

Signature Sandwiches

Egg Salad

A Lenten classic. Fresh farm eggs mixed with salad cream, cranberries, toasted pecan and green onion. Served with chips and pita \$16

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. 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, 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 TM

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

ALPHA Delights

Week of March 2nd, 2025

Features

Tuna Melt

Bold, bright, and beautifully balanced. Our house-made tuna salad meets a whisper of Wisconsin horseradish for a clean, confident heat, layered with aged cheddar, ripe tomato, crisp cucumber, and thin-shaved red onion. Grilled on honey wheat until irresistibly golden—warm, hearty, and deeply satisfying. Served with pita chips and fresh fruit. \$16

Quiche Lorraine

Flaky handmade crust filled with nitrite free bacon, Scray's Gouda and farm egg custard. A sumptuous way to start your day. Served with fresh fruit and berry brioche. \$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

Potato Bacon (GF)

Hungarian Cabbage (Vegan) (GF)

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.

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