



TAKE OUT LUNCH MENU

TO ORDER BY PHONE: 773-702-2550
TO ORDER VIA THE QUAD CLUB
WEBSITE: QUADCLUB.UCHICAGO.EDU

PICK UP TIMES AVAILABLE BETWEEN
11:30AM-2:00PM. PLEASE ALLOW
30 MINUTES FOR ORDERS

ALL ENTRÉES ACCOMPANIED WITH
QC MINI CORN MUFFINS

SOUP & SALADS

SOUP OF THE DAY 4
fresh herbs

HEIRLOOM GARDEN SALAD 11
balsamic vinaigrette, shaved vegetables,
rainbow radish, tender greens **GF V**

VONGERICHTEN'S KALE SALAD 13
serrano chilies, parmigiano reggiano,
mint, garlic, honey, sourdough croutons,
dijon dressing

ENHANCEMENTS:

WILD SALMON 9
GRILLED CHICKEN 5
GRILLED SHRIMP 7

GF= GLUTEN FREE V= VEGAN

ENTRÉES

ANGUS BEEF BURGER 20
smoked fontina, lettuce, tomato, nueske's
bacon jam, whole grain mustard aioli, local
pretzel bun

BLACK BEAN BURGER 17
chipotle aioli, sautéed wild mushrooms,
iceberg lettuce, tomato, swiss cheese, local
brioche

SEASONAL FALAFEL WRAP 13
citrus hummus, marinated tomatoes, fresh
cucumber, pickled red onion, tzatziki

All sandwiches served with house chips

WILD SCOTTISH SALMON 23
pan roasted cauliflower variations, glazed
green kale, toasted almonds, pickled
golden raisins, micro herbs

RED TOP FARM PORK BELLY 23
andouille basmati rice, braised black eyed
peas, glazed rainbow swiss chard, herb
demi-glace

SPRING GARDEN RAVIOLI 19
cheese ravioli, sugar snap peas, glazed
organic spinach, citrus pea puree, fresh
herbs, parmesan cheese

OLD WORLD GRAIN BOWL 19
quinoa medley, pan roasted cauliflower
variations, glazed green kale, toasted
almonds, pickled golden raisins, micro
herbs

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information