



Cafe Lunch Specials

June 2, 2026

SOUP DU JOUR

Spring Split Pea & Smoked Ham

A thick, hearty version of the classic using sweet spring peas and aromatic vegetables, slow-simmered with diced Prosciutto Cotto Gran Biscotto ham for a smoky, stick-to-your-ribs finish.

Wild Mushroom Soup

Mushroom sage infused olive oil sauteed wild mushroom medley, house vegetable stock, chewy farro, aromatic vegetables, lemon gremolata garnish

HOT SANDWICH SPECIAL

Philly Cheesesteak

House Spiced, Thin Shaved Angus Beef, Garlic Sauteed Peppers and Onions, Au Jus Aioli, Melted Provolone, Butter Toasted Stone Ground Bakery Tuscan Hoagie Baguette

FEATURED SALAD AND DELI CASE SIDES

Apricot & Toasted Farro Grain Salad

Chewy, nutty farro tossed in Mountain Town Lemon Infused Olive Oil, served over a bed of peppery baby arugula with chopped dried apricots, toasted pistachios, shaved fennel, and crumbled feta cheese, finished with a citrus honey vinaigrette.

Umami Charred Green Beans

Blistered green beans tossed with a gingery miso soy glaze and topped with crispy fried shallots.

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

Savory Ham & Potato Quiche

Prosciutto Cotto Gran Biscotto Ham, Mountain Town Garlic Olive Oil Roasted Potatoes, 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

Chicken Pot Pie

Farm roasted chicken breast, aromatic vegetables, house chicken stock gravy, fresh herbs & spices, all wrapped in a Tuscan infused olive oil pastry crust