

**Week of June 15th, 2026**

*Signature Sandwiches*

**KC BBQ Chicken Ciabatta**

Tender braised chicken tossed in rich Kansas City-style BBQ sauce, layered on toasted ciabatta with sharp aged cheddar, crisp greens, sliced red onion, and sweet pickles. A perfect balance of smoky, sweet, tangy, and savory flavors in a hearty, satisfying sandwich. Served with pita and fresh fruit. \$16.75

**Turkey Genoa**

House-shaved turkey layered on seasoned focaccia with fresh greens, ripe tomato, and provolone, finished with a rich garlic pesto aioli. A savory, herb-forward sandwich with bright, fresh flavors and a warm, rustic bread base. \$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, 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

**Italian Tuna Wrap**

Garlic and herb wrap filled with lettuce, tomato, provolone, Calabrian tuna and house made giardiniera. Rolled tight and toasted on the griddle. A fresh and light meal packed full of protein. Served with fresh fruit and pita chips \$16

**Ham and Aged Cheddar Strata**

Nitrite free ham layered with 2 year aged cheddar and croissants. Then covered in a rich egg custard and baked until bubbly. Served with a side salad \$14.00

---

*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

**Add Braised Chicken \$3**

House braised and seasoned chicken thigh

---

*Soup*

**Corn Chowder (V) (GF)**

**Meatball and Penne**

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

---

*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.

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

Our hummus recipe topped with freshly diced vegetables and feta cheese. Served with house baked focaccia bread.

**Brie & Croissant \$8**

Served with apricot preserves

**Toast and Jam \$4**

**Fresh Fruit Cup \$6**