



Cafe Lunch Specials

September 14, 2026

SOUP DU JOUR

Beef & Barley Soup

A Robust Blend of Beef, Pork, and Veal Simmered in House Beef Stock with Aromatic Vegetables and Pearled Barley

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

Pineapple Cucumber Salad

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

Sauteed Summer Vegetable Medley

A bright and colorful sauté of tender green zucchini, yellow summer squash, sweet bell peppers, and red onion, tossed with fresh garlic, heirloom cherry tomatoes, and garden herbs, finished with a light drizzle of extra virgin olive oil and fresh lemon juice

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

Mexicana Quiche

Wasatch Bacon & Chipotle Sauteed Sweet Pepper, Chive, Mexican Cheese Blend, Cotija Farm Egg Custard, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

HOT HAND PIE

Spinach & Mushroom Hand Pie

Sauteed Wild Mushroom, Baby Spinach, Sauteed Shallots, Fresh Thyme, Touch of Truffle, Feta and Chevre, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust