

THE EDMONDSON FACULTY CENTER

WHAT WE STAND FOR

We use only the freshest produce, meats & seafood. We support organic, small family farms whenever possible.

All of our seafood is sourced in accord with the Monterey Bay Aquarium's Seafood Watch Program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment.

SOUPS

French Onion Soup 8.00

Soup of the Day Cup 4.99

APPETIZERS

MEZZE PLATE 9.00

Olive tapenade, fennel compote, tomato concasse, fava bean hummus, pita bread

FENNEL ROASTED SHRIMP 12.99

Tomato fennel compote, roasted jumbo shrimp, raita sauce, crispy fennel fronds

FLIGHT OF FRIES 9.00

Sweet potato, garlic herb, truffle fries, pesto aioli, harissa aioli, garlic aioli

RX List

Non-alcoholic beverages 4

Professor J's

Fresh cucumber, basil, lime juice, home-made ginger syrup

pH

Valencia oranges, tarragon, fresh lemon juice, honey syrup

RBC

Fresh blackberry, thyme, mint tea, lemon juice, simple syrup

EFC Serum

Fuyu persimmon, cinnamon and ginger simple syrup, fresh lemon juice

Black Lavender Tea

Iced black tea, seasonal preserves, honey syrup, lavender water

ICED TEA 3

ASSORTED SODAS 3

Coca Cola, Diet Coke, Sprite

SALADS

Add Chicken 5 • Shrimp 8 • Salmon 9 • Steak 9

AHI TUNA NICOISE* 18.00

Wild rocket arugula, haricot-verts, farmer's market cherry tomato, soft boiled egg, fingerling potato, nicoise olives, marinated white anchovies, white wine vinaigrette

MORETON KOBBLER SALAD 15.50

Free range chicken, crispy artichokes, Point Reyes Bay Blue cheese, smoked pork lardon, piquillo peppers, cage free egg, avocado, chopped romaine, coriander buttermilk vinaigrette

FARMER'S MARKET SALAD 12.00

Kenter Canyon baby mix greens, cherry tomatoes, sliced cucumber, caramelized walnuts, red wine vinaigrette

SHAVED VEGETABLE 14.00

Baby kale, baby yellow frisee, shaved market vegetables, roasted pistachios, lemon juice, extra virgin olive oil

KALE CAESAR SALAD 14.00

Chiffonade black Tuscan kale, parmesan cheese, homemade croutons, Caesar dressing

SALMON SALAD 22.00

Pan roasted Steelhead salmon, roasted pears, cherry tomato confit, roasted almonds, lara chanel goat cheese

ROASTED BABY BEET SALAD 15.00

Scarlet quinoa, mint, roasted pine nuts, petit season mix, roasted baby striped beets, orange reduction, goat cheese

SANDWICHES

THE E BURGER 17.00

Tomato concasse, caramelized onion, wild rocket arugula, tomato spread, melted tomat cheese, french fries

HSC CLUB SANDWICH 15.50

Sliced turkey breast, apple-wood bacon, arugula, sliced avocado, tomato concasse, sour dough bread, house made potato chips

HEIRLOOM TOMATO 11.00

Marinated heirloom tomato, pesto spread, burrata cheese, fresh basil, open faced sandwich, french fries

GRILLED CHICKEN SANDWICH 14.50

Local baby water cress, shaved market radishes, caramelized onion, tomato concasse, gruyere cheese, pesto aioli, house made potato chips

GARDEN BURGER 14.00

Boston lettuce, sliced tomatoes, choice of cheese, garlic aioli, french fries

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

PAN ROASTED BRANZINO 28.00

Fingerling potato, cherry tomato confit, braised baby leeks, pistou

SEARED STEELHEAD SALMON 25.00

Carrot harissa puree, farro tabbouleh, olive sauce

ROASTED MARY'S CHICKEN 22.00

½ Semiboneless Mary's chicken, corn puree, tomato concasse, charred brussel sprouts, chicken jus

SEAFOOD LINGUINI 25.00

Cherry tomato, PEI mussels, Manila clams, lobster meat, Rich lobster jus, handmade squid ink linguini, herbed bread crumbs

NY STEAK & FRITES 26.00

Pommes frites Provencale, bordelaise sauce

DESSERTS

AFFOGATO 8.00

Vanilla gelato, crushed almonds, French macaroon, Illy espresso shot

DECONSTRUCTED GELATO 8.00

Vanilla & chocolate gelato, macerated seasonal berries, candied walnuts, raspberry puree

PANNA COTTA 8.00

Italian custard, blueberry compote

FEATURED WINES

Sparkling

2012 Gloria Ferrer Brut 12/51

Whites

2014 Rodney Strong Chardonnay Sonoma 10/38

2014 Lost Slipper Sauvignon Blanc 9/35

Rose

2013 Semler "Saved" Rose 9/33

Reds

2012 St. Jean Cabernet Sonoma 9/34

2014 Bogle Merlot 8/30

2013 Menage a Trois Pinot Noir 8/30

FEATURED DRINKS

Dr.'s Orders 9

Plymouth Gin, homemade rose syrup, makrut bitters, fresh lemon juice

Bourbonberry Smash 10

"Breaker" California bourbon, fresh blackberries, muddled sage, fresh lemon juice and a mist of Tennessee whiskey

Atlantico Rose 9

"Atlantico" Dominican rum, elderflower liquor, fresh strawberries, fresh lime juice and a splash of sparkling water

Sandero Reposado 9

"Cazadores" reposado tequila, fresh watermelon, rosemary syrup and fresh lime juice

Subliminal 10

Sobieski vodka, fresh apple, sage, lemon juice, raw sugar syrup

Penicillin 9

Blended Scotch, honey syrup, ginger liquor, lemon juice, float islay scotch

Adrenaline 10

Atlantico rum, Kraken dark rum, fresh blood orange, lime juice, orange blossom syrup

Vertigo 10

Baker's 7 year Bourbon, seasonal jam, yuzu extract, fresh lemon juice, scorched orange bitters

DRAFT BEER 7

ANCHOR STEAM CALIFORNIA LAGER

ANCHOR STEAM SEASONAL

ANCHOR STEAM GO WEST IPA

BOTTLED BEER 5

AMSTEL LIGHT

HEINEKEN

SIERRA NEVADA PALE ALE

NEW CASTLE BROWN ALE

We're available for private events!

Please contact us directly to make your reservation today in our Deans' Dining Room or Cardinal & Gold Room.

Staci Yonai at 323.442.1081 or
yonai@usc.edu

Booking is easy! Find us on OpenTable to make your reservations today!



OpenTable