



Cafe Lunch Specials

August 03, 2026

SOUP DU JOUR

Italian Wedding Soup

Tender Mini-Meatballs, Aromatic Vegetables, Fresh Spinach, Acini Di Pepe Pasta

Roasted Tomato Soup

San Marzano Tomatoes, Aromatic Vegetables, House Vegetable Stock, Coconut Cream

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

Sweet Corn & Snap Pea Crunch

Crisp sweet corn off the cob, crunchy sugar snap peas, watermelon radishes, and pickled red onions over chopped romaine with a creamy lemon-chive Greek yogurt dressing

Char-Grilled Lemon Asparagus

Fresh jumbo asparagus spears grilled over an open flame until tender and lightly charred, finished with a bright drizzle of artisanal Mountain Town lemon infused olive oil, a squeeze of fresh lemon juice, and a delicate shaving of sharp parmesan cheese

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

Roasted Summer Veggie & Goat Cheese Quiche

Oven roasted asparagus, zucchini, and yellow squash, spice mix, goat cheese, ricotta farm egg custard, 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