



Washburne's steadfast commitment to teaching the latest techniques through essential hands-on training in real-world settings ensures our graduates are prepared to work in Chicago's most successful culinary and hospitality establishments. Washburne Culinary Institute, among the oldest culinary schools in the nation, is a City Colleges of Chicago College to Careers site, where partnerships with culinary and hospitality industry leaders help students gain the skills that are most essential to building successful culinary careers.

Every year, hundreds of students need financial aid to make their transition from college to a thriving culinary career. You can help by participating in our Donate & Educate scholarship program. In fact, you can further support Washburne students by visiting any one of the following Washburne-operated restaurants and culinary enterprises.

washburne café

Healthy Fare by City Colleges of Chicago Chefs and Culinary Students

The Parrot Cage
 South Shore Cultural Center
 7059 S. South Shore Drive
 Chicago, Illinois 60649
 773.363.1902

Washburne Catering
 washburnecatering@ccc.edu
 773.363.1945

Sikia
 Kennedy-King College Campus
 740 West 63rd Street
 Chicago, Illinois 60621
 773.602.5200

Fountain Café
 Grant Park, next to
 Buckingham Fountain
 312.228.1905

WWW.WASHBURNECULINARY.COM



DONATE & EDUCATE

Every purchase supports the City Colleges of Chicago Foundation which provides scholarships to Washburne Culinary students who are on their way from college to a thriving culinary career.

City Colleges of Chicago enterprises support the culinary and hospitality students and programs of Washburne Culinary Institute at Kennedy-King College.



Jackson & Franklin | Ground Level | City Colleges of Chicago Headquarters | Monday - Friday | 7:30 AM - 3:30 PM
 312.553.2690 | www.washburnecafechicago.com

Breakfast

SERVED UNTIL 10:30 A.M.



Vegetarian



Contains Nuts

Warm Sandwiches \$4

Bagel options – plain, whole wheat, multi-grain | **Cheese options** – cheddar, soy, goat cheese spread
We use only organic, cage-free eggs on all products.

The Olive-Harvey Truckin' Turkey

turkey bacon, egg, cheddar cheese on a plain bagel

The Harold

egg, tomato, baby spinach on multi-grain bread

The Daley

breakfast burrito with eggs, veggie sausage, pico de gallo, whole wheat tortilla

Provost Parfait \$3

yogurt parfait topped with fresh berries and granola

Croissants

plain, almond or chocolate

\$3

light and flavorful croissants baked by Eclair Bakery, a College to Careers partner that proudly employs Washburne graduates

Lunch

SERVED FROM 10:30 A.M. TO 3:30 P.M.

Sandwiches

served with chips

\$6

Cheese options – cheddar, soy, goat cheese spread

The Graduate Veggie

roasted seasonal vegetables, pesto aioli, pita bread

The District Club

chicken breast, turkey bacon, tomatoes, arugula, mayo, whole wheat bread

The Truman Tuscan Turkey

smoked turkey breast, mushrooms, roasted red peppers, multi-grain bread

The Wright Wrap

skirt steak, mushrooms, roasted red peppers, romaine lettuce, salsa verde, goat cheese spread, whole wheat tortilla

Soups

White bean & chicken

Tomato basil

SMALL

\$3

LARGE

\$4

Salads

Dressing options – honey vinaigrette, ranch, blue cheese, balsamic vinaigrette

\$5

The 4.0 Spinach Salad

spinach, beets, carrots, egg whites, pecans

Brain Fuel Carrot Salad

shredded lemon-zested carrots, fresh dill, scallions on a bed of romaine lettuce

Presidents' Salad

beets, arugula, blue cheese, cracked walnuts, radishes

Combo

\$5

The Kennedy-King Combo

half sandwich with a small soup or small salad

Malcolm X-tras

Snacks, Sides, Desserts

* Made by City Colleges of Chicago's Washburne Culinary Institute students under the supervision of chef-instructors

*Cookies - oatmeal raisin and chocolate chip	\$1.50
*Brownie	\$2.50
*Red Velvet Cupcake	\$2.50
*Macarons	\$1.00
Zarlengo's Gelato (assorted flavors)	\$2.50
Zarlengo's Italian Ice (assorted flavors)	\$1.75
Chips	\$1.00

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The Washburne Tasting Menu

Donate \$3 or more and receive a taste size sample of what our Washburne students are learning in this semester's curriculum.

\$3

SUGGESTED DONATION

The Chancellor Chilled Cucumber Soup
spiced with ginger, lemongrass and Thai curry

Vegetable Spring Roll
with cooling rice paper and tamarind drizzle

Coconut Macaroon

Student Success Smoothies

SERVED ALL DAY

almond milk option, additional \$.50

Pomegranate Berry – Pomegranate juice, banana, yogurt

Orange – peaches, carrot and orange juice, ginger

SMALL

\$3

LARGE

\$4

Add Reinvention Boost: *whey protein* - \$.50