

PERFECT PAIRINGS

A half sandwich served with a Cup of Soup or a Side Salad.

CHOOSE

Roast Turkey, Italian Caprese, Chicken Salad, Black Forest Ham, Applewood Bacon, or Bacon, Turkey & Swiss **8.99**

CHOOSE

Spanish Serrano Ham, Prosciutto, Albacore Tuna Melt or 3 Cheese Euro Melt **9.99**

COLD SANDWICHES

Choice of white or whole wheat French baguette. Served with a choice of a side salad or Kettle Natural potato chips.

Add a cup of soup for 2.99

1. **ROAST TURKEY BREAST** **9.99**
w/ Brie, raspberry cranberry relish, and field greens.
2. **PROSCIUTTO** **10.99**
w/ Fresh Mozzarella, tomatoes, and basil pesto.
3. **SPANISH SERRANO HAM** **11.99**
w/ Manchego, black olive tapenade, and field greens.
4. **ITALIAN CAPRESE** **7.99**
w/ Fresh Mozzarella, tomatoes, basil pesto, extra virgin olive oil, and balsamic vinegar.
5. **WHITE MEAT CHICKEN SALAD** **9.99**
w/ Asiago Fresca, rosemary aioli, and field greens.

HOT & PRESSED SANDWICHES

All pressed sandwiches are served with a choice of a side salad or Kettle Natural potato chips.

Add a cup of soup for 2.99

6. **GRILLED CHICKEN PESTO** **10.49**
w/ Fontina, tomatoes, basil pesto, roasted red onions, rosemary aioli, and fresh spinach on an Italian ciabatta roll.
7. **BLACK FOREST HAM** **9.99**
w/ Goat Gouda, whole grain mustard mayo, and caramelized red onions on an Italian ciabatta roll.
8. **APPLEWOOD BACON** **9.99**
w/ Goat Gouda, tomatoes, avocado, rosemary aioli, and field greens on a French baguette.
9. **3 CHEESE MELT EUROPEAN STYLE** **9.99**
w/ Brie, Goat Gouda, & Tillamook Cheddar, fresh spinach, roasted red peppers, and fruit chutney on an Italian ciabatta roll.
10. **ALBACORE TUNA MELT** **9.99**
w/ Gruyere, fresh spinach, mayonnaise and tomatoes on a French baguette.
11. **APPLEWOOD BACON, TURKEY & SWISS** **9.99**
w/ Gruyere, fresh spinach, tomatoes, and herbed mayonnaise on an Italian ciabatta roll.

SALADS

All salads served with French baguette slices

20. **ITALIAN CAPRESE** **8.99**
w/ Fresh Mozzarella, tomatoes, fresh basil, extra virgin olive oil, and balsamic vinegar.
21. **AMERICAN FIELD GREENS** **9.99**
w/ Tillamook Cheddar, tomatoes, avocado, bacon, and balsamic vinaigrette.
22. **FRENCH FIELD GREENS** **9.99**
w/ Goat cheese, dried cranberries, caramelized walnuts, and champagne vinaigrette.
23. **ENGLISH FIELD GREENS** **9.99**
w/ Blue cheese, toasted walnuts, chopped apples, and mustard-shallot vinaigrette.
24. **CHICKEN CAESAR** **10.49**
w/ Parmigiano Reggiano, home-made croutons, romaine, and Caesar dressing.
25. **SMOKED SALMON** **12.99**
w/ Goat cheese, cucumbers, red onions, chopped egg, chopped bacon, field greens and lemon vinaigrette.
26. **GREEK LEMON OREGANO CHICKEN** **11.99**
w/ Feta, tomatoes, cucumbers, green peppers, red onions, kalamata olives, field greens and red wine vinaigrette.
27. **MIDTOWN COBB** **10.99**
w/ Tillamook Cheddar, Swiss, Black Forest ham, roast turkey, boiled egg, tomatoes, cucumbers, home-made croutons, and creamy ranch dressing.
28. **CHICKEN SALAD OR ALBACORE TUNA SALAD** **10.49**
w/ Asiago Fresca, red grapes, cucumbers, tomatoes, and field greens.

SOUPS

Served with French baguette slices.

- Cup **3.99**
Bowl **5.99**
30. **BROCCOLI CHEDDAR**
w/ Cheddar cheese, broccoli, and fresh cream; garnished with grated cheddar and crispy croutons.
 31. **ASIAGO CHEESE BISQUE**
w/ Asiago cheese, carrots, celery, shallots, shredded potato, julienne tomato and ham; garnished with sweet cream and chives.
 32. **TOMATO BISQUE**
w/ Crème Fraîche, seasoned with onions; garnished with basil.
 33. **MUSHROOM & BRIE BISQUE**
w/ Brie and Swiss cheeses, mushrooms, potatoes, chopped onions, and shallots; garnished with chives.

BEVERAGES

- BEER** Selection of Craft Beer **4.99**
WINE By the glass **5.99** By the bottle **17.99 / Retail**
FOUNTAIN DRINKS / ICED TEA **2.15**
COFFEE Espresso / Cappuccino **1.99 / 3.49**

CHEESE COURSES

Served with bread, fruit and one accompaniment

1 Build your own cheese course **5.99**
Choose your number of cheeses each

FRESH/BLOOMY	WASHED	SEMI HARD
Le Roule Humboldt Fog Fromager d'Affinois Saint Angel	Epoisses Taleggio Munster Port Salut	Ossau-Iraty Midnight Moon Comte Beecher's Cheddar Cabra al Vino
HARD	BLUE	TRUFFLE
Parmigiano Reggiano L'Amuse Gouda Garrotxa Manchego Prima Donna	Bleu d'Auvergne Gorgonzola Dolce Cambozola Black Label Buttermilk Blue	Boschetto al Tartufo Pecorino Cacio di Bosco

...OR TRY OUR FAVORITE SELECTIONS OF THREE CHEESES

40. **COW, SHEEP & GOAT** **17.99**
Fromager d'Affinois, Midnight Moon & Manchego
41. **EUROPEAN PICNIC** **17.99**
Saint Angel, Taleggio & Prima Donna
42. **AMERICAN DAIRIES** **17.99**
Humboldt Fog, Beecher's Reserve Cheddar & Buttermilk Blue
43. **BLUE MOON** **17.99**
Le Roule, L'Amuse Gouda & Cambozola Black Label
44. **FRENCH COUNTRYSIDE** **17.99**
Fromager d'Affinois, Port Salut & Comte
45. **& TRUFFLES** **17.99**
Saint Angel, Boschetto al Tartufo & Parmigiano Reggiano

2 You can add a meat **5.99**
each

Prosciutto Serrano Ham	Black Forest Ham	Roast Turkey Smoked Salmon
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3 Pair it with house wine or craft beer

5.99 Glass | 17.99 Bottle | 4.99 Craft Beer

(Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase the risk of a foodborne illness in some people.)