



Cafe Lunch Specials

July 13, 2026

SOUP DU JOUR

Creamy Chicken & Wild Rice Soup

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

Smoky Corn Chowder

Char-Grilled Fresh Corn, Aromatic Vegetables, House Chicken Stock, Smoked Paprika, Coconut Cream, Yukon Potatoes

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

Pineapple Cucumber Salad

Sweet pineapple, crunchy cucumber, pickled red onion, toasted pepitas, tangy feta, and baby arugula, tossed in a vanilla lime vinaigrette.

Umami Charred Summer Green Beans

Blistered, snap-fresh green beans flash-seared to lock in crunch, tossed with a savory, deeply flavorful gingery miso-soy glaze, and topped with a generous handful of crispy fried shallots.

Dill & Chive Potato Salad

Tricolor Fingerling potatoes Roasted with our Signature Spice Mix and Tossed with Crunchy Celery and a Bright, Dill and Chive Dressing

DEEP DISH QUICHE BY THE SLICE

Spring Green & Gruyère Quiche

A buttery, flaky crust filled with tender Mountain Town Lemon Oil roasted asparagus, sweet spring onions, and nutty melted Gruyère cheese

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