

Sensational Sandwiches

all served with small dressed salad or kettle chips

Norwegian Smoked Salmon, Cured Onions and Caper Cream \$10.
served on Cuban Bread with green peppers and field greens

Applewood Smoked Ham & Gruyere Cheese \$9.
Served on Cuban bread with cranberry dijonnaise and crunchy greens



Hickory Smoked Turkey with Chipotle Cream \$8.
served on Cuban bread with crunchy bell pepper and citrus-cured onion

Thai Beef, Carrots & Daikon Radish \$10
with Cucumber, Sriracha Mayonnaise, Cilantro & Sesame Dressing
+Vegan Option with pressed, marinated Tofu & soy mayonnaise \$8.



Black Angus Roast Beef with Blue Cheese Cream \$10.
served on Cuban bread with bell peppers and baby greens

Sundried Tomato Spread with Zucchini Ribbons & Baby Swiss \$6.
served on Cuban bread with crunchy greens

Grilled Asparagus & Roasted Onions with Blue Cheese Cream \$8.
served on Cuban Bread with baby greens

Great Soups \$4.

each served with crostini

(Check specials page for daily list of availability)

Steamy

African Peanut
Roasted Tomato with Sour Cream
Sweet Corn with Chipotle Sauce
Black Bean with Cilantro Cream
Hominy & New Potato
Mexican Corn & Zucchini
Potato Poblano
Chinese Mushroom
Yellow Split Pea with Crispy Garlic



Chilly

Spicy Watermelon Gazpacho with Feta Cream
Mango Gazpacho
Sweet Potato & Ginger
Classic Gazpacho
Zucchini Vichyssoise

Drinks

Pellegrino Sparkling Water \$3.
Ozarka \$1.

Prickly Pear or Traditional Iced Tea \$2.

Sweet Leaf Tea \$3.

Lavender, Kumquat or Rhubarb Soda \$3.
Orangina \$3.

Dr Pepper, Coke, Sprite, Diet Coke, Diet Dr Pepper \$1.50

Numi Organic Tea- Hot or iced \$3.
(Moroccan Mint, Gunpowder Green or Earl Grey)

French Press Organic Coffee- Hot or iced \$3.
(Ethiopian FT Harrar or Shade Grown Colombian Decaf)

Beer

Samuel Adams, San Miguel Dark, Pyramid Apricot, Paulaner Hefeweizen
Stella Artois, Sierra Nevada & Bass Pale Ale \$4.
Budweiser, Bud Light, Miller Light, Shiner Bock \$3.
Kaliber Non Alcoholic \$3.

Authentic Panini
served with small dressed salad or kettle chips

Smoked Turkey, Bacon & White Cheddar \$9.
on Cuban Bread with Arugula Mayonnaise

Black Angus Roast Beef, Sauteed Shitake Mushrooms & Onion \$10.
with Baby Swiss on Cuban Bread



Smoked Chicken, Fontina Cheese, Arugula
& Shitake Mushrooms \$10.

Applewood Smoked Ham, Gruyere Cheese & Asparagus \$10.

Cuban Style with Ham, Sopressata Salami & Swiss Cheese \$8.
on Cuban Bread with pickles and mustard

Scrambeled Egg, Bacon & Fontina Cheese \$8.
with slow-roasted onions on ciabatta bread

Cambezola Cheese & Shitake Mushrooms \$7.

Fontina Cheese, Sundried Tomatoes & Bell Pepper \$6.

Bacon, Mozzarella & Tomato \$9.
with habanero aioli & baby spinach

Spectacular Salads

Served with Crostini & spread
Mixed Field Greens and Arugula topped with:

Black Angus Roast Beef with Thai Lime-Chili Dressing \$12.
with Scallions, Tomatoes and Peanuts

Smoked Chicken Breast, Roasted Red Pepper, Olives & Tomato \$10.
dressed with Sundried Tomato Vinaigrette

Smoked Norwegian Salmon, Cucumber, Asparagus & Capers \$12.
dressed with Lemon Vinaigrette



Feta Cheese, Roasted Red Peppers and Olives \$9.
dressed with Sundried Tomato Vinaigrette



Delicious Desserts

Spumoni Cheesecake \$6.



Creme Brulé Cheesecake \$5.

Tortuga Rum Cake \$6.
with Maple Nut Sauce

Chocolate Mousse Marquise \$8.
with Raspberry Coulis



Forest Berry Tart \$8.
with Organic Vanilla Ice Cream

Wine List

white

Bella Sera Pinot Grigio glass/\$6. bottle/\$18.
Ruffino Orvieto glass/\$6. bottle/\$18.
Sterling Chardonnay glass/\$8. bottle/\$26.

red

Barton & Guestier Merlot glass/\$8. bottle/\$26.
Barton & Guestier Cabernet glass/\$6. bottle \$18.

New selections coming soon!