



Photo by Ricky Emmons - Assistant Photography Editor

Server and cashier Cari Common serves students healthy dining options from Rosetta's Kitchen, now open on campus.



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Junior Sarah Merritt, 20, and freshman Ella Ferguson, 18, enjoy talking and lunch at the health and wellness café.

Local eatery opens on campus

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UNC Asheville Dining Services now provides more diverse and healthy eating options on campus.

UNCA now serves Rosetta's Kitchen in the Sherrill Center, in addition to new options in Highsmith Union and The Down Under in Overlook Hall.

Senior director of dining services, **Emily R. Williams**, focused on pleasing the campus community while supporting the local economy.

"Our main concern for the future is sustainability, incorporating as much organic food as we can and supporting the local economy by using local foods," Williams said. "We offer what we hope to be something for everybody."

The new dining options offered on campus came as a result of a student and faculty survey from the 2011-2012 school year.

Students were asked which vendors they would like to see on campus.

The locally owned Rosetta's Kitchen was selected rather than the various fast-food options.

The Rosetta's menu on campus mirrors that of their location on North Lexington.

The menu centers around vegetarian, vegan and organic foods.

"It's pretty much 85 percent the same menu. We don't have a fryer at the Wellness Cafe, so it's a little more focused on nutrition," said **Star Buan**, owner of Rosetta's. "We don't offer chips. We offer slaw or carrots and celery sticks as a side. We often describe our food as 'homestyle comfort food.'"

In addition to the new Rosetta's on campus, The Down Under opened on the ground level

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