

Week of May 4th, 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

Features

Aztec BLT

Smoky chipotle bacon, vine-ripened tomatoes, and crisp greens layered on toasted bread with a generous spread of house-made guacamole. Finished with bright citrus and a gentle chili heat, this bold, modern take on the classic BLT delivers depth, freshness, and a lingering warmth. Served with pita chips and fresh fruit \$16

Farmers Quiche

Our Farmers' Quiche is a tribute to the early risers. We fold smoky bacon, savory ham, and tender potatoes into a rich, custard-like filling, all cradled in a buttery, golden crust that flakes at the slightest touch. Each bite balances rustic heartiness with quiet refinement—the salt of cured meats, the earthiness of potato, and the delicate creaminess that lingers just long enough to make you pause. Served with fresh fruit and toasty bread. \$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

**Roasted Cauliflower Parmesan (V)(GF)
Pozole Rojo (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