



<https://thesummit-at-pcsc.square.site/>

THE SUMMIT

Open Monday - Friday
9:30am - 1pm

Check PCSC calendar for school closure days.

SMALL PLATES

Caesar Salad – 5 (GF Option)

Crisp romaine lettuce, freshly made croutons, and shaved parmesan, tossed in our house caesar dressing.

Couscous Tagine Salad – 5 (V)

Chilled Israeli couscous tossed with crispy chickpeas, red onion, pumpkin seeds, fresh herbs, dried apricots, and a preserved lemon vinaigrette.

Spanakopita Dip with Pita Chips – 5 (V)

Warm and creamy mixture of spinach, dill, onion, and feta cheese, served with house made pita chips.

MAINS

Harvest Turkey Stew – 7 (GF, DF Option)

Autumn veggies are cooked with seared turkey and simmered in our scratch-made turkey stock then served with a brown butter-sage duchess potato dumpling.

Beef Stroganoff and Savory Biscuit – 7 (GF Option)

Hearty beef and mushrooms are sauteed and coated in a rich, creamy sauce and served over our savory herb biscuit.

French Moroccan Coq au Vin – 7 (GF Option)

A play on the classical French dish Coq au Vin, our braise of chicken, red wine, and vegetables incorporates Moroccan herbs, spices and dates to highlight the warm, sweet flavors of Fall. Served with demi baguette.

SANDWICHES

All sandwiches can be served cold or hot-pressed.

Turkey Pesto – 6

Sliced turkey, provolone cheese, roasted tomatoes, arugula, aioli, and house-made pesto on a ciabatta roll.

Italian Grinder – 6.5

In-house slow roasted beef, salami, ham, provolone cheese, roasted tomatoes, pickled peppers & onions, arugula, and herb vinaigrette on a French roll.

Clubhouse – 6.5

Our spin on a club sandwich, sliced turkey, cheddar cheese, roasted tomatoes, arugula, pickled peppers & onions, and bacon-Dijon jam on wheat bread.

Carolina BBQ Beef – 6.5

Slices of in-house slow roasted beef, tangy Carolina barbeque sauce, and cheddar cheese on pullman loaf brushed with garlic butter.

The Parisian – 6

Inspired by the classic croque monsieur: sliced ham, swiss bechamel, and tart cherry-cranberry jam served on a french roll.

Plain Jane – 5.5

Your choice of meat (*roast beef, ham, turkey, salami*), with your choice of cheese (*cheddar or provolone*), on your choice of bread (*ciabatta roll, French roll, wheat, or pullman loaf*). You can add on additional toppings from any other sandwich for an additional \$0.50 per topping.

Grilled Cheese – 5

Your choice of cheese or cheeses (*cheddar, or provolone*) on your choice of bread (*ciabatta roll, French roll, wheat, or pullman loaf*), toasted to gooey perfection.

GF = Gluten-free

DF = Dairy-free

N = Contains nuts

V = Vegetarian

VG = Vegan

Taxes Included in Prices

Coffee Bar & Sweets

SWEET TREATS

Lemon-Fig Bar – 5 (V)

Layers of fresh lemon curd and thyme pastry cream sit atop a sweet shortcrust and are capped with honey roasted figs.

Pumpkin Pots de Creme – 5 (GF, V, N)

Sweet, spiced pumpkin custard with chocolate almond crumbles, whipped cream, and hazelnut brittle.

French Apple Cake – 5 (V)

Dense and moist apple cake topped with brown butter whipped cream and a housemade apple cider caramel.

Greek Pistachio Shortbread (3 per order) – 5 (V, N)

Inspired by Greek wedding cookies, these melt-in-your-mouth treats get their vibrance and flavor from ground pistachios.

DRINKS

(All drinks can be served hot or iced)

	<u>16oz</u>	<u>20oz</u>
Americano	4.5	5
Latte (choice of flavor)	5	5.5
Mocha	5.5	6
Caramel Macchiato	5.5	6
Hot Chocolate	4.5	5
Tea (choice of blend)	3	3
Chai Tea Latte	5	5.5
Italian Sodas	4	4.5
Red Bull Spritzer	6	6.5

Additional Flavor Syrup 0.25 / pump

MILK OPTIONS:

Whole Milk
Half & Half
Almond Milk
Heavy Cream
Coconut Milk

SYRUP FLAVORS:

Almond
Blackberry
Blue Raspberry
Blueberry
Caramel
Cherry
Coconut
English Toffee
Green Apple
Guava
Hazelnut
Kiwi
Lime
Mango
Orange
Passionfruit
Peach
Pineapple
Raspberry
Salted Caramel
Sugar-Free Vanilla
Strawberry
Vanilla
Watermelon

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