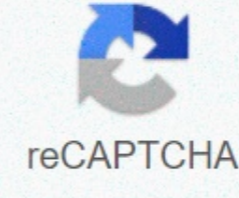




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## Uga dining halls menu

Enjoy the variety with a spring meal plan! Our spring meal plans are now available to sign up. Increased variety of Bolton Dining Commons Sizzling, flavorful stir-fry dishes, fresh and customizable salads, and more! Quick Markets Available Meal Plan Participants Grab a quick meal from a variety of pre-made options in our handy Quick Markets. Together we are Georgia Strong. Dawg Strong. Read more about how to dine on campus and other dining updates. A chef at retail operations in Native western Massachusetts, surrounded by local dairies and small organic farms, my family has always had a passion for good food. My mother was a butcher, baker, and cook of the family, and I was her sous. And although she never cooked professionally, she always dreamed of an opportunity. I started my professional career in food services washing dishes at a local mom and pop family diner, later serving then cooking breakfast and lunch. I took these skills and passion for the restaurant business at Martha's Vineyard, working at the famous Black Dog Restaurant daily and cooking at seafood restaurant harbor at night. In the off season, I would return to Western Mass to host catering gigs and work in a restaurant scene in the Five College Area. Wanting to return to school, I was invited to join a culinary team at the University of Massachusetts in Amherst. At UMass, I work in retail and catering while earning my BA hospitality and tourism management with a concentration on the food service. After graduating I decided to pursue a long-time dream to go to culinary school and was adopted for an exclusive ACAP program at the Culinary Institute of America in Napa Valley, CA. There I was able to work with world class chefs and instructors who helped fine tune the skills I had learned in this area. After California, my wife and I decided to move to her homeland of Athens, GA to raise a family. Here I have worked as a Catering Chef and as executive chef of a gastropub start-up before coming back to the world of College Dining. Since March 2016, I have found my home at the University of Georgia as the chef of commission kitchen and catering management. Au Bon Pain, owned and operated by UGA Dining Services, is located in Amos Hall in the Business Learning Community. A variety of special soups, sandwiches and bakery products are offered at Au Bon Pain Hotel. Menu Highlights: Sandwich Salad Coffee Freshly Baked Treats Grab and Go Merchandise Accept Paw Points, Bulldog Bucks, Cash, Credit & Debit Cards. Au Bon Pain corporate coupons are not accepted at this site. Please refer to our temporary meal procedures in response to coronavirus (COVID-19). Au Bon Pain Menu At Busbee Hall | Map Monday - Friday 7:30 a.m. - 7:00 p.m. Inside Georgia Room II Snelling The Commons by 100 Map Monday - Thursday 7:30 a.m. - 7:30 a.m. to 2:30 p.m. .m. Grab-and-go menu items served from the Meal Plan Quick Market unit provide additional areas on campus so you can pick up food to go. The menu includes a variety of pre-made sandwiches, capes, salads, desserts and drinks, as well as items such as cereals, yogurt jugs, chips and fresh fruit. These sites accept all access and block meal plans, Paw Points, and Bulldog Bucks only. Members of the meal plan can use their own swipes or blocks to select menu items from each category. Credit/debit will not be accepted at these locations. \*Please note that menu items, locations and hours are subject to change. Online Learning Period 2020 Monday, November 30th - Wednesday, December 16th Open regular hours Winter Break 2020 Hours Thursday, December 17 Open 7:00pm - 8:00pm .m. Friday, December 18th - Tuesday, January 5 Closed Wednesday, January 6th Open regular hours Martin Luther King Jr. Day 2021 Hours Click here for residential hours of training Break 2021 Hours Wednesday, February 17 Open regular hours Friday, March 12 Open regular hours Thursday, April 8 Open regular hours End of spring 2021 Hours Click here for residential hours Monday - Thursday Open (open Mondays.m 7:00pm a.m. continuous service until 2:30 pm .m Friday \*) Breakfast 7:00 a.m. - 10:30 a.m. Lunch at 10:30 a.m. - 4:00 .m. Dinner 4:00 .m 10:00 am .m 9:00. Late-Night Dinner 9:00 .m. 10:00 p.m. .m. Munch til Midnight 10:00 p.m. - 12:00 a.m. Late-Night Breakfast 12:00 a.m. - 7:00 a.m. Friday (open: 12:00.m 2:30 pm.m) Breakfast 12:00 a.m. - 10:30 .m. Lunch 10:30 a.m. - 2:30.m. Saturday - Sunday Closed \* Snelling will be closed from 5:00 a.m. to 6:00 a.m. daily sanitation and disinfection. Snelling will be open for Grubhub to pick up just by adding a special Grubhub pizza menu that offers 10-inch pizzas and a two-liter or six-pack soda option that will be served from 4:00 p.m. .m-12:00 a.m night. Please refer to our temporary meal procedures in response to coronavirus (COVID-19). If you've ever been a freshman at UGA, perhaps you're already familiar with its five dining halls. UGA's policy requires all students living on campus to have an entire access eating plan, which means they can swipe their UGA card at any time of day and eat as many times as they want. I've reached a point in my first year where I've eaten in the dining rooms of almost every one of my dishes for the past six months, to the point where I'm almost too familiar with its endless possibilities. Here is my final, bottom-to-top ranking of UGA's dining room. #5 Snelling Let me just start by saying that I can't call any UGA dining room bad, but Snelling just happens to be my least Despite Pizza, Mexico, and Grill stations, everyone seems to talk about it when it comes to Snelling at their midnight midnight I don't deny the convenience (and awesomeness) of the 24-hour dining room, but their food always seems a bit underwhelming to me compared to the rest of UGA's dining room. What to try here: Midnight breakfast hash browns, waffles, bacon, cookies and sauce. #4 Bolton Samantha Fehd Although I find Bolton's food pretty good, so the crowds around the clock made me place it #4. Just opposite from MLC and just a quick walk from the freshman high-rise dorm, you can't deny the convenience of Bolton's location. Unfortunately, this availability means that this UGA dining room will never be packed. Yes, pasta, burgers, and eggs are fine, but I have legitimately waited thirty minutes in line for them before. While Bolton has two stories of yummy possibilities, the lines stretching out the door are not exactly appealing to the college student's one-hour lunch break. What to try here: Whole wheat pasta toss, pie melts with pepper jack cheese, pancakes, and mac and cheese. #3 East Campus Village (ECV) in Savannah Tully located on the East campus near ramsey student center, ECV consistently provides with its superior salads, cocktails, and Philly Cheesesteaks. Their salad bar beats all the others, featuring everyday specialty salads with unique tops such as kalamata olives and butternut squash. The fresh smoothie and fruit display is perfect for post-Ramsey snacks, but you can also treat yourself to a personal pan of pizza or curly potatoes. Plus, along with Bolton, it's open on weekends! What to try here: Philly cheesesteak, curly potatoes, lite n' frost smoothie, personal Margherita pizza and specialty salad. #2 Oglethorpe House is often overlooked and underrated, this dining room features the only hibachi line and coffee bar uga, as well as sandwiches, hamburgers, eggs, pasta, and a Mexican fare. Yes, it's always something like 100 degrees when you first walk, and it may not be the youngest or snazziest dining room, but its location just a short walk from the high-rise and the Meyers Quad makes it affordable when bolton crowds are too much to handle. I stopped by the O-House at least once a day, and although it's not the most convenient for North campus classes, I always find myself getting chicken and veggies for hibachi dinners. What to try here: Teriyaki hibachi, chicken quesadilla, chicken fingers, burrito bowl, cinnamon apple scones, and hazelnut lattes. #1 Niche Anabel Prince If Niche isn't your favorite dining room, you probably never had. I see it as the elite secret uga dining room. It is the longest trip, located on the health sciences campus, and only open on weekdays until 2:30 pm. And you have to show up at the perfect time to ensure the sandwich line doesn't wrap around the entire floor. Usually, I have to book a two-hour chunk of time bus there and back, and it's usually pretty crowded. flawless, gourmet, custom burgers (best of any dining room), sweet potato potatoes, wood-fired oven made pizzas, delectable mac and cheese, a self-serve frozen yogurt machine, and a fresh fruit bar make the hike more than worth it. What to try here: Bacon cheeseburger on a pretzel bun, sweet potato fries, red onion rings, pizza with pesto sauce, Dutch apple pie with vanilla soft serve, Greek pasta salad, and specialty mac and cheese. Cheese.