

JANUARY

WAKE
FOREST
DINING

DINING UPDATE

WWW.WAKEFOREST.CAMPUSDISH.COM | 336.758.5607 | REYNOLDA HALL - ROOM 12

Spring Hours of Operation

Spring Hours of Operation are available at the dining homepage at www.wakeforest.campusdish.com!

Welcome to the North Dining Hall!

Bistro '34

RSVP to the premiere dining experience at the North Dining Hall's Bistro '34. The menu reflects a contemporary American palate highlighting regional cuisine evolving seasonally with a sample of signature international dishes. Have Old Gold on your meal plan? Use Old Gold to get 50% off your entrée salad, gourmet sandwich, or main course! Bistro '34 is open weekdays from 11am to 2pm and from 5pm to 10pm. Make your reservations by calling 336.758.7825.

The Hilltop Market

With the dining styles of a modern servery and the fresh and healthy choices of a traditional residential restaurant, the Hilltop Market is the newest à la carte destination. The menu features a wide variety of cuisine catering to versatile American favorites and global cuisine. The Hilltop Market is open weekdays from 11am to 11pm and on weekends from 10am to 2pm and from 5pm to 11pm.

Starbucks & P.O.D.

Need some breakfast, coffee, or provisions in between classes? Visit the new Starbucks and P.O.D. Market located on the first floor of the North Dining Hall! The P.O.D. is open from 7am to 1am on weekdays and from 9am to 1am on weekends. The North Dining Hall's Starbucks is open from 7am to 1am on weekdays and from 9am to 11pm.

Building Sustainably

The North Dining Hall represents a continuation of many of Wake Forest's sustainable design goals. Almost 90% of all construction waste was recycled while constructing the building. A laminated glass solar panel system provides up to 10kW while occupancy sensors, high-performance fluorescents, and LED lighting will reduce electricity usage. Dual flush toilets, low flow faucets, and the servery's plate based system will reduce the water usage by over 30,000 gallons annually. The North Dining Hall also has a pulper/extractor turning organic waste into compostable material. This system helps achieve the goal of reducing the building's waste stream to nearly zero!

Upcoming Events:

Mac and Cheese Mania Dinner at the
Fresh Food Company on 01.21.14

Winterfest Old Gold Dinner at the
Mag Room on 01.23.14

National Pie Day at the
Fresh Food Company on 01.23.14

Chinese New Year Lunch at the
Fresh Food Company on 01.31.14

