



**SEATTLE CENTRAL  
COLLEGE**

*Seattle Culinary Academy*

**SQUARE ONE**  
• B I S T R O •

**November 29<sup>th</sup> – December 9<sup>th</sup>**

## **Starts**

Chicken & Andouille Gumbo \$6.00

*Rice & Shaved Scallions*

Baby Gem Lettuce Salad \$6.00

*House Smoked Bacon, Jalapeno Hushpuppy, Blue Cheese & Scallion Dressing*

## **Mains**

Grilled Bone-In Pork Chop \$14.00

*Hoppin John, Red Eye Demi-Glace, Sauteed Greens, Green Sauce*

Gulf White Shrimp & Grits \$13.00

*Anson Mill's Grits, Shrimp Demi-Glace, Caramelized Mushrooms*

Sautéed Manila Clams & Semolina Pasta \$14.00

*House Made Andouille Sausage, Trinity & Tomato Pan Sauce, Grilled Baguette*

Fried Chicken Sandwich \$11.00

*House Roll, Bread & Butter Pickles, Remoulade, Dill Pickle Waffle Chips*

Tasso & Black Olive Pizza \$9.00

*Fresh Mozzarella, Fire Roasted Tomato Sauce, Green Bell Peppers, Fines Herbs  
Vegetarian option available*

\*Some of our dishes are cooked rare, may contain raw eggs, shellfish or nuts. Consumption of these products may be hazardous to your health.

Please inform your server of any food allergies or dietary restrictions. Vegan options can be created.