

YOUR GUIDE TO EATING GREAT!

2025 - 2026 ACADEMIC YEAR

Welcome to a fresh approach!

At AVI Fresh, our goal is to provide a variety of healthy foods, made from scratch, in a fun atmosphere. We work to enrich your dining experience by making it eventful and enjoyable.

We continuously adapt to keep pace with your ever-changing schedules, lifestyles, preferences and nutritional needs. We always encourage your involvement and input.

We look forward to serving you, and trust your academic year will be an exciting, rewarding and memorable experience.



WHAT'S COOKING | YOUR DINING OPTIONS

We feature an extensive lineup of culinary platforms and are dedicated to your total and complete satisfaction.

We provide a diverse menu selection of made-to-order and quick-service selections as well as daily specials at our venues.

DINING HALL

Burwell Dining Hall is a destination featuring fresh and inspired offerings. Look for our featured concepts and menus:

SMOKE & FIRE

Fresh grill and traditional entrée choices.

TRATTORIA

Fresh signature pizzas and pastas.

ROOTS

An enticing collection of exclusively plant-forward meals.

NUTRIBAR

Fresh produce with a focus on local and seasonal.

CLARITY

Clarity meets the needs of our guests who have food intolerances by delivering an array of culinary creations that are free from common allergens, from self-contained food preparation to isolated storage spaces.

FUSION

A delightful combination of wellness and culinary creativity. With our extensive AVI Fresh equipment, our menu represents a global crossroads with creative features from a variety of ethnic cuisines.

BAKE SHOPPE

You will see our commitment to fresh preparation extends throughout our program - right to our handcrafted dessert specialties. To enhance the experience, we bring our baking out front with an open kitchen environment.

RETAIL VENUES

TERRIER GROUNDS

Located at the Mungo Student Center. Proudly serving Starbucks coffee, espresso, teas, and snacks all day.

THE MARKET AT MSVBC

Whether you are grabbing a morning coffee or a late-night snack, the Village Market has you covered. We are open early and staying late – with fresh food, cold drinks, and friendly service always on hand.

ACORN CAFE

Located just inside the Milliken Science Center serves locally roasted coffee from Little River Roasters, espresso, teas, and pastries as well as meals from the Fresh Collection available all day.

BOAR'S HEAD DELI

Fresh. Fast. Made to Order. Boar's Head Deli serves stacked sandwiches, crisp greens, and bold flavors—plus a rotating weekly menu of hot, chef-prepared entrées to keep things exciting.

CHICK-FIL-A

Delicious and juicy chicken sandwiches, crispy chicken nuggets and tasty signature waffle fries are available!

THE GALLERIA AT MSVBC

At The Galleria, we are all about great food without the wait. Whether you are on a quick lunch break, grabbing dinner on the go, or fueling up between errands, we serve up bold flavors, quality ingredients, and speedy service—every time.

CONVENIENT & FLEXIBLE | MEAL PLANS



Meal Plan Packages by Semester

Students are required to purchase a dining meal plan with meal swipes to use for an all-you-care-to-enjoy meal at the dining halls or to use for a designated meal in the retail locations. Flex Dollars act as cash and may be used at any retail dining venue.

THE ALL-ACCESS - PREMIUM PLAN	<ul style="list-style-type: none"> • Unlimited access to the dining hall • Trade-out meals in retail locations • \$270 Terrier Bucks for the fall semester and Interim • \$230 Terrier Bucks for the spring semester
THE ALL-ACCESS PLAN	<ul style="list-style-type: none"> • Unlimited access to the dining hall • Trade-out meals in retail locations • \$120 Terrier Bucks for the fall semester and \$30 for Interim • \$120 Terrier Bucks for the spring semester
THE 12-MEALS - PER-WEEK PLAN	<ul style="list-style-type: none"> • 12 meals per week (resets weekly) • Trade-out meals in retail locations • \$220 Terrier Bucks for the fall semester • \$50 Terrier Bucks for Interim • \$220 Terrier Bucks for the spring semester
COMMUTER 50 MEAL PLAN	<ul style="list-style-type: none"> • 50 meals that could be used at Burwell Dining Hall • Trade-out meals in retail locations • These meals never expire • This plan also comes with \$150 in Terrier Bucks that can be used at any location
COMMUTER 100 MEAL PLAN	<ul style="list-style-type: none"> • 100 meals that could be used at Burwell Dining Hall • Trade-out meals in retail locations • These meals never expire
<p>TERRIER BUCKS</p> <p>Terrier Bucks are extra, reloadable dollars that come as part of your meal plan and allow you to purchase snacks from the campus market or coffee bars on campus. A number of restaurants in Spartanburg will accept Terrier Bucks as well such as Papa John's Pizza, RJ Rockers, Lime Leaf (a Thai restaurant downtown) and Cribb's Kitchen (salads, sandwiches, wraps, burgers, etc.).</p>	

Hours of Operation

BURWELL DINING HALL

Monday - Friday	7:00 AM -8:00 PM
Saturday – Sunday	10:30 AM -7:00 PM

TERRIER GROUNDS

Monday - Thursday	8:00 AM -10:00 PM
Friday	8:00 AM -8:00 PM
Saturday	11:00 AM -10:00 PM
Sunday	2:00 PM -10:00 PM

THE MARKET AT MSVBC

Monday – Friday	8:00 AM -9:00 PM
Saturday	12:00 PM -9:00 PM
Sunday	4:00 PM -8:00 PM

ACORN CAFE

Monday - Thursday	7:00 AM - 11:00 PM
Friday	7:00 AM - 12:00 PM
Saturday	CLOSED
Sunday	7:00 PM -11:00 PM

BOAR'S HEAD DELI

Monday – Thursday	9:00 AM -9:00 PM
Friday	9:00 AM - 8:00 PM
Saturday	11:00 AM - 8:00 PM
Sunday	CLOSED

CHICK-FIL-A

Monday-Friday	11:00 AM - 9:00 PM
Friday-Saturday	11:00 AM - 8:00 PM
Sunday	CLOSED

GALLERIA AT MSVBC

Monday – Thursday	11:00 AM -9:00 PM
Friday	5:00 PM -9:00 PM
Saturday	CLOSED
Sunday	5:00 PM – 9:00 PM

A COMMITMENT TO SUSTAINABILITY

Reusable Containers

With busy schedules, many people find it difficult to find time in the day to sit down in the dining hall for a meal. Dining operations at Wofford and AVI have chosen to offer EcoBoxes in Burwell. Reusable, eco-friendly takeout containers. This focus helps us recycle all boxes to divert from the waste stream. After a one-time payment, students can exchange their dirty box for a clean one, which they can fill with their next to-go meal. After the initial payment, filling an EcoBox is paid for through meal swipes.



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AVIFreshWofford



[AVIserves.com/Wofford](https://www.aviserves.com/Wofford)



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Hours of operation, venues and meal plan information subject to change.