

Watermelon Fattoush Salad

Watermelon, cucumber, tomato, red onion, chopped romaine, fried pita wedges, feta, lemon-mint vinaigrette, radicchio cup. *V, D

Grilled Vegetable Plate

Portabella mushroom, yellow squash, zucchini, red pepper, broccoli, red onion, balsamic marinade, risotto, roasted red pepper coulis. *G, V

Panini

Smithfield Virginia ham, Dijon mustard, pimento cheese spread, tomato, house-made pickled okra, sourdough bread, fresh-cut fries, pickle. *D, E

Artisan Grilled Cheese

Roasted broccoli, Pepper Jack cheese, roasted red peppers, tomato jam, house-made multigrain sunflower bread, fresh-cut fries, pickle. *V, D

Buffalo Chicken Sandwich

Grilled free-range chicken, buffalo hot sauce, celery, and crumbled blue cheese on a Lycoming Bakery roll, lettuce, tomato, onion, and house-made blue cheese dressing on the side, fresh-cut fries, pickle. *D, E

Le Jeune Burger

6 oz. grass-fed ground beef patty, cheddar cheese, Kunzler bacon, on a Lycoming Bakery roll, with lettuce, tomato, red onion and house-made steak sauce on the side, fresh-cut fries, pickle. *D, S

Flatbread

Hand-formed dough, garlic herb hummus, grilled eggplant, sautéed spinach, tomato, feta cheese, lemon-infused olive oil. *V, D

* D-Contains Dairy E- Eggs F-Fish G-Gluten Free
N-Contains Nuts S-Contains Soy SF-Shellfish V-Vegetarian

Le Jeune Chef offers in-house and off-campus catering for all occasions.

15% service charge and 6% sales tax will be added to the check.

Gift certificates available • AAA members receive a 10% discount

***CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603.11**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. See Maître d' Hotel for details.

Despite taking every precaution, cross-contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish, or crustaceans and shellfish can occur in our food production area of Le Jeune Chef.

An Education in Fine Dining

Le Jeune Chef, operated by the School of Business, Arts & Sciences, is a casual fine dining experience that offers real-life training to Baking & Pastry Arts and Culinary Arts students. It is also one of the most highly sought-after dining experiences in our area and offers the region's most extensive, award-winning wine list.

The restaurant is open year-round to the public.

Le Jeune
Chef