



Cafe Lunch Specials

January 30



SOUP DU JOUR

Hearty Three Meat Chili

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

Roasted Tomato Soup

San Marzano Tomatoes, Aromatic Vegetables, House Vegetable Stock, Coconut Cream

DAILY HOT SANDWICH SPECIAL FEATURED SALAD AND DELI CASE SIDES

BBQ Pulled Pork

Slow Cooked House BBQ Spiced Pork Shoulder, Tangy Apple Jalapeno Balsamic Slaw, Spiced Crispy Onions, House BBQ Sauce, Butter Toasted Stone Ground Bakery Brioche Bun

FEATURED SALAD AND DELI CASE SIDES

Roasted Beet & Citrus Salad with Pistachios, Feta, & Blueberries

A Mix of Orange Infused Olive Oil Roasted Red and Golden Beet Cubes, Supreme-Cut Blood Orange Segments, Fresh Blueberries, Toasted Pistachios, Fresh Mint Leaves, Baby Arugula, Crumbled Feta, Citrus Vinaigrette

Sticky Crispy Brussels Sprouts

Pomegranate Balsamic Hot Honey Drizzle

Crispy Roasted Yukon Potatoes with Green Goddess Drizzle

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

Meatball Marinara

Our Three-Meat Blend House Made Meatballs, Overnight Rich Tomato Sauce, Provolone, Mozzarella, Parmesan Cheese, Minced Fresh Parsley, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust