

Peirce Dining Hall Culinary Stations

International – Authentic cuisines from around the world are featured on our International Station. Our culinary team researches and perfects genuine recipes from places like China, India, Thailand, Mexico and many more. At the International Station, you're sure to find a dish from around the world!

Vegetarian – Vegetarian takes a tasty spin on menu items that normally utilize meat as the protein and substitute Tofu, Mushrooms and other great food items that our creative culinary team cooks up. Even students who are Omnivores often choose the Vegetarian station.

Comfort – Who doesn't get a craving for their mom's home cooking every once in a while? Comfort offers students hearty, warm, homemade culinary creations right here at Kenyon. Locally sourced Beef Meatloaf with Mashed Ohio Potatoes, Baked Chicken and Noodles, and Macaroni and Cheese made with local cheeses are just some of the offerings we have at Comfort. We also have Fresh Steamed Seasonal Vegetables that are grown and harvested from a local Amish farm specifically for the Kenyon Dining Program.

Fusion – Enjoy a fusion of flavors as you step up to our Fusion Station. Our chefs create dishes such as Made to Order Pasta Bars, Carne Asada Tacos, and The Ultimate Sandwich. Utilizing fresh ingredients and unique spices, students can select their own combination of flavors to their own special taste. Create something special daily at Fusion.

Hearth – Featuring Pizza made hot in a brick oven with made from scratch dough, we offer a variety of specialty pies daily. Featuring Vegetarian, Italian, French Bread, Bagel Pizza, Strombolis, Calzones and Breadsticks, Hearth is the place to be for a delicious slice of heaven.

Desserts – Fresh Baked Cookies, Brownies, Cobblers, Cakes and Specialty Holiday Desserts are just a few of the options you'll find at the Desserts station. We also have Soft Serve Yogurt and Ice Cream available daily to satisfy your sweet tooth!

Allergy Sensitive – Located in the north corner of the Peirce Dining Hall, the Allergy Sensitive Area serves all students that have allergies, intolerances and vegan preferences. Included at this station are Gluten Sensitive and Vegan Refrigerators and shelves stocked with items like Vegan Cheese, Soy Milk, Allergy Free Desserts, Gluten Free Bread and other selections. A gluten free toaster is also located at this station for toasting items without gluten contamination.

Salad Bar – Green! Fresh! Local! With over 40% of the Kenyon Dining Program food bought locally from the beautiful farms surrounding Kenyon College and Central Ohio, the Salad Bar is always stocked with fresh, local produce. The over 30 item salad bar features sections including Vegan, Omnivore and a delicious Grains Bar.

Soups – Our selection of freshly prepared soups are made from scratch each day. Our soups utilize only the freshest ingredients that are never canned or frozen. We take pride in utilizing the seasonal, fresh local produce to create our Soup offerings. A vegetarian option and is always made available each day along with another rich soup option.

Beverages – Quench your thirst with some great drinks at Peirce. In addition to the over 1,000 cups of coffee we serve daily, our beverages include; Local Guernsey Milk and Cream, Revolet Waters, Fruit Infused Waters and a wide array of Pepsi and Coke products.

Bagels and Bread, Jellies and Jams – Our Bread station features 5 varieties of bagels and over 10 varieties of bread. Each day, over 400 bagels are toasted in Peirce and are topped with Philadelphia Cream Cheese, local fresh butter, vegan Earth Balance or Yoder's Jams and Jellies from Martinsburg, Ohio.