

Hot Breakfast Buffet

Priced Per Person – 10 Guest Minimum

Farm Egg Scramble Fluffy Scrambled Eggs or Egg Whites with or without Shredded Jack & Cheddar Cheese	\$6
Breakfast Potatoes Crispy Skillet Yukon Potatoes, Diced Onion and Peppers, Deelicious Spice Mix, Fresh Parsley	\$4
Breakfast Protein Options (Choose One) Smoked Wasatch Bacon, Turkey Sausage Patties, Pork Sausage Links or Patties, Seared Canadian Bacon, Chicken Apple Sausage	\$6
Toast Your choice of sourdough, honey wheat, focaccia, or sunflower rye served with butter	\$3



Made to Order Sandwiches

All sandwiches are served with your choice of Crispy Fries (Regular or Garlic Rosemary), Tater Tots (Regular or Garlic Rosemary), Chips, Deli Case Salad, Hot Vegetable Side or Cup of Soup

MAKE ANY SANDWICH A PANINI OR A WRAP...JUST ASK!! - We can also make any sandwich on GF bread upon request

Hot Sandwiches

Daily Special Hot Sandwich \$13

See specials menu for descriptions

MONDAY: Citrus Pressed Cuban, TUESDAY: Philly Cheese Steak, WEDNESDAY: Crispy Buffalo Chicken, THURSDAY: Melty Meatball Sub, FRIDAY: BBQ Pulled Pork

Chimichurri Tri-Tip \$16

Thin Sliced Marinated Tri-Tip, Argentinian Herb Chimichurri Sauce, Lemon Aioli, Baby Wild Arugula, House Seasoned Crispy Shoestring Sweet Potatoes, Crumbled Queso Fresco, Butter Toasted Stone Ground Bakery Tuscan Hoagie Baguette

Prime Beef Butcher Burger \$16

Grass Fed Idaho Beef, Green Leaf, House Dill Pickle, Tomato, Red Onion, Aged Cheddar, Lemon Aioli, Stone Ground Bakery Butter Toasted Brioche Bun

Cold Sandwiches

Hank's B.L.T.A. \$12

Thick Cut Wasatch Bacon, Green Leaf, Tomato, Avocado, Lemon Aioli, Stone Ground Bakery Italian Sourdough

Mike's Turkey Bacon Avocado \$14

Sous-Vide Herb Turkey Breast, Lemon Aioli, Thick Cut Bacon, Baby Arugula, Red Onion, Dijon, Avocado, Provolone, Stone Ground Bakery Herb Focaccia

Curry Chicken Salad \$12

Roasted Farm Chicken Breast, House Curry Spice Blend, Honeycrisp, Cilantro-Lime Aioli, Scallion, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Grilled Chicken

\$15

Brined & Seasoned Farm Chicken Breast• Green Leaf, House Dill Pickle, Tomato, Red Onion, Provolone Cheese, Lemon Aioli, Dijon, Stone Ground Bakery Butter Toasted Brioche Bun

Turkey Cranberry Panini

\$13

House Seasoned Sous Vide Turkey Breast, Cranberry Ginger Spread, Orange & Sage Aioli, Baby Wild Arugula, Gruyere Cheese, Stone Ground Bakery Herb Focaccia

OJ's Wood-Fired Turkey Burger

\$16

Baby Arugula, Crispy Onion, Avocado, Aged Promontory Cheddar, Lemon Aioli, Stone Ground Bakery Butter Toasted Brioche Bun

B's Grilled Cheese

\$10

Fontina, Promontory Cheddar, Asiago, Cherry Tomato Confit, Basil Pesto Aioli, Stone Ground Bakery Italian Sourdough

Jr's Pole Caught Albacore (Tuna)

\$16

Tapenade, Artichoke Hearts, Lemon Aioli, Baby Arugula, Stone Ground Bakery Herb Focaccia

K's Italian Sub

\$16

Soprasetta, Mortadella, Genoa, Cotto Prosciutto, Provolone, Lemon Aioli, Green Leaf, Red Onion, Mild Giardiniera, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Niman Ranch Roast Beef

\$16

House Herb Roasted Shaved Roasted Beef, Horseradish Aioli, Buttermilk Brined Crispy Onions, Promontory Cheddar, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll



Prosciutto Cotto & Caputo's Fresh Mozzarella \$14

Cherry Tomato Confit, Basil Pesto Aioli, Baby Arugula, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Grammy's White Truffle Egg Salad Sandwich \$10

Farm Eggs, Lemon Aioli, Caper, Red Onion, Green Leaf, Tomato, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Grilled Vegetable Sandwich

\$12

Grilled Portobello & Zucchini, Roasted Red Pepper, Locally Farmed Goat Cheese, Baby Arugula, Lemon Aioli, Stone Ground Bakery Herb Focaccia

Sides

Crispy Fries (Regular or Garlic Rosemary) \$5

Tater Tots (Regular or Garlic Rosemary) \$5

Chips \$3.5

Deli Case Salad \$1 per ounce

Deli Case Vegetable \$1 per ounce