

ALPHA Delights

Week of November 21st, 2022

Signature Sandwiches

Featuring all of our bakery's breads.

Best Chicken Salad Sandwich Around™

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 \$16.50
- On Greens w/Pita Chips & Fruit \$14

House Panini

Roasted leek spread, buttery Scray's gouda, tangy Belavitano cheese pressed on fresh, house made Italian w/ chips and fruit side \$11

Tuna Salad

Out of the ordinary! Made with bits of coconut, golden raisins, almonds and a light curry sauce on handmade croissant w/ chips and fruit side \$15

Alpha Club

House roasted turkey, bacon jam, 2-year aged cheddar, lettuce, tomato and mayo served on toasted house made Italian w/chips and fruit side \$16

Classic Turkey on Fig Walnut Bread

We resurrected the classic! Turkey breast, artichoke hearts, provolone, spinach, raisins and a light rosemary mayo on our *fig* and *walnut* bread, Served with pita chips and fruit side \$15

Small Plates & Sides

Perfect for sharing, as a tide-me-over, adding to a bowl of soup, sandwich or entrée, or combined to make your own meal.

Hummus w/Focaccia Bread \$8

Our hummus recipe served with house baked focaccia bread triangles.

Side Salad \$5

Fresh greens and a mélange of fresh vegetables

Brie & Croissant \$8

Served with apricot preserves

PB&J Sandwich \$5

Grilled cheese \$7

Fresh Fruit Cup \$5

Seasonal charcuterie plate \$10

Pairs with Hidden Crush Cabernet

5 Year aged cheddar, Double Crème Gorgonzola, Dark Chocolate, Clove Pickled Cherries, Fresh Berries, Candied Pecan

Features

Harvest Panini

Grilled Spiced Beer bread with fresh mozzarella and cranberry chutney. Served with a fresh fruit and pita chips. \$15.00

Salads

All dressings made here. We use extra virgin olive oil.

Angie's Salad

Candied walnuts, raisins, feta, tomatoes, and mixed greens dressed with our balsamic vinaigrette. \$15 Side \$10

Soup

We recommend a side salad and bread from our "Small Plates & Sides" selection

Green Bean (V)

Coconut Chicken Curry

Cup \$4 Bowl \$7 Qt. \$12.00

Mornings

Continental breakfast offerings.

Hummus w/Focaccia Bread \$8

Our hummus recipe served with house baked focaccia bread triangles.

Brie & Croissant \$8

Served with apricot preserves

Toast and House Jam \$3

Fresh Fruit Cup \$5

Too Busy to Cook? Check out our take and bake options for busy evenings.

* We use U.S. Humane Society "Humane Certified" Springer Mountain Farms chicken. That means no antibiotics, no growth hormones, and a vegetarian diet (no animal by-products) for the chickens.

*Beef is sourced from the Volm Farm. This is a farm that has been in family operation for over 100 years. Animals are free range and allowed to graze. The integrity of raising animals in a humane manner is, and always has been, their highest priority.

About Allergens: If you have questions about specific foods our servers will ask our kitchen staff for the answers. Our bakery & café kitchen share space.