

Week of November 18th, 2024

ALPHA Delights

Signature Sandwiches

Featuring all of our bakery's breads.

Pork Somerset

The season is changing and so is our sandwich line-up! Warm natural pork loin seasoned and roasted in house topped with 2 year aged Cheddar, mixed greens, and a spiced house pear chutney. Served on hand made Focaccia. Served with pita chips and fruit side \$16

Ham Rovigo

Succulent, nitrite free ham layered with Calabrian and garlic mayo, mild provolone, fresh tomato and mixed greens on house made Ciabatta bread. Served with pita chips and fruit side \$16

House Panini

Roasted leek spread, buttery Scray's gouda, tangy Bella Vitano 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

Saratoga Club

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

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

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.

Side Salad \$5

Dressing Choices: Balsamic Vinaigrette, Lemon Dill Vinaigrette, Hot Honey Mustard

Hummus w/Focaccia Bread \$8

Brie & Croissant \$8

PB&J Sandwich \$5

Grilled cheese \$7

Fresh Fruit Cup \$5

Features

Aji DeGallina

Egg pastry filled with spicy Peruvian chicken stew, boiled egg, rice and ripe olives. Served with a side salad \$15.00

Quiche Lorainne

House made pie crust filled with egg custard, bacon and gouda cheese. Served with fruit and a side of crusty bread. \$13.00

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

Colorado Green Chili (GF)

Roasted Garlic Lentil (Vegan)

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

Mornings

Continental breakfast offerings.

Breakfast Croissant Sandwich \$10

Our hand rolled croissant filled with nitrite free ham, 2-year aged Cheddar, and scrambled farm eggs seasoned with a New York spice blend. Served with fruit.

Turnovers \$4

Ham and aged cheddar or Spanakopita

Hummus w/Focaccia Bread \$8

Our hummus recipe served with house baked focaccia bread.

Brie & Croissant \$8

Served with apricot preserves

Toast and 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.