menu items that can be modified to be plant-based. The items below are vegan.

### RUSSELL HOUSE

- **PANERA BREAD**
  - black bean soup (seasonal)
  - ten vegetable soup (seasonal)
  - seasonal greens salad
  - soba noodle bowl with edamame
  - oatmeal with strawberries and pecans
  - green passion smoothie

  *w/ modifications*
  - modern greek salad with quinoa-w/o feta
  - fuji apple salad-w/o chicken or gorgonzola cheese
  - ancient grain and arugula salad seasonal -w/o chicken
  - greek salad-w/o feta

### SPICE

- penne, made-without-gluten, rotating variety
- beyond burger™ crumbles
- all vegetable ingredients
- pomodoro sauce
- vegan shredded cheese

### TAVOLINO

- penne
- vegetable stir fry
- white and brown rice
- veggie lo mein
- sesame green beans
- steamed broccoli

### CAROLINA CREAMERY

- rainbow row sherbet, raspberry sorbet, lemon sorbet (flavors rotate)
- chocolate banana dream smoothie
- create your own smoothie
  with a variety of fruits, juices, vanilla soy milk, cocoa powder, chia and flax seeds, kale, spinach, and chocolate syrup

### CONGAREE RIVER SMOKEHOUSE

- beyond burger™*
- pulled sweet potato sandwich
- build your own salad
  with quinoa tabbouleh, hummus, beyond burger™ crumbles, seeds, nuts, balsamic and strawberry balsamic dressing
- baked beans
- collard greens
- baked white potato and sweet potato-fries

  *vegan cheddar cheese available

### TWISTED TACO

- grilled vegetable and hummus wrap
- garden veggie sub
- create your own sandwich or salad with hummus and vegan cheese
- fries, chips, and whole fruit

### HORSESHOE DELI

- grilled vegetable and hummus wrap
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### Weekly menus are available along with ingredient, allergen, and nutrition information for residential dining and Southern Kitchen.

### OTHER CAMPUS LOCATIONS

#### GLOBAL CAFE
- vegetarian/vegan entrées and sides available daily on the hot line-
- build your own salad with beans, hummus, and a variety of veggies-
- build your own ramen bowl with tofu (seasonal) -
  
  *w/ modifications*

  - portobello muffuletta w/o provolone -
  - spicy grilled vegetable baguette w/o feta spread -
  - mediterranean vegetable wrap w/o mozzarella -

  Note: sandwiches are on a three-week cycle

#### TEA LEAVES
- asian five spice gardein™ bowl-
  
  - create your own bowl-
  
  - with napa salad blend, rice noodles, brown or white rice, five spice gardein™, a variety of veggies and peanut sauce, sweet chili sauce, or red curry sauce -
  
  - chocolate banana dream smoothie -
  
  - create your own smoothie -
  
  - with a variety of fruits, juices, vanilla soy milk, cocoa powder, chia and flax seeds, kale, spinach, and chocolate syrup -
  
  - rotating craft sodas -

#### COLLOQUIUM CAFE
- vegan cheese is available for flatbreads -
  
  - build your own salad -
  
  - with gardein™ chicken, marinara, and vegan cheese -
  
  - build your own pasta -
  
  - with veggies, gardein™ chicken, and vegan cheese -
  
  - build your own acai bowl -
  
  - with a variety of fruit, chia seeds, almonds, peanut butter, and coconut flakes -

#### RESIDENTIAL DINING
  (GIBBES, HONEYCOMB, BATES)
  
  - a vegan entrée and sides are available daily -
  
  (menus are available at sc.edu/dining) -
  
  - vegan proteins at the salad bar: beans, tofu, and hummus, edamame, and/or sunflower seeds -
  
  - composed grain and veggie salads -
  
  - flatbreads with vegan cheese upon request -
  
  - vegan burgers -
  
  - soy and almond milk -

#### STARBUCKS
- almond, soy, and coconut milk are available -
  
  - classic oatmeal -
  
  - sprouted grain bagel -

#### CAFE VERDE
- vegan veggie burger sub -
  
  - vegan mac and cheese -

### ADDITIONAL RESOURCES
[sc.edu/dining](http://sc.edu/dining)

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