



CLIMATE
KITCHEN



University Housing and Dining Services
Dining Services



University
of Vermont

Food Systems
Research Institute

CLIMATE KITCHEN x UVM DINING

A CIRCULAR LUNCH POP-UP: WASTE ISN'T ON THE MENU
MENU DESIGN BY CHEF DAN MIELE & SARRA TALIB
WATERMAN MANOR | NOVEMBER 4 & 5, 2025

ALL-YOU-CARE-TO EAT BUFFET.....\$23.99

Potage Crecy (French Carrot Soup)   




Vegetarian. Contains Milk. Featuring: Burnt Rock Farm, Pitchfork Farm, Miller Milk

Root Vegetable Panzanella Salad | Maple Cranberry Vinaigrette    

Vegan. Contains Wheat. Featuring Stewarts Bakery, Intervale Root Vegetables, Pitchfork Farm, Proctor Maple Research Center

Grilled Carrots with Pepita Carrot Top Pesto    

Vegan. No Allergens. Featuring Pitchfork Farm

Chicken Schmaltz Potato Pave (also available vegetarian)   

Vegetarian. Contains Milk. Featuring: Murray's Chicken, Burnt Rock Farm

Grilled Chicken with Swiss Chard Salsa Verde   

No Allergens. Featuring Murray's Chicken, Pitchfork Farm

Sumac Infused VT Soy Tofu with Swiss Chard Salsa Verde  

Vegan. Contains Soy. Featuring Vermont Soy Tofu, Pitchfork Farm

Champlain Orchard Apple Bars  

Vegetarian. Contains Wheat, Milk. Featuring Champlain Orchards Apple, True North Granola

Black Bean Cocoa Cookies  

Vegan. No Allergens. Featuring Vermont Bean Crafters

CLIMATE KITCHEN TENETS



PLANT FORWARD



LOCAL & REGIONALLY SOURCED



WHOLE FOOD UTILIZATION



LOW WASTE