



Cafe Lunch Specials

NOVEMBER 24



SOUP DU JOUR

Hearty Three Meat Chili

Beef, Pork and Veal, Pinto and Black Beans, House Chicken Stock, Aromatic Vegetables, Maseca

Carrot Ginger Soup

Sweet & Earthy Roasted Carrots, Zesty Fresh Ginger, Aromatic Vegetables, House Simmered Vegetable Stock, Creamy Coconut Milk, Fresh Lime, Toasted Pepita Garnish

DAILY HOT SANDWICH SPECIAL

Pressed Cuban

Slow Braised Citrus Mojo Pork Shoulder, Prosciutto Cotto, Gruyere Cheese, Dijon Mustard, Sweet Pickle, Butter Toasted Stone Ground Bakery Tuscan Hoagie Baguette

FEATURED SALAD AND DELI CASE SIDES

Harvest Quinoa Salad

Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Candied Pecans, Cinnamon Pear Vinaigrette

Sticky Crispy Brussels Sprouts

Pomegranate Balsamic Hot Honey Drizzle

Crispy Roasted Yukon Potatoes with Green Goddess Drizzle (Optional)

Crispy and Creamy Roasted Potatoes, Creamy Fresh Herb and Greek Yogurt Green Goddess Dressing, Bright Lemon Finish

DEEP DISH QUICHE BY THE SLICE

Chèvre Caprese Quiche

Oven Dried Tomato, Fresh Basil Pesto, Nutty Gruyere, Creamy Goat Cheese, Ricotta Farm Egg Custard, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

HOT HAND PIE

Ham & Cheese

Prosciutto Cotto Gran Biscotto Ham & Aged White Cheddar Bechamel, Oven Roasted Diced Yukon Potato, Fresh Thyme, Nutty Gruyere, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust

