en trée

GRILLED SPRING CHICKEN 26
chicken breast | baby artichokes | oven dried tomato | castelvetrano olive
shaved fennel and pollen | creamy rosemary polenta

WILD MUSHROOM BOLOGNESE 23
tagliatelle | slow cooked mushroom sauce | parmesan

ROASTED STRIPED BASS 34
fava bean puree | english peas | spring leek | mint | crispy prosciutto
yuzu tarragon buerre blanc

SALMON GRENIBLOISE 32
pan roasted steelhead | savory spinach | garlic | caper | artichoke puree
butter | lemon | baby croutons

ANCHO HANGER STEAK 32
hominy | poblano | grill corn | mole amarillo | carrot puree

garlic mojo | tortilla strips

HERITAGE SCHOLARSHIP SPECIAL

Proceeds from our daily specials help support the Heritage Scholarship.

sandwiches

choice of side salad or house made potato chips

MORETON CHEESEBURGER 18
half pound Angus | white cheddar | grill onion | pickle
smoked ketchup | brioche bun

FRIED BUTTERMILK CHICKEN 16
white cheddar | jalapeno cider slaw | chipotle 1000 island | brioche bun

ROAST TURKEY AND GRUYERE 18
turkey breast | cider coleslaw | chipotle 1000 island | seeded rye

BAJA FISH SANDWICH 21
tempura battered grouper | lime | red cabbage slaw
baja cocktail sauce | aji verde aioli | potato bun

sides

MORETON FRIES 6
smoked ketchup | chipotle 1000 island

HOUSE CHIPS/TRUFFLE RANCH 6

SIDE SALAD 6
mixed green | tomato | fennel | onion

SIDE TRUFFLE RANCH 3

sweets

CHOCOLATE POT DE CRÈME 10
crumbled snickers | dehydrated peanut butter whipped cream

BURNT BASQUE CHEESECAKE 10
seasonal fruit

Gluten Free  Vegetarian  USC Hotel Teaching Garden

Sustainability at USC is a shared responsibility that touches all facets of our community and where we all play our part. Our restaurants are Certified by the Green Restaurant Association which measures our performance across several environmental impact metrics. We also partnered with James Beard Foundation’s Smart Catch program by only using seafood from sustainable sources. Most of our produce is sourced from local family farms and our own USC Culinary Garden. To conserve water, we only serve upon request.

Your check will include a 20% service charge.

The 20% service charge will be distributed to the front of house staff.
mocktails

PACIFIC RIM 6
pressed sugar cane | mint | fresh squeeze lime juice | soda water | salt rim

CARIBBEAN REEF 6
coconut water | coconut milk | pineapple juice | lime

FALL CITRUS 6
grapefruit | pineapple | lime | agave | rosemary

cocktails

CUCUMBER SOUR 12
muddled cucumber | tequila | tajin | fresh lime | agave | egg white

AUTUMN OLD FASHIONED 12
bourbon | bitters | maple

BEES KNEES 12
empress gin | honey | lemon

BERRY COOLER 12
tito | pom | blackberry | lime | lemon

wine

white

DOM. DE CALA, rosé 10·36
Provençal, France | 2021

WILLIAM HILL, sauvignon blanc 2022 10·36

J LOHR, chardonnay 10·36
arroyo seco monterey, CA | 2020

red

MEIOMI, pinot noir 10·36
ca 2021

LUIGI BOSCA, malbec 10·36
argentina | 2018

VINA ROBLES, cabernet sauvignon 12·45
paso robles, CA | 2019

beer

MODELO ESPECIAL, lager 7

BLUE MOON, white 8

FIRESTONE 805, lager 8

HEINEKEN, lager 7

BUBBLE STASH, IPA 8

VOODOO RANGER, IPA 8

starters

HEIRLOOM CORN BREAD 8
salted butter | spicy honey

RED CURRY YAM DUMPLING 13
garnet red yam | red curry | scallion | onion | cilantro | ginger

SMOKED TROUT TACOS 15
salsa macha | fresca | avocado | chile rosa | radish sprout | cotija cheese

WARM POACHED ASPARAGUS 13
marinated tomato | micro greens | sherry emulsion vinaigrette

CRISPY CHICKPEA CRUSTED CAULIFLOWER 15
tomato jalapeno chutney | raita

BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo

SPINACH ARTICHOKE DIP 12
parmesan | tortilla chips

OLD BAY POACHED SHRIMP COCKTAIL 18
baja style cocktail sauce | avocado | micro celery

SOUP OF THE DAY 8/12

salads

MORETON FIG SPRING 19
black kale | beets | pickled carrot | red onion | hot house cucumber | dill feta | radish | croutons | poppy seed dressing

CAESAR 14
romaine hearts | rustic crouton | white anchovy | grana padano parmesan

SEARED ALBACORE TUNA 23
mango | avocado | red & green leaf lettuce | shaved red onion | crispy wonton | toasted sesame seed | crushed orange vinaigrette | ginger ponzu

CHOPPED VEGETABLE SALAD 23
avocado | grapes | egg | tomato | almonds | red leaf lettuce | root vegetable | white balsamic vinaigrette | goat cheese

ADD PROTEIN
chicken 5 | salmon 6 | shrimp 8 | steak 8

OUR LOCAL FARM PARTNERS

USC HOTEL Teaching Garden – Los Angeles County
Jamie Farms – Los Angeles County
Yasutomi Farms – Los Angeles County
Tamai Family Farms – Ventura County
Cuyuma Orchard – Ventura County
Coleman Family Farm – Santa Barbara County
Schaner Family Farms – San Diego County