

Signature Sandwiches

Calabrian Focaccia

Italian-inspired and full of bold flavor—layers of savory ham, spicy salami, and creamy provolone tucked between soft, house-baked focaccia. Finished with fresh greens, ripe tomato, olive tapenade and vibrant Calabrian chili aioli that brings just the right touch of heat. Served with pita chips and fruit side \$16.75

Puebla Wrap

Slow-braised chicken enveloped in an herb-infused tortilla, layered with vibrant ranchero salsa and spiced cream cheese. Balanced with crisp greens, house-pickled vegetables, and delicate lime crisps for a bright, refined finish that captures the essence of Puebla's bold flavors. 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, golden 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

Small Plates & Sides

Side Salad \$6

Dressing Choices: Balsamic Vinaigrette, Lemon Dill Vinaigrette, Hot Honey Mustard

Hummus w/Focaccia Bread \$8

Brie & Croissant \$8

PB&J Sandwich \$5

Grilled cheese \$8

Fresh Fruit Cup \$6

ALPHA Delights

Week of November 17th, 2025

Features

Choripan Sandwich

Two house-made chorizo patties layered with bright pickled onions and fresh greens, tomatoes on warm ciabatta, finished with a generous drizzle of vibrant chimichurri and mayo. Bold, smoky, and herbaceous—an irresistible nod to a South American classic. \$16

Quiche Lorraine

Farm eggs and cream, lightly spiced, baked with nitrate free bacon, onions and gruyere all in a hand rolled butter pie crust. Served with toast and fresh fruit. \$14.00

Salads

Angie's Salad

Candied walnuts, raisins, feta, tomatoes, and mixed greens dressed with our balsamic vinaigrette. \$16 Side \$10

Soup

French Onion (GF)

Spiced Sweet Potato (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

Too Busy to Cook? Check out our take and bake options for busy evenings.