



Cafe Lunch Specials

April 2, 2026

SOUP DU JOUR

Tuscan Sausage, Spinach and White Bean Soup

Italian Sausage, Spinach, Aromatic Vegetables, House Chicken Stock, Cannellini Beans

Spring Asparagus & Leek Bisque

Fresh, tender asparagus and buttery melted leeks simmered in house vegetable stock, finished with a swirl of crème fraiche and a bright lemon-parsley gremolata.

HOT SANDWICH SPECIAL

Melty Meatball Marinara

Our Three Meat Blend House Made Meatballs, Overnight Rich Tomato Sauce, Provolone, Mozzarella, Parmesan Cheese, Minced Fresh Parsley, Butter Toasted Stone Ground Bakery Tuscan Hoagie Baguette

FEATURED SALAD AND DELI CASE SIDES

Blueberry & Meyer Lemon Arugula Salad

Fresh blueberries and supreme-cut sweet orange segments over peppery baby arugula with toasted sunflower seeds and shaved aged Manchego cheese, drizzled with a Mountain Town Meyer Lemon Infused Olive Oil citrus vinaigrette.

Parmesan Lemon Blanched Asparagus

Tender Spring asparagus with preserved lemon vinaigrette drizzle, crunchy sea salt, toasted almonds, and shaved parmesan cheese.

Roasted Mini Yukon Potato Salad

Chopped Celery & Red Onion, Light Buttermilk Dressing, Fresh Chopped Dill & Parsley

DEEP DISH QUICHE BY THE SLICE

Caprese Quiche

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

HOT HAND PIE

Wild Mushroom & Leek Hand Pie

A sophisticated vegetarian blend of wild mushroom duxelles, white wine braised leeks, green onions, and Gruyere.