

Smith Dining Hall Menu

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	5/11/2026	5/12/2026	5/13/2026	5/14/2026	5/15/2026	5/16/2026	5/17/2026
B r e a k f a s t	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF	Scrambled Eggs V/GF/DF
	Bacon GF/DF	Bacon GF/DF	Bacon GF/DF	Bacon GF/DF	Bacon GF/DF	Bacon GF/DF	Bacon GF/DF
	Biscuits V	Biscuits V	Biscuits V	Biscuits V	Biscuits V	Biscuits V	Biscuits V
	Sausage Gravy	Sausage Gravy	Sausage Gravy	Sausage Gravy	Sausage Gravy	Sausage Gravy	Sausage Gravy
	Oatmeal	Oatmeal	Oatmeal	Oatmeal	Oatmeal	Oatmeal	Oatmeal
	Grits V/VG/GF/DF	Grits V/VG/GF/DF	Grits V/VG/GF/DF	Grits V/VG/GF/DF	Grits V/VG/GF/DF	Grits V/VG/GF/DF	Grits V/VG/GF/DF
	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon	Brown Sugar, Raisins, Cinnamon
L u n c h	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
	Lemon Chicken Thighs GF/DF	Chicken Teriyaki	Dijon Chicken Thighs GF/DF	Baked Chicken GF/DF	Butter Chicken	Grilled Chicken Sandwiches	Baked Chicken GF/DF
	Grilled Flank Steak GF/DF	Shrimp and Broccoli GF/DF	Fried Cod	Fried Chicken	Curried Pork Chops GF/DF	Fried Chicken Sandwich	Fried Chicken
	Green Beans V/VG/GF/DF	Hibachi Vegetables V/VG/GF/DF	Broccoli Casserole	Collard Greens	Falafel	Roasted Cauliflower and Peppers V/VG/GF/DF	Collard Greens
	Roasted Potatoes V/VG/GF/DF	Egg Fried Rice	Seared Squash and Onions V/VG/GF/DF	Macaroni and Cheese	Turmeric Roasted Vegetables V/VG/GF/DF	BYO Loaded Potato Skins	Macaroni and Cheese
		Egg Rolls	Roasted Sweet Potatoes V/VG/GF/DF	Corn Salad V/VG/GF/DF	Steamed Basmati Rice V/VG/GF/DF		Corn Salad V/VG/GF/DF
				Cornbread	Naan	Buns	Cornbread
	Cucumber Salad	Sweet Thai Chili Sauce, Sweet and Sour Sauce	Lemon, Cocktail Sauce, Tartar Sauce		Cucumber Yogurt Sauce	Chopped Bacon, Cheese, Scallions, Sour Cream	
	Assorted Cheesecake	Chocolate Cake	Chefs Choice Dessert	Apple Cobbler, Whipped Topping	Brownies	Cookies	Apple Cobbler, Whipped Topping
S u p p e r	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
	Pineapple Glazed Chicken GF/DF	Grilled Pork Chops GF/DF	Smoked Brisket GF/DF	Roast Beef Au Jus	Italian Baked Chicken GF/DF	Fried Shrimp	Honey Glazed Sliced Ham GF/DF
	Broiled Flounder Lemon Dill Cream	Roasted Turkey, Gravy	Spinach & Sundried Tomato Chicken	Blackened Catfish GF/DF	Roasted Meatballs	Grilled Flank Steak GF/DF	Chicken Pot Pie
	Squash Casserole	Steamed Green Beans V/VG/GF/DF	Roasted Asparagus V/VG/GF/DF	Stewed Okra & Tomatoes V/VG/GF/DF	Herbed Penne	Steamed Broccoli V/VG/DF/GF	Steamed Green Beans V/VG/GF/DF
	Baked Potato Bar GF	Mashed Potatoes GF	Roasted Red Potatoes V/VG/GF/DF	Steamed Rice V/VG/GF/DF	Balsamic Grilled Zucchini	Wild Rice Pilaf V/VG/GF/DF	Mashed Sweet Potatoes
	Cheese, Bacon, Sour Cream			Cheese Grits V/GF	Mozzarella Sticks	Coleslaw	
	Lemon, Cocktail Sauce, Tartar Sauce	Cranberry Sauce	BBQ Sauce, Pickled Onions	Lemon, Cocktail Sauce, Tartar Sauce	Marinara, Alfredo	Lemon, Cocktail Sauce, Tartar Sauce	
	Dinner Rolls	Dinner Rolls	Dinner Rolls	Dinner Rolls	Garlic Bread	Hushpuppies	Dinner Rolls
	Chefs Choice	Brownies	Chocolate Pie	Apple Pie	Assorted Cheesecake	Chefs Choice	Chefs Choice

Breakfast includes Fresh Fruit & Yogurt. Lunch & Dinner include Salad and Dessert.

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free