

~SOUP OF THE DAY~

~SANDWICHES~

**Roasted Chicken Club**

*Applewood Smoked Bacon, Avocado  
Tomato, Bibb Lettuce & Chipotle Aioli  
On a Brioche Bun*  
**9.00**

**Tuna fish Fiscelle**

*Sharp Cheddar Cheese  
Granny Smith Apple & Baby Arugula*  
**9.00**

**Smoked Turkey Whole Wheat Wrap**

*Cranberry-Orange Marmalade, Brie  
Watercress & Whole Grain Dijon Spread*  
**8.75**

**Smoked Salmon Pastrami**

*Tomato, Cucumber & Bibb Lettuce  
Citrus-Chive Creme Fraiche  
On Black Bread*  
**9.75**

**Mortadella, Soppressata Salami & Ham**

*Provolone, Roasted Peppers  
Sliced Vidalia Onions & Lettuce  
Zesty Italian Dressing  
On Focaccia*  
**9.50**

**Brooklyn Style Hot Dog**

*Sauerkraut, Sweet Relish & Deli Mustard*  
**6.00**

**Cheese Burger**

*White Cheddar, Pickles, Tomato & Lettuce  
On a Brioche Bun*  
**8.75**



~SALADS~

**Boston Bibb and Watercress Salad**

*Shaven Bosc Pears & Vidalia Onions  
Crystallized Pecans & Walnut Vinaigrette  
Showered Maytag Blue Cheese*  
**6.50**

**Add Seared Salmon**

**11.50**

**Cobb Salad**

*Applewood Smoked Bacon & Turkey  
Chopped Egg, Tomato & Avocado  
Blue Cheese, Lemon-Dijon Dressing*  
**11.50**

**Chinese Chicken Salad**

*Pulled Roasted Chicken & Napa Cabbage  
Cilantro, Watercress & Scallions  
Mandarin Oranges, Crispy Wontons  
Sesame-Tahini Dressing*  
**10.50**



GROUNDS FOR SCULPTURE

~PIZZA & PANINI~

**New Classic Margherita**

*Fresh Buffalo Mozzarella  
Cherry Tomatoes, Basil*  
**9.00**

**Pizza del Giorno**

*Chef's Selection of the Day*  
**10**

**Caprese di Parma Panini**

*Thin-Sliced Prosciutto, Buffalo Mozzarella  
Tomato, Basil*  
**9.75**

**Grilled Summer Vegetable Panini**

*Portabella Mushroom, Sicilian Eggplant  
Summer Squash, Zucchini  
& Roasted Pepper*  
**9.25**

~GUESTS UNDER 12~

**Chicken Fingers with French Fries**

**5.00**

**Grilled Cheese Quesadilla**

**4.00**

~SIDES~

**French Fries**

**4.00**

**Potato & French Bean Salad**

**2.50**