

Top of the Hill Restaurant - Tuesday March 31st, 2022

Jamaican CARNIVAL!

By Student Chef Jameelah A. Love

Wah Gwann Appetizer

Jamaican Beef Patty \$3.50

One Love Soup

*Carrot Ginger Soup with Plantain Chips
Cup \$2.50 Bowl \$3.00

Rastafarian Salad

*Cedella Marley's Quinoa Mango Salad
Side Salad \$3.00 Entrée Sized (served with bread) \$5.50

*Fresh House Salad \$2.50

House salad dressing choices are Lemon Vinaigrette, French or Green Goddess

Dem Belly Full Entrees

Smoked Jerk Chicken \$8.50
Jamrock Ox Tails \$11.50

Entrees include Gungo Peas & Rice, Steamed Cabbage, Coco Bread with Toasted Coconut Butter and your choice of Soup or a House Salad (upgrade charge of \$.50 for specialty salad)

Reggaeton Sandwich of the Day

Fried Chicken Patty topped with Mango Salsa, Pineapple BBQ Sauce, Bacon and Shredded Lettuce on Kaiser Bun served with Fries \$7.00

Irie Desserts

*Rum Cake with Butter Rum Glaze \$3.50
*Sweet Fried Plantains \$3.50

Ting Beverages

Specialty Sodas \$1.75
Coffee, Iced Tea, Hot Tea, Milk and Soda \$1.00
Specialty or Organic Coffee \$1.50

*Denotes Lacto Ovo-Vegetarian Items

'Out of Many One People' - The Jamaican Coat of Arms