

A culinary dining room experience in a classroom setting

## **Southern Cuisine**

## Choice of Appetizer

Fried Green Tomatoes

Hush Puppies with Pimento Cheese

## Choice of Entrée

Fried Chicken Plate

North Carolina Style Baby Back Ribs

Brisket with Alabama White Sauce

**Entrées served with** Collard Greens, Fried Okra, Corn Souffle, Candied Yams, Bread and Butter Pickles, Mac 'N' Cheese – *All served family style* 

## Chef's Choice of Dessert



FSCJ Cafe Frisch is a simulated restaurant lab, operated as part of the culinary arts and hospitality management program by students and professors. Gratuities are appreciated and are utilized special student activities carried out by the classes at the end of each term. We appreciate your interest and patronage. Reservations can be made at cafefrischreservations@fscj.edu