

AUTHENTIC FRENCH CREPES

MADE FRESH DAILY

SWEET CREPES SERVED WITH SIDE OF FRESH FRUIT

68 COMEBACK

Creamy peanut butter and banana \$6.50

GAY PARIS

Nutella spread and banana \$6.50

BERRIES AND CREME

Macerated berries with light Crème Chantilly \$6.50

APPLE CRUNCH

Caramelized apples with pecans streusel \$6.50

SAVORY CREPES SERVED WITH MIXED GREENS SIDE SALAD

PBJ

Pear, Brie and Jambone (Ham) w/ green onion aioli \$8.50

THE CLASSIC

Black Forest Ham, sautéed mushrooms, Gruyere & Creole Mustard \$8.50

TRIPPING DAISY

Wild mushroom duxelle and Parmesan aioli \$8.50

BLEU BEEF

Hanging beef tenderloin, sliced aged cheddar, horseradish aioli and crumbled bleu cheese \$9.00

YARD BIRD

Grilled, sliced 4oz Chicken breast, Gruyere, lettuce, sliced tomato and green onion aioli \$8.50

3-CHEESE

Smoked Gouda, triple crème Brie & pimento cheese \$7.50

ALMOST TRADITIONAL SAMMIES

SERVED ON FRESHLY BAKED RUSTIC CIABATTA LOAF
SERVED WITH CHOICE OF HAND CUT CHIPS OR MIXED GREENS SALAD

SMOKED TURKEY & SWISS

In house smoked turkey breast - cut thick with baby Swiss, crispy lettuce, sliced tomato and green onion aioli \$8.50

COUNTRY HAM & CHEESE

Thick-cut, salted Country ham with aged cheddar cheese, Creole mustard, lettuce and tomato
\$8.50

KINDA BLT

Sliced pancetta, roasted garlic aioli, crispy lettuce and fresh tomato \$8.50

DLT-WHAT!?

Toasted Dulse seaweed, ground gamashio, crispy lettuce and fresh tomato with roasted garlic aioli
\$8.50

OH YEAH! - PIMENTO CHEESE

Homemade herbed pimento cheese spiked with smoked tomato and served with fresh arugula \$8.00

NEUVO FAUX CHICKEN SALAD

Steamed 5-grain tempeh salad with smoked tomatoes, celery and onions in a whole grain mustard/olive oil dressing, lettuce and sliced tomato \$8.50

B-B-B-BAHN MI

ON FRENCH BAGUETTE ROLL SERVED WITH YOUR CHOICE - HAND CUT CHIPS OR MIXED GREENS SALAD Vietnamese Slow Roasted, Pulled Pork Sammy with Foie Gras Crema, Crisp Asian Cole Slaw and Angel Uh Oh's Fire Sauce \$8.50

BAD ASSED CLUBS

DONE THE RIGHT WAY WITH 3 SLICES OF SAVORY TUSCANO SOUR DOUGH SERVED WITH CHOICE OF HAND CUT CHIPS OR MIXED GREENS SALAD

SMOKED TURKEY CLUB

House smoked Turkey breast, thick-cut Country ham, apple-smoked bacon double stacked with crispy lettuce, fresh tomato and roasted red pepper aioli \$9.00

SMOKED SALMON CLUB

In house smoked salmon, crisp turkey bacon, citrus marmalade double stacked with fresh lettuce and tomato
\$9.50

VEGGIE CLUB

Grilled vegetables double stacked with roasted red pepper hummus, arugula and smoked tomatoes
\$8.50

SMALL BATCH CRAFTED ENTREE SALADS

HOUSE SALAD

Mixed Greens, Fresh Herbs, cukes, red onions and tomato with House Balsamic Vinaigrette \$5.00

CAESAR SALAD

Chopped romaine, croutons, shaved Parmesan and black olives with Homemade Caesar \$6.00

YO TRIE - THE BETTER GREEK

Mixed Greens, chopped romaine, red onions, Kalamata olives, RRP, diced tomato & feta cheese with Red wine & herb Vinaigrette \$7.50

ANGRY GREEK

Chopped romaine, peppered mizuna, croutons, Kalamata olives, 4oz Grilled Chicken Breast and Feta cheese with Roasted Red pepper Vinaigrette \$8.50

GREEK FISHERMAN

Chopped Romaine, red onions, capers and Flat leaf parsley with Roasted Red pepper Vinaigrette: 3oz In-house smoked salmon \$9.50

DESOTO'S TOSSED

Chopped Romaine, mixed greens and shaved purple cabbage tossed with red onions, red & green bell peppers, artichoke hearts, chick peas, Kalamata olives, whole pepperoncinis, sliced buffalo mozzarella and sliced pepperoni, salami and Procuitto in a Honey Dijon Vinaigrette
\$9.00

TUNA NICOZY

Mixed Greens with boiled potato, fresh snap beans, boiled egg, sliced blk olives and seasoned 3oz Ahi Tuna filet - Balsamic Vinaigrette \$10.50

EAST SNOBB SALAD

Mixed greens and chopped Romaine tossed with Grilled 4oz Chicken breast, red onion, apple smoked bacon, avocado, grated egg and diced tomato - Sage Bleu Cheese dressing \$9.00

SOUTH WEST SALAD

Crispy Romaine tossed with a chipotle Crèma vinaigrette topped with a corn off the cob, smoked tomato hash and tortilla strips - 4oz grilled, sliced Flank steak \$9.00

FRESH SPINACH SALAD

Baby spinach topped with sliced 4oz chicken breast, savory apple, bacon and goat cheese streusel - Honey Dijon
\$8.50

ROOASTED BET SALAD

Roasted beets, fresh-segmented oranges on a bed of mixed greens tossed in citrus vinaigrette and topped with fresh goat cheese and basil \$8.00

DIRTY SOUTH BREAD SALAD

Heirloom tomatoes, thick croutons, steamed crab and seared crawfish tails tossed in basil pistou over a bed of Mixed greens
\$9.50

CRISPY ASIAN BEEF SALAD

Julienned cabbage, carrots, onions and peppers on a bed of mixed greens topped with 4oz grilled, sliced flank steak tossed in Asian marinade \$9.00

THE OTHER INDIAN SALAD

Mixed greens and chopped Romaine tossed with grated carrots, red onions and chickpeas in a Tahini Garlic Dressing. \$5.00

PANINIS

LIKE YO<mark>UR MAMA USE T</mark>O MAKE! TOASTED ON OUR SIGNATURE FOCACCIA PANINI ROLL SERVED WITH YOUR CHOICE OF HAND CUT CHIPS OR MIXED GREENS SALAD

PB&J PANINI

Pear, Brie and Jambone - with Creole mustard and arugula pressed on crispy, thin baguette
\$8.50

PANINI POULET

Grilled chicken breast, sliced Gruyere, smoked tomatoes, horseradish aioli and shredded lettuce pressed on Ciabatta loaf \$8.50

SOUTHEWST SMOKED TURKEY

House smoked, thick cut turkey breast, pepper jack cheese, sautéed onions and bell peppers, chipotle crema and sliced avocado \$8.50

GREATEST GRILLED CHEESE EVER!

Smoked Gouda, Triple crème Brie and homemade spiced pimento cheese \$8.50

REUBEN STYLE

Sliced, Smoked then braised Brisket, light sour kraut, house made 1000 Island spread & Swiss on rye \$8.50

SOUP OF THE DAY

80Z CUP \$2.50

120Z BOWL \$3.75

WE PROUDLY SERVE LOCAL, FRESHLY BAKED BREAD FROM BREAD GARDEN IN AMSTERDAM WALK

ALL SAMMIES COME WITH "GREATEST PICKLE IN THE WORLD"!