

Breakfast Served All Day

EGG COMBINATIONS

Choice of English muffin, white, 9-grain wheat, sourdough, rye, bagel, Kaiser roll or onion roll. Accompanied with house-made fruit preserves.

Two Eggs 8.00 | Two Eggs and P&R Potatoes 11.00

Two Eggs, Bacon, Sausage or Ham, P&R Potatoes 14.00

Two Eggs, Bacon, Sausage or Ham, P&R Potatoes & Two Pancakes 16.00

BREAKFAST FEATURES

Choice of English muffin, white, 9-grain wheat, sourdough, rye, bagel, Kaiser roll, or onion roll. House-made fruit preserves. Substitute egg whites 2.00 ****Toast Not Included**

Breakfast Sandwich 8.00

Fried egg, American cheese, English muffin or bagel, choice bacon, ham, sausage

Fresh Cut Corned Beef Hash 15.00

Corned beef with peppers, onions and potatoes, two poached eggs. Turkey available upon request.

***Super Nova Scramble** 17.50

Nova lox, eggs and sautéed onions, with P&R potatoes or sliced tomatoes

****Fried Matzo Scramble** 12.00

Served w/ applesauce or house-made preserves

Deli Scrambles 15.00

Your choice of salami, corned beef, pastrami or ham scrambled with three farm fresh eggs

Breakfast Burrito 13.00

Green pepper, black beans, tomato, onion, cheddar, scrambled eggs, sausage, grilled tortilla

Feta Fantastic Burrito 12.00

Scrambled eggs, spinach, tomato, feta, olive tapenade, grilled tortilla

THE GRIDDLE

Sugar-free syrup available!

Buttermilk Pancakes 9.50

3 fluffy cakes, maple syrup

Pancake additions (1.50):

Blueberries, Strawberries, Banana or Chocolate Chunks

Belgian Waffle 8.00

Very Berry Waffle 12.00

Belgian waffle smothered in raspberry compote with fresh berries

Chicken & Waffle 16.00

HEALTHY START

Oatmeal 6.00

Avocado Toast 14.00

Smashed avocado, tomato, spring mix, goat cheese, balsamic drizzle on 9-grain toast. Add poached eggs 4.00 | Add nova lox 7.00

Breakfast Berry Bowl 10.00

Low-fat vanilla yogurt, granola & seasonal fresh berries

Fresh Fruit Plate 13.50

Choice of cottage cheese or vanilla yogurt

Challah French Toast 12.00

Three thick slices of challah soaked in vanilla cinnamon custard, maple syrup

Battle Creek French Toast 13.00

Three thick slices of challah, dredged in corn flakes & cinnamon sugar, maple syrup

The Blintze Berry 14.00

Two thick slices of challah, soaked in cinnamon egg batter blintze filling, golden grilled, warm mixed berry compote

Quinoa Bowl 15.00

Tri-colored quinoa, balsamic marinated tomato, wild mushroom, spinach, parmesan cheese, balsamic glaze, two eggs any style

Fresh Fruit Plate 13.50

Choice of cottage cheese or vanilla yogurt

Fruit Additions

Raisins

Walnuts 1.50

Pecans 1.50

Bananas 1.00

Strawberries 1.50

OMELETS

Three egg omelets, served with choice of P&R potatoes, tomatoes or mixed fruit. Choice of English muffin, white, 9-grain wheat, sourdough, rye, bagel, Kaiser roll or onion roll. Substitute egg whites 2.00

3 Egg Plain Omelet 11.00

w/ cheese add 1.50

Wild Mushroom & Spinach Omelet

14.00 **VG**

Button, crimini and portabella sauté, spinach, Swiss cheese

Michigan Farmer 15.00

Sausage, potatoes, green peppers, onions and American cheese

P&R Omelet 15.00

Corned beef, salami and pastrami, onions, green peppers, Swiss cheese

Mediterranean 14.00 **VG**

Spinach, feta, tomatoes, olive tapenade

Protein Omelet 15.00

Egg white, turkey, spinach, onions and Mozzarella cheese

Egg White Pizza 15.00 **VG**

Egg white crust with caramelized onions, broccoli, wild mushrooms, marinara sauce, low-fat Mozzarella cheese

Spanish Omelet 15.00

Bacon, onions, green peppers, muenster cheese and salsa

The Western 15.00

Corned beef, green peppers, onions, Swiss cheese

Supreme Vegetarian 14.00 **VG**

Spinach, tomatoes, onions, green peppers, mushrooms, broccoli, Swiss cheese

The Norwegian 17.50

Nova lox, green onion, goat cheese

BREAKFAST SIDES

One Egg 4.00

Bacon 5.50

Canadian Bacon 5.50

Sausage Links or Patty

5.50

Turkey Sausage 5.50

Cure 81 Ham 5.00

Toast, English Muffin,

Bagel, Kaiser Roll, or

Onion Roll 2.25

Cream Cheese 1.50

Cottage Cheese 3.50

Fruit Cup 4.50

Fruit Bowl 8.00

P&R Potatoes 4.00

Salsa 2.00

Corned Beef Hash 7.00

Nova Lox 12.00

SMOKED FISH

Served with tomatoes, cucumbers, purple onions, olives, capers, new dill, bagel & cream cheese

***Smoked White Fish Platter** 18.00

***Smoked White Fish Spread** 15.00

***Nova Lox Appetizer** 20.00

***Sable Appetizer** 28.00

***Combination Platter** 35.00

For two. Choice of any two fish.

All sable add 4.00

BEVERAGES

Coffee Hot/Iced 3.50

Hot Chocolate 3.50

Hot Tea 3.50

Iced Tea 3.50

Orange, Cranberry or

Apple Juice 4.00

V-8 4.00 **Milk** 3.00

Lemonade 3.50 (no refills)

Raspberry Lemonade 3.50

(no refills)

Faygo 2.75

Root Beer, Rock & Rye,

Red Pop, Orange, Grape

Vernors 2.75

Diet Vernors 2.75

Soft Drinks 3.25

Coke & Diet, Sprite, Dr. Pepper,

Mellow Yellow, PowerAde

Dr. Brown's 3.50

Cream Soda, Diet Cream Soda,

Black Cherry, Diet Black Cherry

Milkshake 8.00

Made w/ Ray's Ice Cream

Ask server for flavors!

Root Beer Float 7.00

Ray's Vanilla & Faygo

Boston Cooler 7.00

Ray's Vanilla & Vernors

(Regular or Diet)

Served at 4 PM

Dinner Menu

Side Choices

Coleslaw, Mac & Cheese, Rice Pilaf, Mashed Potato, Roasted Red Potato, Sweet Mashed Potato, French Fries, Seasoned Fries, Parmesan Fries, Sweet Potato Waffle Fries, Potato Latke, Potato Salad, Fruit, Mixed Vegetable, Veg of Day, Steamed Carrots, Vegetarian Beans, Veggie Pasta, Challah Stuffing, Chicken Wild Rice, Spaghetti, Quinoa, Yogurt Cucumber Slaw

ENTREES

Great Lakes White Fish 24.00

Broiled and lightly seasoned, or served Mediterranean Style with Olive Tampe-nade, Sesame Asian Glaze, or Lemon Butter. Choice of soup, salad, or coleslaw and two sides

Trout Piccata 24.00

Served over rice. Choice of soup, salad, or coleslaw

Norwegian Salmon 24.00

Choice of Lemon Butter, Asian Glazed, Cajun Seasoned, or Honey Mustard Glazed. Choice of soup, salad, or coleslaw and two sides

Salmon Patty 23.00

Topped with garlic aioli drizzle. Served with quinoa and yogurt cucumber slaw and choice of soup or salad

English Fish & Chips 20.00

North Atlantic cod, house-made tartar sauce, French fries and coleslaw

Beef Short Rib 24.00

Served with rich demi glace.

Choice of soup, salad, or coleslaw and two sides

Shepherd's Pie 18.00

Our original version of the Shepherd's Pie. Seasoned ground beef, roasted corn, sweet peas, beef gravy, mozzarella cheese and buttermilk mashed potatoes

Hungarian Goulash 18.00

Authentic Hungarian Goulash made with tender beef sirloin tips and onions in a brown Hungarian gravy. Served over spaetzle with garlic naan bread

Hungarian Stuffed Cabbage 20.00

Choice of soup, salad, or coleslaw and two sides

Miller Farms Roasted Half Chicken

20.00 Plain, Honey BBQ, L'orange or Sesame Asian Glaze. Choice of soup, salad, or coleslaw and two sides

Slow Roasted Brisket of Beef 22.00

Rich Pan Gravy. Choice of soup, salad, or coleslaw and two sides

Baked Mac & Cheese Cellentani

15.00 Super Sharp Cheddar & Romano Cheese blend. Choice of

soup, salad, or coleslaw

BBQ Brisket Mac & Cheese 19.00

Choice of soup, salad, or coleslaw

Lobster Mac & Cheese 27.00

Choice of soup, salad, or coleslaw

Oven Roasted Off-The-Bone

Turkey Breast 20.00

Rich Pan Gravy & Challah Stuffing, Cranberry Chutney. Choice of soup, salad, or coleslaw and two sides

Baked Meat Loaf 19.50

Choice of soup, salad, or coleslaw and two sides

Parmesan Crusted Lemon Chicken

20.00 Lemon Butter Sauce. Choice of soup, salad, or coleslaw and two sides

Chicken Parmesan 20.00

Basil Marinara, Mozzarella, Parmesan Cheese & Spaghetti. Choice of soup, salad, or coleslaw and one side

Chicken Fettuccine Alfredo 17.00

Fettuccine Pasta, Alfredo Sauce, Grilled Chicken. Choice of soup, salad, or coleslaw

Spaghetti & Meat Balls 17.00

Three Italian Meat Balls, Spaghetti, Basil Marinara & Parmesan Cheese. Choice of

soup, salad, or coleslaw

Crispy Chicken Tenders 16.00

French Fries and Coleslaw

STIR FRY

With stir fried mixed vegetables and brown rice. Choice of Mushroom Barley Soup, Chicken Noodle Soup, Sweet & Sour Cabbage Soup, Salad or Coleslaw

Vegetarian 16.00 Chicken 18.00 Tenderloin Tips 20.00



Carryout Menu

6724 Orchard Lake Rd.
West Bloomfield, MI 48322

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picklesandryedeli.com



ORDER
ONLINE!



*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

APPETIZERS

Brisket Burnt Ends 15.50
w/ BBQ sauce and pickled onion
Fried Pickle Spears w/ Chipotle Ranch 8.00
Crispy Cheese Curds w/ Chipotle Ranch 8.00
Fried Kreplach
(4) Beef filled dumpling, beef gravy 14.00
Whitefish Spread w/ Bagel Chips 12.00
Corned Beef & Swiss Egg Rolls
w/ Russian Dressing 12.00

SIDES

Sweet Potato Waffle Fries w/
Chipotle Ranch 7.00
French Fries 6.00
Chili Cheese Fries 8.00
w/ Coney chili & cheese sauce
Batter Dipped Onion Rings 7.00
Sour Cream & Cheddar Tater Tots
6.50
Real Mashed Potatoes 4.50
w/ Beef gravy
Hungarian Stuffed Cabbage Roll 9.00
Potato Salad 5.00
Coleslaw 5.00
Pesto Vegetable Pasta Primavera
5.00
Side Mac And Cheese 6.00
Vegetable of the Day 4.00
Challah Stuffing 4.00
Gefilte Fish 11.00

HOUSE MADE SOUPS

Soup Du Jour Pint 8.00 Quart 13.00
Classic Chicken Pint 8.00 Quart 13.00
With noodles or rice
Matzo Ball or Kreplach Pint 9.00 Quart 14.00
Sweet & Sour Cabbage Pint 8.00 Quart 13.00  
Wild Mushroom Barley Pint 8.00 Quart 13.00 
Mish Mash 15.00
Matzo ball, kreplach, rice, noodles, broth
Soup Combo
Half sandwich of your choice with one meat and two toppings, cup of soup
or garden salad 16.00
Add 1.00 for onion roll, Kaiser roll or lavash.
Add 2.00 for gluten-free bread

Chicken in a Pot 22.00
Half boiled chicken, carrots, matzo ball, kreplach, noodles, and rice

BUBBIE'S FAVORITES

Cheese Blintzes
Each 7.00 | Order 18.00
Farmers cheese stuffed crepes,
served with choice of applesauce,
sour cream, and blueberry
Traditional Potato Latkes
Each 6.00 | Order 16.00
Housemade latkes served with
applesauce and sour cream
Potato Knish 8.00
Meat Knish 11.00
Golden Raisin Kugel 7.00
Rich, custardy kugel made with egg
noodles and golden raisins
Gefilte Fish Platter 13.50
Served with sliced tomato, cucumber,
red onion, olives, pickle and hard boiled
egg
Bubbie's Sampler 22.00
Latke, Blintz, Potato Knish & Fried
Kreplach served with sour cream,
applesauce and beef gravy

We are not a gluten-free restaurant and cannot ensure that cross contamination will never
occur. We have processes in place to minimize that happening, but there is a great deal of gluten
in the air and on our work surfaces. If you are a Celiac and/or highly sensitive, please advise the
person taking your order and know that we will do our best but cannot guarantee your order will
not touch gluten somewhere in the process.

SALAD PLATTERS

Platters served with sliced tomato, cucumbers, red onion, olives, pickle, and hard-boiled egg

City's Best Tuna Salad 16.00
Low Cal Cranberry Dill
Tuna Salad 16.00
Chicken Salad 16.00
Chicken Wild Rice 15.00
Seafood Salad 17.00
Chopped Liver 16.00
Vegetarian Chopped Liver 16.00
Egg Salad 14.00
Traverse City Turkey Salad 16.00
Pesto Pasta Primavera 11.00 
Salad Combo
Pick any two salads 20.00

FARMER'S MARKET SALADS

Pickles & Rye Deli Salad 17.00
Mixed greens, lean corned beef, roast turkey,
Swiss cheese, cheddar cheese, tomato, cucum-
bers, olives, hard-boiled egg, choice of dressing
Kale Salad 15.00
Kale, goat cheese, carrots, snow peas, apples,
cranberries, purple cabbage, tossed in lemon
herb vinaigrette.
Add: Chicken or Turkey 4.50 | Salmon 10.00
Asian Chicken Salad 16.50
Poached chicken breast, almonds, romaine,
snow peas, red pepper, carrots, purple
cabbage, chow mein noodles, Asian sesame
dressing
Harvest Salad 14.50
Crisp romaine, apples, dried cranberries,
goat cheese, walnuts, pears, raspberry
vinaigrette.
Add: Chicken or Turkey 4.50 | Salmon 10.00
Chicken Fruit Salad 16.50
Mixed greens, poached chicken breast,
apples, pineapple, bananas, strawberries &
pecans with Strawberry Yogurt dressing
Maurice 17.00
Mixed greens, ham, turkey, Swiss, hardboiled
egg, gherkins, tomato, house-made Maurice
dressing
Greek 14.50
Mixed greens, feta cheese, pickled onions,
Kalamata olives, roasted beets, pepperoncini,
tomatoes, Greek dressing.
Add: Chicken or Turkey 4.50 | Salmon 10.00
***Traditional Caesar Salad** 12.00
Crisp romaine, grana parmesan, sourdough
croutons, garlicky Caesar dressing
Add: Chicken or Turkey 4.50 | Salmon 10.00
Santa Fe 14.50
Mixed greens, black beans, corn, tomato, red
pepper, guacamole, tortilla strips, chipotle ranch
Add: Chicken 4.50
Salad Bowl 15.50
Mixed greens, scoop of tuna or chicken salad,
tomato, cucumber, hard-boiled egg, black olives,
choice of dressing
Cobb 17.00
Mixed greens, poached chicken, blue cheese,
avocado, hard-boiled egg, bacon, tomato,
swiss cheese, Russian dressing

DESIGNER SALADS

STEP 1 15.00 Pick your favorite greens
Mixed Greens Romaine Spring Mix Kale

STEP 2 Toss in six (6) additional items
(More than six items add .80 each)
Tomatoes Mushrooms Cheddar Cheese Sunflower Seeds
Cucumbers Red Peppers Blue Cheese Bacon Bits
Red Onions Green Peppers Swiss Cheese Chopped Egg
Pickled Onions Garbanzo Beans Feta Cheese Croutons
Carrots Roasted Beets Almonds
Broccoli Kalamata Olives Walnuts

STEP 3 Add your protein and add 4.50
Roast Turkey Ham Low-Fat Cranberry Dill
Corned Beef Grilled Chicken Breast Tuna Salad
Chicken Salad Traverse City Turkey Salad Seafood Salad add 6.50
Salami Tuna Salad Salmon add 10.00

STEP 4 Dress it up
Russian Greek Asian Sesame
Ranch Balsamic Vinaigrette Raspberry Vinaigrette
Strawberry Yogurt Blue Cheese Lemon Herb Vinaigrette
Creamy Garlic Honey Mustard Olive Oil & Vinegar
Italian Maurice

BURGERS & DOGS

100% USDA ½ Pound Char-Grilled Angus Beef Patty

Build It Burger 13.00
STEP 1 Pick Your Protein
Ground Beef, Turkey Burger, Salmon
Burger (add 3.00), Vegan Impossible Burger
(add 3.00)

STEP 2 Pick Your Toppings*
American, Cheddar, Swiss, Muenster,
Provolone, Bleu Cheese, Pepperjack, Bacon,
Fried Egg, Grilled Onions, Acovado, Corned
Beef, Pastrami, Lettuce, Tomato, Pickled
Onions, Pickles, Coleslaw, Sauerkraut, Olive
Tapenade, Jalapeno, Balsamic Marinated
Tomato, Banana Pepper, Mayo, Russian
Dressing, Chipotle Aioli, Hot Mustard,
Tzatziki *Most items additional charge

STEP 3 Pick Your Bun
Brioche Bun, Pretzel Bun, Gluten-Free Bun,
Onion Roll, Kaiser Roll

Patty Melt 14.00 Angus ground beef
patty, Swiss cheese, grilled onions on
grilled marble rye
Swanky Frankie 13.00 1/4 pound
Kosher jumbo dog wrapped in hickory
smoked bacon, stuffed with Hoffmann's
super sharp cheddar, bun and pickle
Plain Dog 7.00 All beef hot dog, Bun
and a pickle
Jumbo Dog 9.00 All beef dog and
kraut. Bun and a pickle
Franks and Beans 16.00 Two jumbo
size dogs, baked beans, rye & a pickle
Coney Dog 9.00 All beef hot dog, chili,
onions and mustard
Chicago Dog 10.00 All beef hot dog,
old dill pickles, tomato, relish, pepperon-
cini, mustard, celery salt, poppyseed bun

IT'S A WRAP

Choice of white, whole wheat, or tomato basil lavash

Mediterranean Wrap 15.50
Chicken breast, hummus, spring mix,
tomato, olive tapenade, feta, lemon
herb vinaigrette
Chicken Salad Club Wrap 15.00
Chicken salad, hickory smoked
bacon, lettuce, tomato, cheddar
cheese, honey mustard dressing
Hummus Veggie Wrap 13.00
Hummus, spring mix, feta,
cucumber, carrot, tomato, red
pepper, lemon herb vinaigrette
Asian Chicken Wrap 15.00
Crispy chicken, chow mein noodles,
mixed greens, cucumbers, snow peas,
carrots, Asian Sesame dressing
Traverse City Wrap 15.00
Roasted turkey, dried cherries,
walnuts, honey pommery aioli, greens
Tuna Wrap 15.00
Mixed greens, tomatoes and City's
Best Tuna
Chicken Caesar Wrap 15.00
Grilled chicken, romaine, parmesan,
tomato, Caesar dressing

PANNIS

The Ridgewood 15.00
BBQ brisket, coleslaw, super sharp
cheddar, sourdough
The Cubano 15.00
Ham, turkey, pickles, Swiss cheese,
mayo, mustard, sourdough
Philly Steak & Cheese 15.00
Grilled top round beef, provolone,
grilled peppers & onions, Chipotle
aioli, sourdough
The Frenchie 15.00
Turkey pastrami, spinach, brie, onion
jam, sourdough
Tzatziki Temptation 15.00
Chicken, feta, balsamic marinated
tomato, banana pepper, tzatziki sauce,
sourdough
Heat Street 15.00
Soft and hard salami, jalapeno, pepper
jack, spicy mustard, sourdough

HOT PLATES

Open Face Roasted Brisket Sandwich 20.00
w/ real mashed potatoes, pan gravy and coleslaw
Open Face Roasted Turkey Breast Sandwich 20.00
w/ challah stuffing, real mashed potatoes, pan gravy & coleslaw
Open Face Beef Meat Loaf Sandwich 20.00
w/ real mashed potatoes, pan gravy and coleslaw

DELUXE IT! Add French Fries & Coleslaw 5.00

FEATURED SANDWICHES

Available on rye, seeded marble rye, white, 9-grain wheat, sourdough, lavash, challah or
iceberg lettuce wedge. Add 2.00 for gluten-free bread.
Add 1.00 for onion roll/kaiser roll. Add 1.50 for extra lean. Double Meat 8.00

Avocado Toast Smashed avocado, tomato, spring mix, goat cheese, balsamic
drizzle, 9-grain toast 14.00 (Add nova lox 7.00)

- 1. Dinty Moore** Corned beef, lettuce, tomato and Russian dressing on triple deck
white toast 17.50
- 2. Sid & Seymour** Hot pastrami, corned beef, coleslaw, Swiss cheese and Russian
dressing on triple deck white toast 18.00
- 3. Traditional Club** House-roasted turkey, lettuce, tomato, hickory smoked
bacon, mayonnaise on triple deck white toast 17.50
- 4. Picking Lox** Nova lox, cream cheese, tomatoes, onions, cucumbers, toasted
bagel 20.00
- 5. My Deli Addiction** Corned beef, coleslaw, Swiss cheese, Russian dressing on
double baked rye 18.00
- 6. My Friend Morty** Corned beef, chopped liver, lettuce, tomato, Swiss, Russian
dressing on double baked rye 17.50
- 7. The Big Three** Corned beef, hot pastrami, roasted turkey, Swiss cheese,
coleslaw and Russian dressing on double baked rye 18.50
- 8. Bloomfield Plaza** Corned beef, roast turkey, Swiss cheese, Russian dressing on
grilled rye 17.50
- 9. Michigan Rancher** Rare roast beef, lettuce, tomato, Swiss cheese and horsey
sauce on an onion roll 17.50
- 10. Northern BBQ** Roasted brisket, house BBQ sauce, pepper jack, coleslaw on
a kaiser roll 17.50
- 11. The Lu Lu** House roasted turkey, coleslaw, Russian dressing on double baked
rye 16.50
- 12. Sophisticated Pilgrim** Low-fat turkey pastrami, honey mustard, spinach,
Muenster cheese on challah 17.50
- 13. Classic Reuben** Corned beef, Swiss cheese, sauerkraut, Russian dressing on
grilled seeded marble rye 18.00 (Turkey available upon request)
- 14. California Club** Grilled chicken breast, bacon, avocado, lettuce, tomato,
mayo on Challah bun 18.00
- 15. Visceral Vegetarian** Avocado, spinach, cucumbers, tomatoes, coleslaw,
pickled onions, Swiss cheese and Russian dressing on 9-grain wheat toast 15.00
- 16. Lobster Reuben** Lobster, Swiss cheese, tangy sauerkraut, Russian dressing on
grilled marble rye 26.00
- 17. Tuna Melt** Albacore all-white tuna salad, tomato and muenster on grilled
9-grain wheat bread 17.00
- 18. Veggie Reuben** Tangy sauerkraut, melted Swiss, pickled onion, tomato and
Russian dressing on grilled seeded marble rye 14.50
- 19. Deli Dip** Slow roasted brisket, melted Swiss cheese with Au jus for dipping,
hoagie sesame bun 18.00
- 20. Italian Sub** Salami, Ham, Bologna, lettuce, tomato, banana peppers, melted
Swiss, Italian herb vinaigrette, hoagie sesame bun 18.50
- 21. Triple B** Brisket, brie, bacon, and jalapeno on a toasted kaiser roll 16.50
- 22. Ultimate Club** Turkey, ham, bacon, cheddar, avocado, lettuce, tomato,
mayo, triple deck 9-grain wheat toast 19.00

DELI SANDWICHES

All sandwiches served on rye. Add cheese, tomatoes, coleslaw, banana peppers, jalapenos,
onion or sauerkraut 1.00 Onion roll or kaiser roll add 1.00. Gluten-free bread 2.00
White, 9-grain wheat, sourdough, marble seeded rye, bagel, challah and lavash also available.

Corned Beef 16.00	Soft Salami 16.00	Egg Salad 12.50
New York Pastrami 16.00	Hard Salami 17.00	Chopped Liver 15.50
Roast Brisket 16.00	Smoked Ham 16.00	Vegetarian Liver 15.00
Rare Roast Beef 15.00	City's Best Albacore	Grilled Chicken Breast 15.50
Roast Turkey Breast 16.00	Tuna 15.00	Grilled Cheese 8.00
Turkey Off the Bone 17.00	Low Fat Cranberry Dill	Grilled Cheese & Bacon 10.00
Turkey Pastrami 16.00	Tuna 15.50	Bacon, Lettuce & Tomato 11.00
Bologna 15.00	Chicken Salad 15.00	

 **Vegan**  **Vegetarian**  **Gluten-Free**

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