

# 20WEST



FSCJ CULINARY DINING EXPERIENCE

## SOUPS

### **Brett's Pastrami Pickle** 6

Pastrami with homemade pickle and it's delicious

### **Farmer's Stew** 5

A vegan stew, made with fresh, local vegetables in a smoky corn broth

## SALADS

### **House Salad** 8

Atlantic urban salanova lettuce, with smoked corn and fresh crudité

### **The 20 Wedge** 8

Trader Hill Farm romaine with onion, tomato, bacon, blue cheese, topped with a champagne vinaigrette

### **Mideast Kale** 8

Chickpea, olive, roasted red pepper, pine nuts, tahini dressing

### **Salanova Cobb** 9

Topped with bacon, avocado, blue cheese, tomato, onion with egg vinaigrette

#### **Add ons:**

Grilled chicken 4

Chicken salad 4

Salmon 6

Avocado 4

## PICK TWO

### **1/2 Salad or 1/2 Sandwich, with Soup** 10

## SANDWICHES

*All served with a choice of one homemade side*

### **The 20West Press** 12

Roasted turkey, beef, or seasonal squash with arugula pesto, spinach, mornay sauce

### **Rachel Panini** 11

Turkey, or portobello, swiss, caraway-kraut, thousand island on pressed ciabatta

### **Haitian** 11

A spicy cuban, made Haitian-style with ham, pork griot, swiss, pikliz, mustard on ciabatta

### **Big Apple** 11

Pressed ciabatta, with ham, grilled onion, Granny Smith apples, and melty swiss with honey mustard

### **Portobello Pita** 12

Portobello, peppers, onions, mornay sauce, in a wheat pita (also available with roast beef)

### **Mediterranean Tuna Melt** 10

Olives, red peppers, tomato, cucumber, arugula and mornay sauce

### **Chicken Salad** 12

Weekly variations to a classic! On whole wheat Pita or fresh Ciabatta

### **Beyond Beef Burger** 12

Veggie burger for meat lovers! Lettuce, tomato, onion and pickle on fresh ciabatta

### **Greek Grouper** 12

Marinated and grilled with lettuce, tomato and onion and Sasha's Tzatziki Sauce\* (\*Sasha is a FSCJ culinary student)

## ENTREES

### **Cauliflower Steak** 12

Smoky, grilled cauliflower served with greens and potato salad with tahini dressing

### **Coffee Rubbed Salmon and Grits** 15

20 West blend coffee rubbed salmon, purple rice grits, red eye sauce

### **Southwest Grilled Chicken** 14

Grilled chicken breast with street corn and side salad

### **Tenderloin Medallion** 17

Tender beef over cauliflower mash, field pea succotash and bone broth

## Sides

Adams Street Corn 4

Vegan Greens 4

Side House Salad 4  
(champagne vinaigrette)

Potato salad 4  
(made with yogurt)

## Beverages

Tea/Coffee 2.50

Smoothie of the Day 5

Bottled Drink 3

Specialty Coffee 5  
(Cappuccino, Latte or Cold Brew)

Coffee provided by



Turn over for Breakfast and Catering Menu

# BREAKFAST (SERVED 7-10 A.M.)

<b>Egg and Cheese Sandwich</b> On whole grain bagel or wheat pita with choice of bacon, ham, sausage or turkey	<b>6</b>	<b>Breakfast Bowl</b> Scrambled eggs, choice of bacon, ham, sausage or turkey and purple rice grits	<b>6</b>	<b>Muffin of the Day</b> Assorted flavors	<b>2.5</b>
		<b>Whole Grain Bagel</b> With cream cheese, butter or jelly	<b>3.5</b>	<b>Strawberry Yogurt Granola Bar</b>	<b>2.25</b> <b>1</b>

# CATERING

<b>Sandwich Platters</b> Choice of 3 sandwiches, 2 sides Each platter serves 10-12 people Gallon of tea or infused water Cookie (dessert)	<b>180</b>	<b>Salad Platters</b> Choice of 2 salads Each platter serves 10-12 people Gallon of tea or infused water Dessert	<b>100</b>	<b>Business Lunch</b> Choice of any sandwich/salad served individually Chips or potato salad, bottled water, and a house made cookie	<b>13.5</b> <i>per person</i>
<b>Sandwich/Salad Buffet</b> Choice of 3 sandwiches, 2 salads serves 50 people Tea or infused water Dessert <b>w/service</b>	<b>700</b>    <b>75</b> <i>per staff</i>	<p><b>LET US CATER YOUR NEXT EVENT OR MEETING.</b> Customized menus can also be created.</p> <p><b>Contact</b> (904) 222-0695 or <a href="mailto:20westcafe@fscj.edu">20westcafe@fscj.edu</a> for information.</p>			

# WINSTON ROOM MENUS (PRIVATE ROOM UP TO 12 PEOPLE)

## BREAKFAST 10-12 people

<b>Continental</b> Bagels, muffins, fruit, coffee and juice	<b>75+</b>
<b>Full Breakfast</b> Scrambled eggs, grits, bacon, bagels, juice and coffee	<b>120+</b>
<b>Beverage (no food)</b> Coffee, juice and water	<b>50</b>

## LUNCH 10-12 people

<b>Sandwich Platter Buffet</b> Choice of 3 sandwiches, 2 sides Tea, coffee and water	<b>170+</b>
<b>Pre-ordered Individual Beverage</b> Tea, coffee or water	<i>Price plus 30</i>
<b>Salad Buffet</b> Choice of 3 salads Tea, coffee and water	<b>120+</b>