



À la carte Lunch

The "Big Daddy"

Named after the family patriarch Richard Wright

Hand-rolled meatballs simmered in marinara sauce topped with Alfredo, ricotta & provolone cheese. Served on a hoagie

\$ 7 or \$14

Farmers Market

Grilled zucchini, yellow squash, roasted red peppers, mushrooms, onions, tomatoes with provolone & muenster cheese, drizzled with balsamic vinegar & oil. Panini.

\$ 6 or \$12

The "Monte Craig"

Named after our dear friend Craig Johnson

French toast, ham, chicken, Dijon mustard & Swiss cheese. Served with a side of raspberry preserves.

\$ 8 or \$15

The "Paulie"

Named after our dearly missed Paul Jacob

Genoa salami, ham, hard salami, provolone cheese, house relish, oil, vinegar, mayo, salt, pepper, fresh basil, lettuce, tomato & red onion. Served on a hoagie

\$ 7 or \$14

Spores & Beef

Beef tenderloin topped with sautéed garlic, parsley, mushrooms and onions with provolone and Muenster cheeses and a house mayo. Panini.

\$ 9 or \$18

Tres Cheese

Provolone, mozzarella & cheddar cheese with tomato, fresh basil & 18-year-old balsamic vinegar & oil. Panini.

\$ 6 or \$12

Cranberry Almond Chicken Salad

Chicken breast on top of greens with cranberries, almonds, cucumbers & tomatoes. Choice of dressing.

\$15

Sides

Coleslaw \$2

Chips \$2

Chef's choice \$2

Soups

Tomato Basil or Soup du jour

Cup ...\$3 or Bowl ...\$6

Homemade Desserts

Chantort Meringue & strawberries \$9

Cheese Cake \$7 add a topping for \$2