

The Women's Faculty Club

~ Autumn 2014 ~



**The Women's Faculty Club was founded by women faculty in 1919.
Architect John Galen Howard – Building opened 1923.**

We proudly feature

- *Locally sourced seasonal produce*
- *Homemade soups, sauces, and dressings*
 - *Safe Harbor Certified Fish*
 - *Fulton Valley Farms Free Range,
Locally Raised Chicken*
- *Artisan Breads by Panorama Baking Company*
 - *Cage Free Eggs*
 - *Organic Fair Trade Coffee*
 - *Composting Program*

Lunch is served Monday - Friday, 11:30 - 1:30 p.m.

THE WOMEN'S FACULTY CLUB

Autumn 2014



SALAD BUFFET

A bountiful array of composed salads

\$10.25

SANDWICHES

The following are served with a cup of homemade soup, fruit, red potato, coleslaw or tossed green salad of the day

GRILLED CHICKEN AND APPLE SANDWICH	\$9.25
Grilled Fulton Valley Farm Free Range chicken, sliced Granny Smith apples, melted Fontina cheese, and spicy sweet mustard served on herb focaccia roll	
WFC CLUB SANDWICH	\$9.50
Roasted Fulton Valley Farm Free Range Chicken, bacon, choice of Swiss or cheddar, lettuce and sliced tomatoes served on sourdough bread	
BACON, LETTUCE, AND TOMATO SANDWICH	\$8.50
The classic – apple wood smoked bacon, lettuce, and sliced tomatoes, served on sourdough bread	
TUNA MELT	\$8.95
Albacore tuna, capers, and lemon aioli with melted cheddar or Swiss cheese on sourdough bread	
GRILLED CHEESE	\$8.25
Extra sharp Tillamook cheddar and vine-ripened tomatoes on choice of bread	
ADDITIONAL ITEMS ON SANDWICHES	\$1.95
Avocado, cheese, hummus, turkey or bacon	
Half sandwich with cup of homemade soup or seasonal salad	\$6.95

All Sandwiches can be served on organic whole wheat, French white bread, or sourdough bread; Dijon whole grain mustard, basil aioli, or mayonnaise available on all sandwiches upon request

ENTRÉE SALADS

BREAD AVAILABLE UPON REQUEST

QUINOA AND PEAR SALAD	\$8.50
Quinoa, crisp pears, toasted pecans, and red seedless grapes on mixed organic greens with a tarragon dressing	
With Grilled Fulton Valley Farms Free Range Chicken Breast	\$9.95
ROASTED BEET SALAD	\$8.50
Roasted red and gold beets, marinated onions, blue cheese, and toasted walnuts served on mixed organic greens	
With Grilled Fulton Valley Farms Free Range Chicken Breast	\$9.95
TUNA NIÇOISE	
Seared fresh Ahi Tuna, red potatoes, Blue Lake green beans, Niçoise olives, and hard boiled eggs on a bed of spinach with a caper vinaigrette	\$10.75
HOMEMADE SOUP AND WFC HOUSE SALAD	\$7.95

SIDE ORDERS

WFC HOUSE SALAD	\$5.50
Mixed baby greens with toasted walnuts, cranberries, Granny Smith apples, blue cheese, and house dressing	
RED POTATO SALAD with red onion	\$2.45
BOWL OF SOUP	\$4.50
CUP OF SOUP	\$3.50
LOW-FAT YOGURT with side of raw honey	\$2.65
LOW-FAT YOGURT served with seasonal fruits	\$5.25
FRESH FRUITS OF THE SEASON	\$3.95

DESSERTS

DESSERT TRAY	\$5.50
Specialties created daily to tempt your palate	
STRAUS FAMILY FARM ORGANIC ICE CREAM or HOMEMADE SORBET	
Vanilla Bean or Dutch Chocolate	
TWO SCOOPS	\$3.95
ONE SCOOP	\$3.25
A LA MODE	\$2.25

****WATER AVAILABLE UPON REQUEST DURING CALIFORNIA'S DROUGHT****

WINES AND BEVERAGES

COFFEE – Regular and decaffeinated – McLaughlin Organic Fair Trade House Blend	\$2.95
TEAS – Assorted black, green, red, and herbal teas	\$2.50
ICED TEA – Peet’s	\$2.50
ARNOLD PALMER (ICED TEA & LEMONADE)	\$2.75
CHAI ICED TEA	\$2.75
MILK - Low fat or soy	\$2.50
COCA-COLA OR DIET COCA-COLA	\$2.50
CRYSTAL GEYSER JUICE (Mountain Berry or Passion Fruit-Mango)	\$2.25
PELLEGRINO SPARKLING MINERAL WATER w/ wedge of lemon or lime	\$2.25
Bottle	\$6.00
ORANGE, GRAPEFRUIT, OR CRANBERRY JUICE	\$2.75
TOMATO JUICE	\$2.75
SPARKING CIDER	\$2.75
Bottle	\$6.50
LEMONADE	\$2.75

WHITE WINE

PINOT GRIGIO, BRUMAIO (ORGANIC)	\$18.25
PINOT GRIS, VENTANA	\$20.25
SAUVIGNON BLANC, PATIANNA (ORGANIC)	\$21.25
SAUVIGNON BLANC, WOMEN OF THE VINES	\$21.25
CHARDONNAY, PATIANNA (ORGANIC)	\$21.75
CHARDONNAY, PARDUCCI	\$19.75
RIESLING, VENTANA	\$20.00

RED WINE

SYRAH, VENTANA	\$20.25
ZINFANDEL, MONDAVI	\$20.00
MERLOT, WOMEN OF THE VINES	\$20.25
COASTAL CABERNET SAUVIGNON, MONDAVI	\$20.75
PINOT NOIR, VENTANA	\$20.45
PINOT NOIR, WOMEN OF THE VINES	\$21.25

CHAMPAGNE

DOMAINE ST. MICHELLE	\$20.00
FREIXENET, BRUT	\$17.75

PROSECCO

MACARON	\$18.95
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SHERRY

ALVEAR’S	glass	\$5.75
	Amontillado, Cream, Fino	

SPECIAL SELECTIONS

WHITE OR RED	glass	\$6.50
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BEER	\$4.95
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High Chairs Available Upon Request