

Harvest Week

OCTOBER 30-NOVEMBER 4, 2023

We  love local

LOCAL VENDOR FAIR

Wed., Nov. 1

11 a.m.-1 p.m.

Tyler Haynes Commons

Meet and sample locally grown or produced foods from vendors who work with Dining Services.

COOKING BASICS:

AUTUMN CHICKEN, SAUSAGE, AND

APPLE BAKE

Wed., Nov. 1 at 6 p.m.

Fri., Nov. 3 at Noon

Demonstration Kitchen

Well-Being Center

Register online at

dining.richmond.edu/nourish

FALL HARVEST IN HDC

Thu., Nov. 2

11 a.m.-2 p.m.

Heilman Dining Center

Enjoy a celebration of all things local from Virginia beef to butternut squash soup plus local honey pizza and desserts. Look for the “We love local” mark by each local item during this special lunch.

Local Specials

FEATURING LOCAL INGREDIENTS & AVAILABLE ALL WEEK!

8:15 AT BOATWRIGHT

Spider Cider \$3.20

local cider with cinnamon syrup

add caramel drizzle \$3.65

Local Apple Cider \$2.65

Pumpkin Muffin \$3.75

Pumpkin Scone \$3.75

THE CELLAR

Apple Cider Milkshake \$5.49

Harvest Salad \$8.99

with local mesclum, local apples,

local feta, and walnuts, cranberries,

and apple cider vinaigrette

Cellar Burger \$11.69

Cowboy Burger \$12.69

Both with Seven Hills beef

Margherita Pizza \$10.49

with local mozzarella

Pesto Chicken \$10.29

with local mozzarella

ETC

Apple Cider Nightingale

Ice Cream Sandwich \$4.09

Honey Crisp Apples \$1.00

Don Sebastian Salsa \$7.00

LOU'S

Fall Classic Sandwich \$6.59

with honey wheat bread, local apples,

Black Forest ham, cheddar cheese, and

Duke's Dijon-mayo

Local Apples \$1.29

ORGANIC KRUSH

Baked goods by Two and a Half Irishmen

Pumpkin Espresso

Chocolate Chip Bread \$3.99

Double Butter

Pumpkin Bread \$3.99

PASSPORT CAFE

Chai Spiced Cider \$4.75

Pumpkin Muffin \$3.75

TYLER'S

Harvest Salad \$8.99

kale, cabbage, mixed greens,

cranberries, candied walnuts, local

Gala apples, and blue cheese crumbles,

poppy seed dressing



Dining
Services