

COLD SANDWICHES

Turkey Bacon Club

pretzel roll, smoked turkey, thick cut bacon, yellow cheddar, lettuce & tomato w/lime garlic aioli

Mediterranean Veggie

ciabatta roll, grilled eggplant, bell peppers and zucchini, provolone and herbed goat cheese, lettuce & tomato w/pesto aioli

Chicken, Tuna or Egg Salad

french roll, pearl couscous roasted chicken, tuna or truffled egg salad, dill pickles, lettuce & tomato

Italian Meatza

pain de mie roll, honey ham, salami, pepperoni, gouda cheese, balsamic braised onions, lettuce & tomato

Reuben & Rebecca

swirled rye roll, corned beef, spiced pastrami, gruyere, provolone, chipotle coleslaw & dill pickles, w/seeded mustard

WARM SANDWICHES

The Urban Classic

brioche roll, 44 farms beef burger, american cheese, lettuce, tomato, white onion, dill pickles, mustard & mayo

Cowboy

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped w/house-made bourbon bbq sauce

Southern Chicks

brioche roll, buttermilk fried or grilled chicken breast, cheddar, lettuce, ripe tomato, bread & butter pickles & lime garlic mayo

Fried Green Tomato & Bacon

pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, provolone, cumin chili aioli & peach pepper jam (VO)

The Picnic

potato roll, smoky chopped bbq brisket, aged white cheddar, red cabbage slaw and dill pickles

gluten free bread available upon request
all condiments are on the side



LUNCH & DINNER PLATE BOXES

served w/garden salad, brioche roll & cookie.

Mac & Meat

our award winning 3 pig truffled mac & cheese
paired w/savory sun dried tomato & proscuitto meatloaf

Chicken in a Garden (GFO)

grilled or buttermilk fried chicken breast tenders atop
bacon & onion braised brussels sprouts or skillet seared cauliflower

Ahi or Salmon & Couscous (GFO)

wild caught, grilled sashimi grade filet, lemon, olive oil & thyme jus
paired w/warm basil infused pearl couscous & arugula

Meat & Cheese Board (GFO)*

house selected cheese & dry cured meats, pickled veggies, toasted nuts,
fresh & dried fruit, seeded mustard, local honey, bacon jalapeño jam,
fig & balsamic confit, herbed crostini and baguette

Pomodoro Primavera w/protein choice

radiatore pasta dressed in lemon olive oil, heirloom & sun dried tomatoes,
seasonal veggies, wilted greens, topped with ricotta, w/grilled chicken,
ahi tuna, salmon or grilled shrimp

Eggplant Napoleon Lunch (V)

our popular provision of herbed panko crusted eggplant, layered
ricotta, mozzarella, sharp provolone, basil & home-made marinara

Chicken Parmigiano

herb & panko crusted chicken breasts, layered with
parmesan, fresh mozzarella, provolone & marinara
served w/creamy pesto pasta alfredo

Pork Pot Roast

slow roasted, fork tender pork pot roast
garlic smashed baby potatoes w/savory brown gravy

7-Layer Burrito*

choose grilled chicken or shredded pork
layered with black beans, roasted corn, mexican rice, sharp cheddar, pico
de gallo and sour cream, w/tortilla chips & salsa

*salad & roll not included

Slow Roasted Pork Tenderloin, Apple & Cashew

roasted pork tenderloin, mixed baby greens, crisp apple, sharp white cheddar, curried cashews, drizzled with rice wine saffron vinaigrette (GF)

Goat Cheese Crostini & Grilled Chicken

sliced chicken breast, garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed w/rosemary balsamic vinaigrette

Buttermilk Fried Chicken & Pickled Veggie

chopped chicken, romaine, field greens & kale, red cabbage, sprouts, pickled root veggies, beet & cranberry melange, aged cheddar, buttermilk biscuit crumble & house-made ranch

Green Goodness w/your choice protein

butter leaf, romaine, endive, arugula & baby spinach, english cucumber, spring onion, edamame, granny smith, green grapes, toasted walnuts & blue cheese w/pesto mustard dressing (VO)(VEO)(GF)

Quinoa Ensalada Mixta w/your choice protein

romaine, baby lettuce, seasoned quinoa, roasted black beans & corn, red onion, grape tomato & cheddar, topped w/pico de gallo, queso fresco, cilantro & tortilla strips, cumin-chili & lime vinaigrette (VO)(VEO)(GF)

Rocket & Couscous w/your choice protein

arugula & romaine, pesto infused pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with pomegranate basil vinaigrette (VO)

Asian Chopped w/your choice protein

shredded greens, napa & red cabbage, romaine, cucumber, carrots, green onion, mint & cilantro, tossed with toasted almonds & crunchy ramen, sesame ginger dressing (VEO)(GFO)

Brussels Toss w/your choice protein

heart of romaine, arugula, roasted brussels sprouts, scallions, sliced almonds, pumpernickel croutons and sweet-tart vinaigrette (VEO)(GFO)

Club Cobb Wedge

smoky ham, diced chicken breast, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, w/lemon roquefort vinaigrette (GF)

all dressings are on the side

protein options:

grilled or fried chicken breast, ahi tuna filet,
salmon filet or grilled shrimp



BREAKFAST BOXES

*served w/fruit salad

Sausage, Egg & Cheese Bagel*

savory sage sausage, egg custard, yellow cheddar on a toasted bagel, w/smoked paprika aioli

Bacon, Egg & Cheese Biscuit*

smoky, thick cut bacon, egg custard, aged white cheddar on a home-made buttermilk biscuit, w/bacon jalapeño jam

Ham, Egg & Cheese Ciabatta*

honey smoked ham, egg custard, gouda cheese on a ciabatta roll, w/chili cumin aioli

Berry Yogurt Parfait

greek yogurt, mixed berries, house-made granola & texas honey (V)(GF)

Spinach & Goat Cheese Quiche*

buttery pie crust, fresh baby spinach & arugula, creamy goat cheese, scallions and grape tomatoes in a seasoned egg tart (V)

Biscuits & Gravy

split buttermilk biscuit, topped with savory sausage patties, scrambled eggs & home-made cream gravy

Egg White Frittata*

julienne zucchini, roasted brussels sprouts, anaheim peppers, scallions, spinach, arugula, smoked turkey, ricotta & parmesan (GF)(VO)

Breakfast Naan Taco

fluffy naan, filled with scrambled eggs, bacon, sausage, roasted potatoes, seasoned black beans, corn & cheddar cheese, w/salsa verde

Honey Butter Chicken Biscuit*

split & stuffed w/fried chicken tenders, finished w/spicy tx honey & bacon jam

Duck Fat Camper's Hash

red potatoes & caramelized onion crisped in duck fat, combined with diced ham, bacon, bell pepper & green onion, topped with scrambled eggs w/a side of cream gravy (GFO)

Assorted Breakfast Pastries

a perfect combination of butter, chocolate & almond croissants, muffins, scones and danishes, paired with whipped honey butter and fresh fruit preserves (V)

Assorted Muffins

blueberry, lemon poppy seed, chocolate, cranberry orange and banana nut, served with whipped butter and preserves (V)

Buttermilk Biscuits & Accoutrements

assortment of buttermilk, jalapeño cheddar, black pepper truffle and bacon paroline biscuits, served with spiced honey butter, strawberry jam, peach pepper preserves and bacon jalapeño jam, *also available in a single flavor (VO)

Mini Quiche Tray

2" mini quiche in our most popular flavors, spinach & goat cheese, sausage & scallion and quiche lorraine (VO)

Meat & Cheese Platter

house selected cheese & dry cured meats, pickled veggies, toasted nuts, fresh & dried fruit, seeded mustard, local honey, bacon jalapeño jam, fig & balsamic confit, herbed crostini, crisps and crackers (GFO)

Mediterranean Drip Tray

pesto hummus, tzatziki whipped feta & truffled mushroom tapenade, served with house olives, cucumber & grape tomato salad, crostini & herbed naan (V)

Assorted Sandwich Platter

4" baguette sandwiches featuring ham & gruyere, turkey & provolone, veggie w/goat cheese, meatza and caprese, w/mustard & mayo on the side

Assorted Dessert Tray

the perfect mix of brownies, blondies, oreo cookie bars, 7-layer bars, strawberry gooey butter bars, cookies, macarons & cake balls

Cookie Platter

all our most popular cookies, chocolate chip, snickerdoodle, lemon cream cheese, gingersnap, lemon crinkle, white chocolate walnut & chocolate chocolate chip

all trays & platters are available in three sizes:

small 6-8 people

medium 10-12 people

large 14-16

