

The Harrington House Faculty Center

~ a brief history ~

The Harrington House was built in the mid 1880's and is named after Dr. John Thomas Harrington and his wife, Genoa Cole Harrington, who purchased the home in 1897. The Harrington House was the location of much of his medical practice. He served as a member of the Baylor Board of Trustees from 1903 until his death in 1947. The oldest of two Harrington daughters occupied the home until 1971. For two years following, the house remained vacant and vandalized, until Baylor's purchase of the property in 1973. The Harrington House began it's new life as a Faculty Center in 1974, seating only 35 guests. Due to overwhelming popularity, in January 1986, the dining room was completed, resulting in Harrington House Faculty Center that you see today.

~ Check out our new menu options displayed in red. ~

Soups

French Onion Soup \$2.49
A simmering bowl of French Onion soup, topped with toasted croutons and melted Swiss cheese.

Southwestern Black Bean Soup \$2.49
Garlic seasoned black bean soup, topped with a dollop of sour cream, pico de gallo and fresh fried corn tortilla strips.

Wraps & Sandwiches

All Wraps and sandwiches are served with your choice of golden fried potatoes or a fresh fruit cup.
Add Soup & Salad bar for just a \$1.50 more.

Chicken Caesar Wrap \$4.79
Crisp cut greens, parmigiano cheese, seasoned grilled chicken breast and creamy Caesar dressing, wrapped in a low carb wheat tortilla.

Grilled Vegetable Roll Up \$4.79
Grilled and sliced zucchini, tomatoes, yellow squash, and mushrooms, topped with Mozzarella cheese, rolled in a low carb wheat tortilla.

The Baylor Faculty Club Sandwich \$4.49
Smoked turkey breast, sliced ham, Swiss cheese, cheddar cheese, crisp bacon, lettuce leaf, and sliced tomato on toast.

BLT Sandwich \$4.29
Crisp bacon served with fresh lettuce and ripe tomato on grilled sourdough toast.

Baylor Burger \$3.99
Six ounces of choice beef patty, topped with leaf lettuce, tomato, & onion on a grilled bun.
Additional Toppings \$0.25 each ~ Bacon, Swiss cheese, Cheddar cheese, sauteed mushrooms, jalapeños.

Tuscany Chicken Sandwich \$4.29
Seasoned grilled chicken breast and brie cheese, complimented with leaf lettuce and tomato on grilled sourdough.

Monte Cristo Sandwich \$4.49
Ham, turkey and Swiss cheese battered and deep fried to a golden brown, sprinkled with powdered sugar and complimented with raspberry preserves.

Salads

Chicken Caesar Salad \$4.49
Crisp cut greens, parmigiano cheese, and homemade garlic croutons, topped with seasoned grilled chicken breast and creamy Caesar dressing.

Asian Chicken Salad \$4.49
Shredded carrots, purple cabbage, toasted almonds, mandarin oranges, and seasoned grilled chicken breast, atop a bed of crisp lettuce, complimented with Asian vinaigrette dressing and crisp wonton skins.

Chef Salad \$4.79
Mixed salad greens, topped with sliced turkey breast, ham, crisp bacon bits, shredded cheddar cheese, ripe tomatoes, and a hard boiled egg, complimented with your choice of dressing.

Harrington House Cobb Salad \$4.99
Fresh chopped greens, diced eggs, ripe tomatoes, black olives, guacamole, and crisp bacon bits, complimented with bleu cheese crumbles, and your choice of dressing.

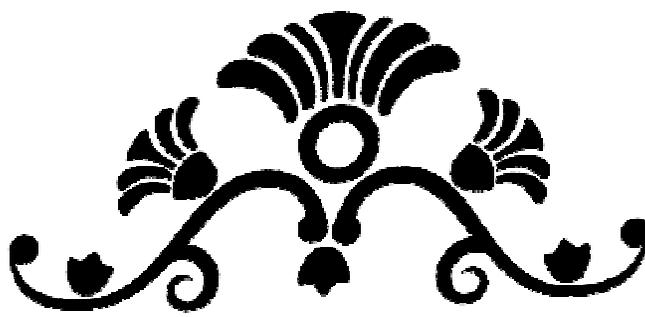
Southwest Chicken Salad \$4.99
Crisp Romaine lettuce bed, corn, diced tomatoes, shredded Monterey Jack cheese, black beans, homemade pico de gallo, and grilled chicken breast, complimented with fresh avocado, crisp tortilla chips, and fiesta dressing.

University Chicken Salad \$4.79
Diced grilled chicken breast, blended with red grapes, chopped pecans, and chopped celery atop a fresh cut pineapple boat, complimented with strawberries, sweet pineapple, jicama, and mandarin oranges.

Frisco Salad \$4.79
Fresh bed of mixed greens, topped with diced tomatoes, shredded cheddar cheese and crispy fried chicken chunks, complimented with honey mustard dressing.

Seasonal Fresh Fruit Medley \$4.29
Half cut melon topped with cottage cheese and displayed with fresh seasonal fruit. Served with a fresh baked muffin.

~ **Daily Buffet** ~ \$4.99
Buffet includes soup and salad bar.



Breakfast For Lunch

"Have It Your Way" Omelet \$4.29
A fluffy three egg omelet with your choice of fillings: Ham, bacon, Swiss cheese, cream cheese, cheddar cheese, onions, tomatoes, spinach, green peppers, sauteed mushrooms, jalapeños. Served with golden fried potatoes and fresh fruit.

Bircher Muesli \$3.99
A hearty blend of yogurt, oatmeal, almonds, honey, fresh fruits, lemon, and milk. Served with a fresh baked muffin.

Lifestyle Choices

All Lifestyle Choices entree items include soup and salad bar.

Mushroom and Goat Cheese Strudel \$5.29
Goat cheese, mixed herbs, and sauteed mushrooms wrapped and baked in a flaky phyllo dough.

Hamburger Steak Melt \$4.99
Grilled sirloin patty topped with sauteed mushrooms, caramelized onions, bell peppers, and melted Swiss cheese. Served with olive oil and garlic sauteed spinach.

Grilled Salmon \$5.49
Seasoned grilled salmon, served with cilantro infused navy beans.

Grilled Chicken & Vegetables \$5.49
Boneless, skinless, grilled chicken breast, accompanied with sweet potatoes and steamed asparagus spears.

Vegetable Medley Plate \$4.49
Your choice of three of the following vegetables: Zucchini, broccoli, sweet potatoes, yellow squash, asparagus spears, carrots, green beans.

Beverages

Fountain Drinks \$0.99
Dr. Pepper, Diet Dr. Pepper, RC Cola, Diet RC Cola, 7UP

Fresh Brewed Lipton Iced Tea \$0.99

Hot Herbal Tea (Choose your favorite) \$0.99

House Coffee \$0.99
Fresh brewed Maxwell House or Hills Brothers decaf.

Fresh Squeezed Lemonade \$0.99

Starbucks Fresh Brewed Coffee \$1.39

House Blend

Starbucks Specialty Coffee

Cappuccino \$1.49

Caffe Latte \$1.49

* Starbucks Specialty Coffees are available iced *

International

Bistro Style Pasta \$4.29
Enjoy stuffed raviolies, tossed with fresh broccoli florets, creamy Alfredo sauce, and grated parmigiano cheese, complimented with garlic toast.

Grilled Flatbread Pizza \$3.99
Grilled flatbread topped with melted mozzarella cheese, sliced tomatoes, fresh basil, and spritzed with olive oil.

Additional Toppings \$0.25 each ~ Ground beef, ham, grilled chicken, pineapples, jalapeños, bell pepper,

Quesadillas \$4.59

Grilled flour tortillas filled with your choice of spinach and Monterey jack cheese or seasoned grilled chicken breast and Monterey jack cheese, complimented with sour cream and guacamole.

Sweet Endings

New York Style Cheese Cake \$2.29
Classically rich and creamy New York cheese cake with your choice of strawberry, chocolate, or caramel sauce topping.

Hot Fudge Brownie Sundae \$1.79
Creamy fudge brownie topped with chocolate sauce, whipped topping, and Blue Bell vanilla ice cream.

Harrington House Bread Pudding \$1.79
Topped with warm New Orleans sauce.

Texas Fruit Cobbler \$1.09
Our old fashioned fruit cobbler, served warm.
Make it a la mode for only \$0.69 more.

Home Made Pecan Pie \$1.09
A Southern tradition, served warm with caramel sauce.
Make it a la mode for only \$0.69 more.

Texas Chocolate Sheet Cake \$1.09
Rich chocolate cake topped with hot chocolate pecan fudge icing.

Old Fashioned Dr. Pepper Float \$1.19
A Baylor tradition! Two scoops of Blue Bell vanilla ice cream with Dr. Pepper.

Blue Bell Ice Cream by the Scoop \$0.99
Your choice of chocolate, vanilla, or coffee.



Keep in touch with the daily buffet offerings from your desktop. Visit our website at www.baylor.edu/dining. Follow the link to the Harrington House.