



Garden Prille

at the *McCutchen House*

TUESDAY-FRIDAY, MAY 10-JULY 29, 2016
11:30 AM-1:30 PM, WEATHER PERMITTING

All sandwiches served with fresh-sliced fruit, pickle, and choice of chips, pasta salad or double fruit, and choice of Carolina sweet and un-sweet iced tea, water or lemonade.

McCutchen House Burger **\$7.50**

A special blend of short rib and brisket, grilled to perfection, accompanied with lettuce, tomato, pickle, and topped with your choice of American, Swiss or pepper jack cheese. Served on a toasted brioche bun.

Grilled Pesto Chicken **\$7.50**

Chicken breast brushed with pesto, topped with lettuce, tomato and Swiss cheese. Served on a toasted ciabatta roll.

Cuban Pork **\$7.50**

Slow roasted pork with Havana special seasonings and banana peppers served with chipotle mayonnaise, grilled onions, and pepper jack cheese on toasted ciabatta bread.

Grilled Portobello Mushroom **\$7.50**

Portobello mushroom cap, freshly grilled, served with lettuce, tomato, grilled onions, on a toasted brioche bun.

BBQ Pork Sandwich **\$7.50**

McCutchen House chef's secret BBQ recipe, with pickle chips, served on a toasted brioche bun.

Smoked Turkey Roll-up **\$7.50**

Smoked turkey breast, Swiss cheese, roasted red peppers, lettuce and tomatoes rolled in a flour tortilla and served with chipotle mayo on the side.

Mediterranean Veggie Roll-up **\$7.50**

Grilled onions, red peppers, hummus, olives, lettuce and tomatoes rolled in a flour tortilla and served with Greek feta dressing on the side.

Greek Salad **\$7.50**

Spring mix lettuce, roasted red peppers, pepperoncini pepper, kalamata olives, cucumbers, tomatoes, feta cheese, served with a grilled chicken breast or portobella mushroom.

McCutchen House Summer Fresh Salad **\$7.50**

Spring mix with sliced strawberries, red onions, toasted almonds, blue cheese and choice of grilled chicken or portobella mushroom.

Salads served with chips, pasta salad or fresh-sliced fruit and choice of beverage. **Dressings:** Housemade Greek Feta Vinaigrette, Thousand Island, Blue Cheese, Honey Mustard, Fat-Free Italian & Light Ranch

Join our Lunch Club:

Purchase eight lunches and receive the ninth lunch FREE!
Cards are available at the cashier stand.

We accept cash, check & major credit cards.

803-777-4450 Visit us at: mccutchenhouse.sc.edu

McCutchen House 2016 Dates to Save:

July 29	Friday	Garden Grille closes
August 25	Thursday	Inside dining opens for Fall semester
September 16-18	Fri-Sun	Parents Weekend
October 13-14	Thurs-Fri	USC Fall Break - Closed
November 5	Saturday	USC Homecoming
November 11	Friday	Veterans Day - Special Veterans Menu
November 18	Friday	Early Pie Day pick up
November 21	Monday	Early Pie Day pick up
November 22	Tuesday	Pie Day pick up
November 23-25	Wed-Fri	Thanksgiving Break - Closed
December 2	Friday	Last day of inside dining for 2016 Wait Staff Sweater Contest
January 16, 2017	Monday	Inside dining opens for Spring Semester

Bistro Lunch Dining at McCutchen House Now open on Mondays!

The elegant McCutchen House is open for lunch Monday through Friday during the University of South Carolina Fall and Spring semesters. The menu is prepared and served 11:30 a.m. until 1:30 p.m.* by the students of the School of Hotel, Restaurant and Tourism Management. The menu offers a variety of hot dishes daily. Also included in your meal are beverage, soup, salad, bread and signature desserts. Menus are posted at McCutchenHouse.sc.edu.

We accept cash, check and major credit cards. Reservations are suggested.

** Because of the academic requirements of the students to complete assignments, your lunch must conclude by 2:00 p.m.*

Evening Dining and Specialty Courses: Wine Classes

Enjoy a night of wine tasting and great food, tapas style. All classes begin at 6:30 p.m. You must be 21 to attend. For questions about wine classes, call 803-777-8225 or for course descriptions, pricing and to register visit McCutchenHouse.sc.edu.

Chef du Jour Classes

Start your Saturday with a morning of culinary instruction at Chef du Jour! These half-day cooking classes are designed to help the layperson get a leg up in the kitchen. Classes are 9 a.m. until 1 p.m. (unless otherwise noted). For questions about Chef du Jour classes, call 803-777-8225 or for course descriptions, pricing and to register visit McCutchenHouse.sc.edu.

Private Functions

Do you have an upcoming event which requires a special touch? McCutchen House, with its four spacious dining rooms, has the capacity to seat 150 guests or standing room for 250 guests. The house may be rented out in its entirety or by individual room. Booking options are also available for the 2,400-square-foot garden, equipped with a Bose sound system which is iPad, iPhone and MP3 compatible, making it the perfect outdoor venue for presentations, speakers and dancing. To make arrangements, please contact Carolina Catering at 803-777-7919.

