



Cafe Lunch Specials

April 23, 2026

SOUP DU JOUR

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.

Creamy Chicken & Wild Rice Soup

Farm Chicken Breast, Aromatic Vegetables, House Chicken Stock, Heavy Cream, Fresh Herbs, Wild Rice

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

Moroccan-Spiced Carrot & Chickpea Salad

Lemon infused olive oil roasted heirloom carrots with warm spiced garam masala, simmered chickpeas, dried apricots & dates, fresh cilantro and parsley, baby arugula, toasted sunflower seeds, lemon garlic tahini drizzle

Spring Snap Peas with Feta & Mint

Blanched sugar snap peas drizzled with Mountain Town Lemon Infused Olive Oil and tossed with tender spring herbs, creamy crumbled feta, and fresh mint.

Oven Roasted Mini Fingerling Smashed Potatoes

Roasted with our Rosemary Garlic Spice Mix in Mountain Town Garlic Infused Olive Oil, Butter & Duck Fat and Topped with Shredded Parmesan Cheese

DEEP DISH QUICHE BY THE SLICE

Spring Pea, Garden Mint and Feta Quiche

A buttery, flaky crust filled with tender spring peas, garden mint, and tangy feta cheese.

HOT HAND PIE

Curry Chicken Hand Pie

Farm Roasted Chicken Breast Simmered in our House Curry with Carrot, Peas and Sweet Potato, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust