

**Week of May 25th, 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 <sup>TM</sup>**

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*

**Balsamic Buffalo Chicken Salad**

Tender braised chicken drizzled in balsamic buffalo sauce served over crisp greens with fresh red onion, sweet red pepper, carrot, celery, and creamy avocado. Finished with a house blue cheese dressing for a bold balance of smoky heat, tangy richness, and fresh garden flavor. \$16

**Broccoli Cheddar Quiche**

Tender broccoli and sharp aged cheddar folded into a rich, savory custard and baked in a flaky butter crust until golden. Comforting and refined, with deep cheddar flavor balanced by the freshness of garden broccoli. Served with fresh fruit and toasty focaccia \$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*

**Beef and Peppers (GF)**

**Broccoli Cheddar (V)**

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**