

20WEST



FSCJ CULINARY DINING EXPERIENCE

SOUPS

Brett's Pastrami Pickle 5

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

Farm Salad 8

Atlantic Beach Urban Farm's salanova lettuce, with smoked corn and fresh crudité

The 20 Wedge 8

Trader's 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 or SunChips®

The 20West Burger 12

Lettuce, tomato, caramelized onions and garlic parmesan aioli on ciabatta

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 10

Portobella, peppers, onions, mornay sauce on a whole wheat pita

Roast Beef Boursin 12

Roast Beef, tomato, herb cream cheese, on a whole wheat pita or fresh ciabatta

Chicken Salad 10

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

ENTREES

Cauliflower Steak 11

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 13

Grilled chicken breast with street corn and side salad

Shrimp and Grits 13

Southern classic with a 20West twist!

Homemade Sides

Adams Street Corn 4

Vegan Greens 4

Side Salad 4

(with smoked corn and champagne vinaigrette)

Potato salad 4

(made with yogurt)

Beverages

Tea/Coffee 2.25

Smoothie of the Day 5

Bottled Drink 2.5

Specialty Coffee 3.5

(Cappuccino, Latte or Cold Brew)

Coffee provided by



Check Out Our Daily Specials



BREAKFAST (SERVED 7-10 A.M.)

| | | | | | |
|--|----------|---|------------|--|------------------------------------|
| Egg and Cheese Sandwich On whole grain bagel, wheat pita or ciabatta with choice of bacon, ham, sausage or turkey sausage Add Pikliz 1.5 | 6 | Breakfast Bowl Scrambled eggs, choice of bacon, ham, sausage or turkey sausage and purple rice grits or hash browns | 6 | Waffle with Topping Muffin of the Day Assorted flavors Granola Bar | 6 2.5 1 |
| | | Whole Grain Bagel With cream cheese, butter or jelly | 3.5 | Sides Grits 2.5 Hashbrowns 2.5 | |

CATERING

| | | | |
|--|------------|---|---|
| Sandwich Platters Choice of 3 sandwiches, 1 side Each platter serves 10-12 people Gallon of tea or infused water Cookie (dessert) | 160 | Sandwich/Salad Buffet Choice of 3 sandwiches, 2 salads serves 50 people Tea or infused water Dessert w/service | 650 75 <i>per staff</i> |
| Salad Platters Choice of 2 salads Each platter serves 10-12 people Gallon of tea or infused water Dessert | 90 | Individual Boxed Business Lunch Customize your own boxed lunch. Call for sandwich choices. | From 10 to 13.5 <i>per person</i> |

WINSTON ROOM MENUS (PRIVATE ROOM UP TO 12 PEOPLE)

BREAKFAST 10-12 people

| | |
|---|------------|
| Continental Bagels, muffins, fruit, coffee and juice | 65+ |
| Full Breakfast Scrambled eggs, grits, bacon, bagels, juice and coffee | 100 |
| Beverage (no food) Coffee, juice and water | 40 |

LUNCH 10-12 people

| | |
|---|----------------------|
| Sandwich Platter Buffet Choice of 3 sandwiches, 1 side Tea and water | 160 |
| Pre-ordered Individual Beverage Tea or water | <i>Price plus 30</i> |
| Salad Buffet Choice of 2 salads Tea and water | 90 |

LET US CATER YOUR NEXT EVENT OR MEETING.

Customized menus can also be created.

RENT THE 20WEST CAFE

for an afternoon or evening event
\$1,000 minimum (includes food for 40-50 ppl)

CONTACT

(904) 222-0695 or 20westcafe@fscj.edu
for information.

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[fscj.edu/20WestCafe](https://www.fscj.edu/20WestCafe)

FSCJ Florida State College
at Jacksonville