

##OFF THE PRESSES

Our hot sandwiches are served with your choice of one signature side & a deli pickle

THE DAILY PRESS \$11

Turkey, ham, applewood smoked bacon, swiss cheese, lettuce, tomato & honey mustard on ciabatta bread

FALAFEL WRAP \$11

Lightly-fried falafel, hummus, lettuce, tomato & pickled onions served on pita bread

CAPRESE MELT \$10

Melted fresh mozzarella, fresh tomatoes, fresh basil & marinara sauce on ciabatta bread

STOP THE PRESSES \$15

Roast beef, corned beef, turkey, swiss cheese, havarti cheese, grilled onion, dijon mustard & roasted onion marmalade on ciabatta bread

BROOKLYN RUEBEN \$14

Corned beef, classic clevel & kraut, swiss cheese & 1000 island dressing on marble rye

CHICKEN CORDON BLUE PRESS \$12

Shaved chicken, honey ham, swiss cheese, honey mustard, grilled onion & tomato on ciabatta bread

DELI SANDWICHES

Served with your choice of one signature side & a deli pickle

THE CLASSIC CLUB \$13.5

Turkey, bacon, ham, & white cheddar cheese on toasted whole grain bread with lettuce, tomato, & roasted onion marmalade on multi-grain bread

ROAST BEEF \$14

With havarti cheese, lettuce, tomato, red onion, horseradish aioli, & dijon mustard on marble rye

CHICKEN SALAD \$15.5

House-made chicken salad with lettuce & swiss cheese on a toasted croissant

TUNA SALAD \$12.5

House-made albacore tuna salad with lettuce, tomato & swiss cheese on marble rye

BUFFALO CHICKEN WRAP \$10.5

Crispy chicken wrapped in a flour tortilla with mild buffalo sauce, ranch dressing, cheddar cheese, lettuce, tomato, & red onion in a flour tortilla



Potato Chips \$1.5 | Potato Salad \$2
Beer Battered Fries \$4 | Pasta Salad \$2
Fresh Fruit Cup \$4 | Side Garden Salad \$3.5

SOUPS \$4 CUP | \$6 BOWL

All soups are made in-house, from scratch, daily.

Classic Chicken Noodle | Broccoli Cheddar | The Daily Du Jour | Seasonal Soup Flight \$12 | Selection of three soup flavors of your choice

KID'S MENU Served with a side of fruit, carrot sticks, or french fries

CLASSIC PB&J \$6

Peanut butter & strawberry jam served on multi-grain bread

GRILLED CHEESE \$6

Classic grilled cheese made to order with white cheddar cheese

CHICKEN FRITTERS \$7

Six chicken fritters served plain, with honey mustard or sweet bbg sauce

ASK US ABOUT HOW WE CAN CATER YOUR NEXT MEETING OR EVENT!

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MEATS & PRODUCE SOURCED LOCALLY WHEN IN SEASON

@THEDAILYCAFE CLE





APPETIZERS

EGGPLANT STIX \$9

Our house specialty! Lightly battered eggplant served with marinara sauce

FRIED GREEN TOMATO STACKER \$11

Fried green tomatoes stacked with buffalo mozzarella, fresh basil & marinara sauce

MEDITERRANEAN SAMPLER \$13

Original hummus, red pepper hummus, & baba ghanoush served with pita bread & fresh vegetables

LOADED BEER **BATTERED FRIES \$8**

The Daily's signature tuscan fries topped with bacon, cheddar cheese, scallions & sour cream

CHICKEN FRITTERS \$10

Served with your choice of mild buffalo, honey mustard, sweet & tangy BBQ sauce, or sizzling samurai

CHEESE CURDS \$9

Lightly fried & served with marinara sauce for dipping

GARDEN FRESH SALADS

THE DAILY GARDEN SALAD \$3.5 SIDE | \$7 FULL

Crispy iceberg lettuce, tomatoes, cucumber, carrots, black olives, onions & croutons

CHICKEN CAESAR SALAD \$5 SIDE | \$9 FULL

Romaine lettuce, caesar dressing, croutons & grated parmesan cheese

STRAWBERRY SPINACH SALAD \$11.5

Baby spinach, seasoned chicken, fresh strawberries, candied pecans & feta cheese, drizzled with our strawberry vinaigrette

CAPRESE SALAD \$11

Garden fresh tomatoes, buffalo mozzarella, & fresh basil. Drizzled with house-made balsamic vinaigrette

THAI CHICKEN SALAD \$11

Chopped cabbage, shaved chicken, carrots, red pepper, scallions & chopped peanuts lightly tossed in our specialty thai peanut vinaigrette

DRESSINGS

Parmesan Peppercorn Ranch, Balsamic Vinaigrette, Caesar Dressing, Honey Mustard, Strawberry Vinaigrette, Thai Peanut Vinaigrette, 1000 Island, Fat-free Italian

MIX & MATCH

HALF & HALF \$12

Choose half a sandwich* & soup or a side garden salad

SOUPS ON \$16

Choose two sampler soups & a half sandwich* or a side garden salad

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