

**Week of February 9th, 2025**

# ALPHA Delights

## *Signature Sandwiches*

### **Orange Chipotle Pork Focaccia**

Succulent house-roasted pork, tender and rich in flavor, paired with a smoky-sweet orange chipotle sauce that adds depth and warmth. Sliced purple onion and ripe tomato provide a burst of freshness, while crisp greens balance the savory richness. All nestled between slices of soft, aromatic onion focaccia, baked to golden perfection. A bold, unforgettable sandwich experience. Served with pita chips and fruit side \$16.75

### **Filipino Chicken Wrap**

A savory blend of tender braised chicken, tangy pineapple ginger sauce, and a vibrant mix of red pepper, purple onion, and cucumber. Sweet pineapple chunks and fresh greens add balance, while toasted sesame seeds provide a satisfying crunch in every bite. A delicious fusion of flavors wrapped to perfection. Served with pita chips and fruit side \$16.75

### **Grilled Falafel Sandwich (Vegan)**

Seasoned chick peas, bell pepper, carrot, onion and spices, grilled with dressed greens, cucumber and tomato on house made Ciabatta bread. Served with pita chips and fruit side \$15

### **House Panini**

Roasted leek spread, buttery Scray's gouda, tangy Bella Vitano cheese pressed on fresh, house made Italian w/ chips and fruit side \$12

### **Tuna Salad**

Out of the ordinary! Made with bits of coconut, golden raisins, almonds and a light curry sauce on handmade croissant w/ chips and fruit side \$16

### **Saratoga Club**

House roasted turkey, bacon jam, 2-year aged cheddar, mixed greens, tomato and mayo served on toasted house made Italian w/chips and fruit side \$16.75

### **Best Chicken Salad Around™**

This isn't us boasting. Everyone says it's the best chicken salad sandwich they've ever had! You decide! Made with lots of white all-natural chicken meat, pine nuts, raisins & green onions. Served on our handmade French croissant.

- On Croissant with Pita Chips & Fruit \$17
- On Greens w/Pita Chips & Fruit \$15

### **PB&J Sandwich**

House Italian bread, peanut butter and strawberry jam. Perfect for kids or as a side item \$5

### **Grilled cheese**

House Italian bread layered with 2 year aged cheddar and grilled till melty. Great with a bowl of soup. \$8

## *Features*

### **Cajun Turkey Stack**

A Mardi Gras-inspired stack of sliced turkey seasoned with a bold Cajun spice blend, layered with melted cheddar, crisp greens, ripe tomato, and tangy pickled peppers. Finished with creamy remoulade and piled high on toasted ciabatta for a festive, zesty bite with just the right kick. Accompanied by pita chips and fruit. \$16

### **Spanakopita Quiche**

A savory, Mediterranean-inspired quiche filled with tender spinach, scallions, and fresh herbs, folded with creamy custard and briny feta cheese. Baked in a buttery crust until lightly golden, this dish captures the essence of classic spanakopita in an elegant, satisfying slice—comforting, bright, and perfectly balanced. \$14.00

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## *Salads*

### **Angie's Salad**

Candied walnuts, raisins, feta, tomatoes, and mixed greens dressed with our balsamic vinaigrette. \$16 Side \$10

### **Side Salad \$6**

Dressing Choices: Balsamic Vinaigrette, Lemon Dill Vinaigrette, Hot Honey Mustard

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## *Soup*

### **Chili**

### **Caramelized Onion Pototo (V) (GF)**

Cup \$4.50 Bowl \$7.50 Qt. \$12.00

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## *Mornings*

### **Breakfast Croissant Sandwich \$10**

Our hand rolled croissant filled with nitrite free ham, 2-year aged Cheddar, and scrambled farm eggs seasoned with a New York spice blend. Served with fruit.

### **Turnovers \$4**

Ham and aged cheddar or Spanakopita

### **Hummus w/Focaccia Bread \$8**

Our hummus recipe served with house baked focaccia bread.

### **Brie & Croissant \$8**

Served with apricot preserves

### **Toast and Jam \$4**

### **Fresh Fruit Cup \$6**