



Cafe Lunch Specials

June 22, 2026

SOUP DU JOUR

Classic Chicken Noodle Soup

Velvety, Rich House Chicken Stock, Aromatic Vegetables, Fresh Herbs, Poached Farm Chicken Breast, Egg Noodles

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

Pressed Cuban

Slow Braised Citrus Mojo Pork Shoulder, Prosciutto Cotto, Gruyere Cheese, Dijon Mustard, Sweet Pickle, 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

Elotes Style Grilled Corn & Zucchini

Diced grilled zucchini and grilled corn medley, honey chili-lime vinaigrette, chopped cilantro, crumbled cotija

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

Gruyère & Leek Quiche

A buttery, flaky crust filled with tender Mountain Town Lemon Oil roasted leeks and nutty melted Gruyère cheese, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

HOT HAND PIE

Roasted Chicken & Spring Leek Hand Pie

Shredded farm roasted chicken breast and tender spring leeks in a creamy thyme-infused velouté, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust