Inland Northwest Culinary Academy

Our Mission
The Inland Northwest Culinary Academy (INCA) is committed to bringing you the highest quality food, cooked and presented with care and professionalism. All food is prepared and served with pride by INCA students and focuses on the following attributes:

Seasonal
Our menus reflect the bounty of the Inland Northwest and its beautiful, distinctive seasons.

Local and Regional
We are proud of the meats, grains, vegetables, fruits and artisanal foods that Spokane and the outlying area have to offer. We are excited to feature these foods.

Respectfully Grown
As often as possible, we purchase from farmers and ranchers who are passionate about the foods they grow and raise and care about the environment in which they work.

Healthful
We strive to create menu selections that feature a balance of nutrients, moderate portions, and are prepared “from scratch” using fresh, minimally processed ingredients.

If you are not on our mailing list for quarterly newsletters, please feel free to stop at our cashier’s stand and sign-up either by mail or email. You may also access the newsletter online at www.scc.spokane.edu/?culinary or contact our office at 533-7283.
“American Barbeque”
“Barbeque” means a lot of things to a lot of people. Whether we’re talking about the famous “low and slow” meat smoking in Texas and the Carolinas, or steaks, chicken or seafood char-grilled over Kingsford briquettes, we’ve got you covered. So dig in!

**Starters**

**Garde Manger Platter 4.50**
House-made Andouille sausage, caraway beer mustard, garlic toast, deviled eggs, mixed greens and Creole vinaigrette

**Soup**

**Signature Soup**
Cup 2.00  Bowl 3.00
Your server will describe today’s creation

**Entrée**

**Buffalo-Style Seared Chicken 8.00 (g)**
Creamy cheddar grits, collard greens, chipotle lime buffalo glaze

**Wicked Pork Ribs 8.50 (g)**
St. Louis-style spareribs, baked beans, grilled corn succotash and whiskey barbeque sauce

**Carolina-Style Pulled Pork Sandwich 7.00**
House-made bun, cole slaw, pickled vegetables and Carolina barbeque sauce

**“Deep South” Cobb Salad 7.50 (g)**
(Vegetarian option available)
Smoked turkey, Texas caviar, hush puppies, bacon, avocado, egg and buttermilk dressing

**Lone Star Beef Brisket 8.50 (g)**
Sweet potato fries, bleu cheese slaw and “True Texas” barbeque sauce

**Ham, Pear and Cheddar Cheese Panini 7.50**
Mustard barbeque sauce, Southern Caesar salad and spiced pecans

**Barbeque Spiced Seafood Fettuccine 9.00 (Vegetarian option available)**
Shrimp and scallops, tomato, bell peppers, corn, fresh basil and Creole butter sauce

(v) Vegetarian  Some items may be able to be prepared vegan. Let us know your needs.
(g) Gluten-Free  Keep in mind that all menu items are prepared in a kitchen where wheat/gluten is present.

Consumption of undercooked/raw food may increase your risk of food borne illness.