NEW ODU RESTAURANT COMMONS

Restaurant Commons

MAIZE

SOUTH AMERICAN KITCHEN

With a distinctly South American style, this Brazilian steakhouse features a churrasco grill and a salad bar.

Slow-roasted skewers of chicken, beef, sausage, vegetables, pork and fish are carved right in front of you by special servers, called Possessors. Some of the many accompaniments include cheese bread, fried plantains, homemade mashed potatoes, and black beans and rice.

Maize will also be the home of a salad bar with over 40 items to choose from, including fresh greens, a variety of cheeses, and a selection of rice and grain salads.

THE BUTCHER ROOM

Our meats are prepared in-house, so your burger at Bud’s is pressed from freshly-ground beef, the Italian sausages are made on premises, and all the deliciously slow-roasted meat at Maize is hand-cut, right here.

BUD’S

Named for Audrey “Bud” Paul, who managed the first snack bar on ODU’s campus, the Bud’s menu is designed to take you on a culinary journey across America, showcasing classic dishes that exude regional comfort. Favorites include southern fried chicken, Louisiana-style shrimp ’n’ grits, China Town inspired ribs and classic American BBQ.

This Italian spot is your stop for gourmet thin-crust pizza covered with sweet and tangy tomatoes, aged Asiago, pecorino Romano, or mild Mozzarella cheeses, and a variety of toppings. Or, select from traditionally prepared Italian specialties such as Three-Cheese Manicotti or Eggplant Parmesan, all made from scratch and baked in a fire-brick oven.

If pasta is what you’re craving, have something made just for you from an array of meats or enjoy a multi-course meal and full table service at EVOO’s family-style seating area.

EV00

ITALIAN CUISINE

Three distinct dining options await at Rice Sticks.

Grab a seat at the high-top noodle bar for noodle bowls made your way. The combinations are endless with homemade broths in flavors for every palate (such as meat, vegetable, spicy and mild). Select from a spectrum of noodle options—skinny buckwheat soba, thick wheat udon, egg or rice noodles, and a variety of add-ins like chicken, beef, sausage or tofu. All bowls are topped with shredded carrots, fried shalot, nori and scallions. At the Hibachi grill, enjoy an authentic restaurant experience with entrees prepared and served right at your table by Teppanyaki Chefs. The three-course meal starts with an appetizer and continues with fried rice and the entree of the day, made with fresh ingredients like bok choy, kimchi, spinach, roasted corn and shitake mushrooms.

Or, select the daily featured hot wok entree for all the authentic Asian flavors without the wait.

RICE STICKS

EVOO

ITALIAN COOKING

THE NOODLE ROOM

Because fresh means fresh, you can stop by the noodle room’s viewing window and watch state-of-the-art automated equipment make pasta, ravioli, lasagne, tubes and noodles for both EVOO and RICE STICKS.

Pies, cakes, cookies, doughnuts and bread made by pastry chefs and bakers are the focus of 350 Degrees. Wake up to house-made bagels and warm pastries, coffee and cappuccino without having to enter the restaurant.

THE PANTRY

The home of cereal & milk, waffles, and a full beverage station, including fountain drinks and infused water.

ALLERGEN-FREE: House in The Pantry, our allergy-free lockers will allow students to order entrees, side dishes and snacks specific to their allergy, and have them stored in a temperature controlled locker accessed by their student ID.

MOSSAIC INTERNATIONAL

Representing the diversity of ODU, Mosaic features tapas, or small plates, from around the world, prepared by our chefs and brought to you by a continuously moving platform. Tempting Chicken Wings with Asian Slaw, and Apple Butter and Ham Mini Biscuits, are just two examples of the hot and cold selections offered daily.

Stop by to watch the cutting-edge sushi robot as it prepares fresh sushi rolls.

Comming in fall 2016