

Lunch

\$12

Soups, Salads & Deli Case Items

Soup of the Day

Selections change daily. \$5 small, \$7 large, \$15 quart (served with focaccia) – Check specials menu for today's options

Fresh Seasonal Salads

Featuring Fine Oils and Vinegars from Park City Local Mountain Town Olive Oil. Add Farm Chicken Breast or Tri-Tip Steak for \$6 more Pre Order Platters Available

- Daily Special Salad
 - Check the special's page for today's selection
- House Caesar Salad

Chopped Romaine, Shredded Parmesan, House Made Herb Focaccia Croutons, House Caesar Dressing

- Traditional Greek Salad
 - Heirloom Cherry Tomatoes, Chopped Hot House Cucumbers, Diced Feta, Sliced Red Onion, Kalamata Olives, Chopped Fresh Mint & Dill, Red Wine Vinegar & Lemon-Infused Olive Oil
- Rainbow Quinoa Salad

Toasted Organic Quinoa, Chopped Hot House Cucumbers, Diced Feta, Chopped Red Onion, Diced Peppers, Chopped Fresh Parsley, Citrus Vinaigrette

7 oz Protein Salad Cups

- Curry Chicken Salad \$7.25
 Brined & Roasted Farm Chicken, Cilantro Lime
 Aioli, Madras Curry, Chopped Honeycrisp
 Apple, Slivered Almonds
- Pole Caught Albacore (Tuna) Salad \$9
 Pole Caught Albacore, Minced Chives, Chopped Artichoke Hearts, Lemon Aioli, House Seasoning
- White Truffle Egg Salad \$5
 Farm Eggs, Lemon Aioli, Chopped Capers,
 Touch of Truffle

Seasonal Side Dishes

Selections change daily. Priced by weight - \$1 per ounce unless otherwise marked – Check specials menu for today's options

Deep Dish Tuscan Pastry Quiche

Flavors change weekly featuring ricotta farm egg custard and Tuscan pastry crust - \$10 per slice with choice of side; \$45 pre-order whole quiche

Hot Hand Pie

Flavors change weekly featuring Tuscan pastry crust - \$10 each with choice of side.



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