Alpha Delights

Week of November 16, 2026

Signature Sandwiches

Buffalo, WI Chicken Sandwich
Only available through December!
Maple-seasoned focaccia filled with braised chicken in smoky pepper sauce, topped with Wisconsin maple compound butter, ginger-pickled carrot, and delicate greens—a sophisticated balance of savory, smoky, bright, and subtly sweet flavors. Served with pita chips and fresh fruit. $16.75

Ham Rovigo
Only available through December!
The very best nitrite free ham, shaved in house, stacked on a house baked ciabatta. Layered with award winning provolone cheese, lettuce, tomato and Calabrian aioli. 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*

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, craisins & green onions. Served on our handmade French croissant.

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

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

Add ham or turkey to any sandwich $6

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

Features:

BBQ Roasted Pork Sandwich
Handmade ciabatta roll filled with roasted pork, cranberry BBQ sauce, fresh ginger pickled carrots, 2 year aged Cheddar and crisp greens. A wholesome sandwich for the cold days ahead. Served with pita chips and fresh fruit.$16

Quiche Lorraine
Smoky, nitrite free bacon and Alpine cheese folded into a silky, savory custard. Then baked in a handcrafted, flaky, butter crust until beautifully golden. A timeless French classic, rich and elegant. Served with fresh fruit and crusty bread. $14

Soup:

Chicken Noodle
Roasted Garlic Potato (Vegan)(GF)
Cup $4.50 Bowl $7.50 Qt. $12.00

Salads:

Angie's Salad
Candied walnuts, craisins, feta, tomatoes, and mixed greens dressed with our balsamic vinaigrette. $16 Side $10

Side Salad
Dressing Choices: Balsamic Vinaigrette, Lemon Dill Vinaigrette, Hot Honey Mustard $8

Add braised chicken to any salad $3

Mornings:

Breakfast Croissant Sandwich
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. $10

Hummus w/Focaccia Bread
Our hummus recipe topped with freshly diced vegetables and feta cheese. Served with house baked focaccia bread $8

Brie & Croissant
Served with apricot preserves $8

Toast and Jam $4

Fresh Fruit Cup $6