

Week of October 5th, 2026

Signature Sandwiches

Buffalo, WI Chicken Sando

Only available through December!

Tender braised chicken on maple-seasoned focaccia with 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 \$15

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

Features:

Bavarian Smash Brat

Two seared bratwurst patties layered on a warm pretzel bun with braised cabbage, caramelized red onion, and spicy mustard. A bold, German-inspired classic with a crispy edge and rich, tangy bite. Served with pita chips and fresh fruit \$16

Marinated Tomato Strata

Ripe, slow-roasted tomatoes layered with artisan bread and a blend of melted cheeses, baked into a delicate, savory custard. Finished with fresh herbs and a touch of olive oil, this bright, comforting dish balances richness with a vibrant, garden-fresh finish. Served with seasonal side salad. \$14

Soup:

Bean and Bacon (GF)

Roasted Root Vegetable (GF) (Vegan)

Cup \$4.50 Bowl \$7.50 Qt. \$12.00

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 to any salad \$3

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.

Hummus w/Focaccia Bread \$8

Our hummus recipe topped with freshly diced vegetables and feta cheese. Served with house baked focaccia bread.

Brie & Croissant \$8

Served with apricot preserves

Toast and Jam \$4

Fresh Fruit Cup \$6