SARCASTIC LAD
BLEND
MUSHROOM BURGER
Beef and mushroom patty topped with MSU Diary Store colby jack, smoked gouda, and grass fed cheddar cheeses, pickles, and fresh spring mix on lightly toasted Breadsmith bun.

Ode to a MSU Dairy Cow
Sarcastic Lad, an MSU cow, was the grand champion at the St. Louis Exposition in 1903 and became a noted sire of his breed.

POTATO CROQUETTES
& CHOW CHOW
Crispy fried parmesan potato boulders served with sweet pepper chow chow.

Historic Popularity
A cookbook from St. Paul’s Episcopal Church of Lansing (ca. 1890) had an entire section devoted to croquettes. MSU students during this era spent time in addition to their classes in the farm fields “working in potatoes.”

HOT CHICKEN
& WAFFLE SANDWICH
Crispy fried spicy chicken tossed in hot bbq seasoning and topped with fresh pickles, maple-arugula slaw, and house made peach hot sauce; all piled between two toasted waffles.

Flower Pot Tea Room
In operation from 1922-1923 in the Station Terrace building. It was located in between the MSU Union and Landon Hall. Chicken and Waffles were listed as a menu item.

GINGER CAKE
A decadent cake version of a gingersnap cookie, crafted by the MSU Bakers.

A Vogue Dessert
Cake was a popular dessert in 19th century cookbooks and banquet menus.

Hosted by the MSU Campus Archaeology Program and MSU Culinary Services
SMOKED CHEDDER CHEESEBURGER

MSU's award winning burger; Michigan-certified angus beef patty, MSU dairy store smoked cheddar cheese blend, sliced tomato, spring mix and red onion on a lightly toasted Breadsmith bun.

HARVEST BURGER

Vegan patty, vegan cheddar, roasted tomatoes, pickles, fresh spring mix, red onion and vegan aioli on a lightly toasted Breadsmith bun.

BEVERAGES

Food Truck Lemonade & Peach Sweet Tea

COOKIE

Food Truck RAD Cookie

Hosted by the MSU Campus Archaeology Program and MSU Culinary Services