

McCutchen House

ON THE HISTORIC HORSESHOE
COLLEGE OF HOSPITALITY, RETAIL AND SPORT MANAGEMENT

menu

Come join our students this semester at the McCutchen House! Students will be learning cooking techniques and sharing their new-found knowledge with you as their guests. We look forward to having all of our longtime friends back and introducing many new guests to our college, class, and students!

February 21-24

Tuesday and Thursday

Soup du Jour	Vegetable of the Day
Baked Cod with Tomato Ragout	Braised Cabbage
Roasted Lemon Chicken	Baguettes
Roasted Red Potatoes	Pear Crisp
Beef Stroganoff and Noodles	

Wednesday and Friday

Soup du Jour	Egg noodles
Fish and Chips	Steamed Cabbage
Braised Beef with Mushrooms and Onions	Vegetable of the Day
Pear Crisp	Bourbon BBQ Chicken
	Roasted Red Potatoes

All menus this semester feature a choice of Caesar or specialty salad, fresh out of the oven baked breads, pasta fresca, our famous tomato pie, and dessert buffet (menu items may change without notice).

Lunch hours of operation:
11:30 am-1:30 pm
Tuesday through Friday
\$10.00 per person
(buffet, beverages, desserts, and tax included)
Reservations accepted:
(803) 777-4450

McCutchenHouse.sc.edu

Upcoming events at McCutchen House

Thursdays at McCutchen

Join us for a four- or five-course evening dinner designed and prepared by the students of the Hotel, Restaurant and Tourism Management Program (HRTM) under the direction of teaching staff and chefs.



Wine Classes

Love wine? You'll love it even more during our wine tastings! All classes begin at 6:30 pm. You must be 21 to attend.



Chef du Jour

Enjoy a morning of culinary instruction at the Chef du Jour classes! These half-day cooking classes are designed to help the layperson get a leg up in the kitchen. 9 am -1 pm (*unless other wise noted).

For questions about any of these events, call 803-777-8225 or visit McCutchenHouse.sc.edu



Fresh
on the Menu
SC GROWN
CERTIFIED

In keeping with our ongoing commitment to serve South Carolina products when possible, using sustainable food sources, growing our own herbs, and reducing our carbon footprint and improving our sustainability initiatives, McCutchen House welcomes your comments or questions to help us help the community.