

Evelyn's Café at EMPAC "Eat Local Lunch"  
Every Tuesday and Thursday: 11:30 am - 2:00 pm

**Soup:**

Rapasadi Farm Potato Leek Soup with Crispy Leek Garnish.....\$4

**Salads:**

**Classic Greek Salad**

Tender Finger lakes Romaine and Tender Greens with Stoltzfus Feta, Hydroponic tomatoes, Cucumbers, Kalamata Olives, Focaccia Croutons and a Fresh Oregano Red Wine Vinaigrette.

\$7

Add Marinated Grilled Murray Farms Chicken Breast

\$2

**Sandwiches:**

Served with house made pickles and NYS potato chips.

**Empire Spring Lamb Sliders**

Minis Lamb Burgers Seared and Served with Purdy Bacon and NY Dairy Blue Cheese.

\$9

**NYS Forest Mushroom Panini**

Grilled Bulich Farms Portobello with Caramelized Rapasadi Onions, Finger lakes Arugula, NYS Goat Cheese and Basil Pesto. Grilled on our own Chiabatta.

\$9

**Duets**

Half a Soup/Salad or Sandwich Selection with Chips and Pickles

**Entrees:**

**Rotisserie Chicken**

Seasoned Roasted Murray Farm Quarter Chicken . Served with a Wheat berry Salad and Early Garden Vegetables.

\$9

**Vegan Farro Cake**

Crispy Eggplant Farro Cake served in a pool of our savory Roasted Garlic White Bean Tomato Ragu. Special thanks to our friends at Cayuga Organics.

\$7

**Desserts:**

Our Bakeshop's Daily Creation on Display.



