



DROP OFF MENU - SANDWICH + SALAD LUNCH

\$30/person, includes sandwich, side salad, daily dessert
assorted beverages available

SANDWICHES

ROASTED TURKEY PESTO

*turkey breast, fontina, italian basil pesto,
wild arugula, croissant*

SPICY ITALIAN

*prosciutto, spicy salami, mortadella,
provolone, lettuce, heirloom tomato, baguette*

TURKEY BLT

*turkey breast, applewood bacon, butter lettuce,
heirloom tomato, sourdough*

CURRIED CHICKEN SALAD

chicken breast, mini cucumbers, celery, artisan grain bread

PRIME ROAST BEEF

*thin sliced prime rib, havarti, chive aioli,
lettuce, heirloom tomato, sourdough*

GREEN GODDESS TUNA

*albacore white tuna salad, pickled red onions,
fresh herbs, whole wheat*

ARTISAN GRILLED CHEESE

*VEGETARIAN, fontina & gruyere cheese, rustic sourdough,
includes tomato bisque cup*

ROASTED CAULIFLOWER FALAFEL

*VEGAN, roasted cauliflower, garlic hummus, persian cucumbers,
tomato, pickled onions, greek pita*



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SALADS

HOUSE

*farmer's market greens, radish, seasonal fruit,
golden balsamic vinaigrette*

SIGNATURE CAESAR

romaine, house croutons, parmesan, creamy caesar

SOUTHWEST

*romaine, fire roasted corn, marinated red peppers, black beans,
pickled red onion, tortilla strips, chipotle-honey vinaigrette*

FIG GOAT CHEESE

*wild arugula, fig goat cheese, beets,
toasted quinoa, citrus vinaigrette*

ITALIAN ANTIPASTO

*wild arugula, heirloom tomatoes, mozzarella pearls,
italian salami, pimiento peppers, red onions, extra virgin olive oil*

ASIAN CRUNCH

*romaine, radicchio, cucumbers,
mandarin oranges, crispy wonton, toasted sesame dressing*

GRILLED VEGETABLES

*asparagus, red peppers, eggplant, summer squash,
extra virgin olive oil, sea salt, balsamic glaze*