



Cafe Lunch Specials

August 24, 2026

SOUP DU JOUR

Chicken and Sausage Gumbo

Tender pulled chicken and smoky, spiced Andouille sausage slow simmered in a rich, dark roux with the Cajun "holy trinity" of onions, celery, bell peppers, and finished with fresh green onions

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

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

Summer Backyard Chopped Salad

Finely chopped romaine and baby spinach, English cucumbers, heirloom cherry tomatoes, crispy Wasatch bacon, and shredded white cheddar with a Mountain Town garlic Infused olive oil herb-pesto vinaigrette

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

Basil Pesto Pasta Salad

Cavatappi pasta, house basil pesto, toasted pine nuts, grated parmesan cheese, Tuscan slow roasted tomato confit, kalamata olives, drizzled with Mountain Town Tuscan infused olive oil

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

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