

BLEU BAR

SOUP & SALAD

Soup Cup 6

house made daily with organic vegetables with freshly baked bread

One Pass Salad Bar

organic produce, house made salads and dressings

Full Plate 12

Small Plate 5

Add ¼# carved meats 6

CHEESE PLATES

Cheese Trio Tasting 16 *veg*

euro, east and west coast cheeses served with olives, nuts crackers and bread

Meat and Cheese Duo Tasting 16

2 artisan cured meats & 2 cheeses served with mustard olives, nuts cracker and bread

“OF THE DAY”

Inquire with your server on todays

Bleu Braut 9

accompanied by house pickled fennel and hopped pickled cucumber on a warm pretzel roll with house made potato chips

Focaccia 8

warm, fresh baked and loaded with artisanal toppings

Our Hand Pies 7

slow roasted meats and vegetables wrapped in pastry dough served on a bed of greens

add soup or small salad bar 5

SANDWICHES

all include house potato chips and dill pickle

add soup or small salad bar 5

gluten free sandwich roll available 2

The Warren 14

spicy capicola, mortadella, salami rosa and provolone cheese stacked on fresh cibatta roll with house pepper relish fresh tomato and balsamic vinaigrette

Hot Pastrami 14

thinly sliced pastrami grilled with caramelized onions swiss cheese and dijon mustard on house baked rye bread

Ham and Brie 14

black forest ham and french brie grilled on fig walnut bread with dijoin mustard and berry jam

Turkey Roaster 14

thick cut roast turkey, fresh made cornbread stuffing cranberry sauce, baby kale & arugula and mayonnaise on a soft roll

Simple Sandwich 13

ham & swiss or turkey provolone on a soft roll

Side of House Made Chips 3 *gf*

Side of Snap Pea Slaw 4 *gf*

Side of Blue Cheese and Bacon Potato Salad 4 *gf*

BEVERAGES

boylan handcrafted sodas 2.50

organic loose leaf tea pots 3

french press coffee-full pot 7.50 or half pot 5

kombucha on tap 3

See Bar Menu for beer, wine and craft cocktails

Full Market also available for beverages, beer, wine & sweets

veg=vegetarian gf=gluten free