

## Signature Sandwiches

Featuring all of our bakery's breads.

### Best Chicken Salad

#### Sandwich Around™ \$15

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.

- With Handmade Pita Chips & Fruit Garnish \$15
- Chicken Salad on Greens w/Pita Chips & Fruit Garnish \$13

### House Panini

Roasted leek spread, buttery Scray's gouda, tangy Belavitano cheese pressed on fresh, house made Italian w/ chips and fruit side \$9

### Tuna Salad

Out of the ordinary! Made with bits of coconut and a light curry sauce on handmade croissant w/ chips and fruit side \$13

### 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 \$14

### 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 \$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.

### Hummus w/Focaccia Bread \$6

Our hummus recipe served with house baked focaccia bread triangles.

### Side Salad \$5

Fresh greens and a mélange of fresh vegetables

### Brie & Croissant \$7

Served with apricot preserves

### PB&J Sandwich \$5

### Grilled cheese \$6

### Fresh Fruit Cup \$4

### Seasonal charcuterie plate \$8

Pairs with Hidden Crush Cabernet

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

## Week of November 22th, 2021

## Weekly Features

**Laura's Grilled Cheese** House garlic herbed cheese and pepper jack pressed on Laura-made Italian bread. Served with pita chips and fresh fruit. \$12.00

**Classic Chicken Caesar** A classic Caesar done Alpha's way. Crisp mixed greens, honey marinated chicken, house garlic croutons, parmesan, and our own Caesar dressing. 12.00

## 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. \$13 Side \$8

## Soup

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

**Pumpkin Bisque** available in cold quarts only

**Zucchini, Dill and Bean (vegetarian)**

**Hot and Sour Soup**

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

## The Holidays are Coming!

**Be prepared to impress your guests with hand crafted pies, cakes and side dishes.**

We are once again taking orders for pumpkin or pecan pies, white chocolate pumpkin cheesecakes, sweet potato salad, and other take and heat sides. Ask our cashier for details.

\* 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.