



EL HISTORY

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The original El Table was a table near the elevator at the west end of the main floor of College Hall, circa 1904. Though it's uncertain when the name "El Table" first appeared, it is derived from a shortened version of "elevator table." When College Hall burned in 1915, a new El Table rose from the ashes, appearing by the left entrance to the library. At the time (in the days before First Class), El Table was primarily a bulletin board for posted offers to exchange items and notices of on-campus events.

In the spring of 1931, Green Hall opened, the administration building on the Chapel Lawn was demolished, and El Table found a new home in the basement of Founders. The 1931-1932 handbook for freshmen listed El Table as a place to buy food, as well as an information exchange and a place to vote and buy subscriptions. Coffee was added to the El Table menu in 1954.

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Come visit us in Founders
basement!

Open M-F, **8:15 am to 4:30pm**
when classes are in session.

cash, check or tabs only
NEW! *Venmo may be used to pay tabs*

Call us at x**2570**

EL TABLE

COOPERATIVE

CAFÉ



SANDWICHES

El Table Club

Turkey on white with bacon, avocado, lettuce, tomato, provolone, and mayo **7.00**

Italiano

Ham on artisan white bread with pesto, roasted red peppers, and melted provolone cheese **6.00**

The Tourist

Turkey, avocado, crisp apple slices and provolone cheese on sourdough **5.75**

The Green Monstah

Pesto, greens, avocado and provolone cheese on sourdough **5.00**

Le Petit Français

Lightly grilled croissant with melted brie, pear, honey, and walnuts **6.00**

Murphy's Law

Cheddar, avocado, and tomato toasted on rye bread **4.50**

The Bro-wich

A-bro-cado and bro-volone cheese toasted on a plain bagel **4.00**

The Tenure Track

Turkey, artichoke tapenade, avocado, provolone on multigrain **6.50**

LGBLT

Bacon, lettuce, tomato, & mayo on white **4.50**

The Vegan

Hummus, tomato, avocado, roasted red peppers, salt & pepper on wheat **4.50**

Young Money Millionaire

Bagel w/ cream cheese, avocado, roasted reds, salt & pepper **5.00**

Nutella Croissant 3.00

BUILD YOUR OWN SANDWICH

cheese - 3.50 **meat** - 4.50 **meat & cheese** - 5.00

breads sourdough, wheat & multigrain ☐ (slow rise breads from Nashoba Brook Bakery in Concord, MA) rye, bagel, pita, croissant (add .50)

cheeses american, provolone, muenster, cheddar, swiss, brie (add .50), goat (add .50)

meat turkey, ham, tuna, or bacon

additions (free) lettuce, tomato, red onion, mayo, mustard (yellow, spicy, or dijon)

EXTRAS (add .50) - sundried tomatoes, roasted red peppers, pesto, jalapeños, artichoke tapenade, olives, hummus, olive tapenade, apple, pear, banana, avocado (add 1.00), pickles (add .25)

SOUPS

our cup (to stay)	1.50
small (to go)	2.00
medium (to go)	2.50
large (to go)	3.00

SALADS (ingredient availability varies by season)

Desombre - 4.50

greens with sliced pear, chopped walnuts, and feta cheese

Hansu – 4.75

greens with avocado, sliced almonds, and sliced turkey

Macintyre – 4.75

greens with hummus, roasted red peppers, olives, and tomatoes

BAKED GOODS

Croissant	2.00
Scone	2.25
Cookie	.85

« Remember: Any to-go order is an extra \$0.25! »

SNACKS

Small candies	3 for .50 or .20/ea
York peppermint patties	2/.50
Candy bars	1.00
Chips	1.00
Yogurt	2.75
Kashi bars/Special K	1.00
Lara Bars	2.00
Fresh fruit	.50

HOT DRINKS

Coffee

Reusable cup	.75
Refill	.25
Small (to go)	1.00
Medium (to go)	1.25
Large (to go)	1.50

Tea

Reusable cup	.50
Small (to go)	.85
Medium (to go)	1.00
Large (to go)	1.10

Chai Latte

Reusable cup	2.75
Small (to go)	3.00
Medium (to go)	3.50
Large (to go)	4.00

Hot Chocolate

Reusable cup	1.00
Small (to go)	1.50
Medium (to go)	2.00
Large (to go)	2.50

Hot Apple Cider

Reusable cup	3.00
Small (to go)	3.50
Medium (to go)	4.00
Large (to go)	4.50

« Bring your own mug – it's cheaper! »

COLD DRINKS

Diet coke	1.00	Hansen sodas	1.00
San Pellegrino	2.00	Horizon milk	1.50
Honest Tea	2.00	Soy milk	1.50
		Bottled sodas	2.00
		Tap water (to go)	.25