



Cafe Lunch Specials

May 13, 2026

SOUP DU JOUR

Beef & Barley Soup

A Robust Blend of Beef, Pork, and Veal Simmered in House Beef Stock with Aromatic Vegetables and Pearled Barley

Hearty Spring Minestrone Verde

A vibrant, "fork-and-spoon" vegetable soup featuring Mountain Town Garlic Infused Olive Oil, protein-packed cannellini beans, ditalini pasta, and a medley of spring zucchini and snap peas, topped with house-made basil pesto

HOT SANDWICH SPECIAL

Crispy Buffalo Chicken

Buttermilk Brined, Hand Breaded Farm Chicken Breast, Carrot & Celery Slaw, Your Choice of Ranch or Blue Cheese, Buttery Buffalo Sauce, Butter Toasted Stone Ground Bakery Brioche Bun

FEATURED SALAD AND DELI CASE SIDES

Asparagus & Snap Pea Crunch Salad

Crunchy sugar snap peas, blanched asparagus tips, paper-thin watermelon radishes, and pickled red onions over a bed of crisp chopped romaine, finished with a creamy lemon-chive Greek yogurt dressing.

Pistachio Crunch Roasted Heirloom Carrots

Orange Infused Mountain Town Olive Oil Roasted Heirloom Carrots, Pistachio Sesame Sunflower Crunch

Oven Roasted Smashed Fingerling 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

Mushroom & Spinach Quiche

Sauteed Wild Mushroom, Baby Spinach, Sauteed Shallots, Fresh Thyme, Touch of Truffle, Nutty Gruyere, Ricotta Farm Egg Custard, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

HOT HAND PIE

Savory Ham & Asparagus Hand Pie

Diced Black Forest ham and roasted asparagus tips tucked into a golden pastry with a hint of lemon zest and stone-ground Dijon