



CHEF’S SELECTIONS

FRENCH ONION PIZZA **GF** \$12

Shallot cream sauce, fresh mozzarella brushed with olive oil, shredded gruyere blend, caramelized onions & anchovies

BLACKENED SHRIMP PO BOY **LF** \$14

Served with cabbage slaw, chipotle mayo on a sub roll

GREEK CHICKEN GYRO ♥ \$14

Grilled chicken breast, lettuce, tomato, cucumber, feta cheese, tahini dressing on warm pita

CHEF’S SELECTIONS

AVOCADO GRILLED CHEESE BURGER \$16

Chopped angus burger, beef bacon, cheddar cheese, sliced avocado on sourdough

PASTRAMI MELT half \$7 full \$14

Served with swiss cheese, deli mustard on marble rye

BAKED OMELET **V GF** \$10

Served with spinach, mushrooms and American cheese with fresh fruit garnish

*All sandwiches served with pickle.
Gluten-free bread available upon request*

DESSERT

FRESH FRUIT CUP **VG GF** ♥ \$6

COOKIE OF THE WEEK \$2

HERSHEY ICE CREAM:

1 SCOOP \$3 2 SCOOP \$6

BEVERAGES \$2

*Assorted soft drinks,
coffee, decaf coffee and
Harney’s & Sons Tea*