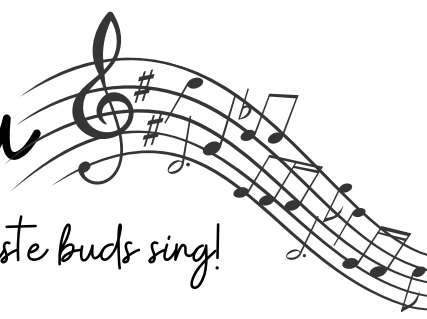




21 S Erie Street  
Mayville, NY  
(716) 224-1035

# Lunch Menu

*A dining experience to make your taste buds sing!*



## **Turkey Club**

Hand-carved, oven-roasted turkey breast, Applewood smoked bacon, cheddar & provolone cheeses, lettuce, tomato and pickled onions on toasted, organic sprouted multigrain bread with parmesan-peppered mayo 17  
\*have it Al's way on our Signature Avocado bread

## **Grilled Reuben**

All natural, hand-sliced corned beef, sauerkraut and Swiss cheese on thick-sliced marbled pumpernickel sourdough bread with house made Thousand Island dressing 17

\*Chef Erik's favorite

## **Grilled Rachel**

Hand-carved, oven-roasted turkey breast, sauerkraut and Swiss cheese on thick-sliced marbled pumpernickel sourdough bread with house made Thousand Island dressing 17

## **BLT**

Applewood smoked bacon, sliced tomato, lettuce with house-made parmesan peppered mayo on toasted multigrain bread. 14

## **California Chicken Panini**

All-natural grilled chicken breast, Applewood smoked bacon, avocado, lettuce, fire-roasted tomatoes and melted cheese on a grilled Schiacciata bun with house made honey mustard 19  
half 11

## **Apple Gobbler**

Hand-carved, oven-roasted turkey breast, Applewood smoked bacon, aged cheddar cheese and apple butter grilled on thick-sliced Brioche bread 17

## **XL Grilled Cheese**

Sharp American and provolone cheeses grilled between two slices of thick-sliced Brioche bread 10.50  
Add ham or bacon +2.50  
Add tomato or mushrooms +1.50  
Add extra cheese +2

## **Medley Veggie Wrap**

Fire-roasted tomatoes, grilled artichokes, pickled onions, avocado, shredded carrots, and cucumber wrapped in a signature wrap with balsamic drizzle 16

## **Grilled Steak Supreme** \*featured on America's Best Restaurants

All-natural, thin sliced steak grilled with peppers and onions, melted cheese and creamy caramelized onion jam grilled on marbled pumpernickel sourdough bread with house made dark ale mustard sauce. 18

## **Chicken Caesar Wrap**

All-natural grilled chicken breast, chopped Romaine lettuce, shredded parmesan cheese, and house made croutons wrapped in a signature wrap with caesar dressing 15

## **Mediterranean**

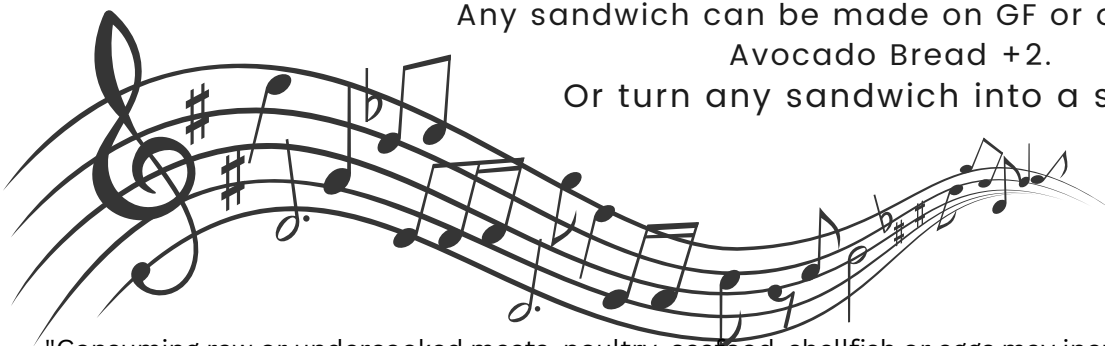
Grilled portobello mushroom topped with grilled artichokes, fire-roasted tomatoes, fresh spinach, creamy brie and provolone cheeses and a balsamic drizzle. Served on our Signature avocado bread 19

## **Avocado Toast**

Organic sprouted multigrain bread, toasted and topped with avocado smash, sliced beets, fire-roasted tomatoes, crumbled goat cheese and a sliced hard boiled egg. Topped with a balsamic drizzle. 15

Any sandwich can be made on GF or our Signature Avocado Bread +2.

Or turn any sandwich into a salad.



\*We proudly use all-natural, nitrate-free meats and non GMO bread and ingredients.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

# Lunch Menu

## Music For Your Mouth

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### SALADS

#### Berry Salad

Mixed field greens, fresh strawberries and blueberries, pickled onions, candied pecans, house-made croutons and feta cheese. Served with poppy seed and raspberry vinaigrette dressings. 14  
\*Jennifer's favorite  
Add grilled chicken breast +5

#### Chef Salad

Mixed field greens, pickled onions, tomatoes, cucumber, shredded cheddar cheese, oven-roasted turkey, Applewood smoked ham, topped with house-made croutons and a hard-boiled egg. Served with choice of dressing. 15

Soup de Jour cup 6  
Soup de Jour bowl 10

House-made  
Signature Mac &  
Cheese 5

Fruit Cup 4

House-made Side 4

Side Salad with choice  
of dressing 8

Add bacon & blue cheese crumbles  
+2.50

Add chicken +5 Add salmon +8

### POWER BOWLS

Served on choice of Quinoa, Lettuce or a Lettuce/Quinoa Blend

#### Chicken

All-natural grilled chicken breast, Applewood smoked bacon crumble, fire-roasted tomatoes, grilled artichokes, creamy cheese, creamy caramelized onion dressing with balsamic drizzle 17  
\*Karen's favorite

#### Turkey

Oven-roasted turkey breast, creamy cheese, grilled artichokes, avocado, cranberry sauce, and bacon jam with house creamy cranberry dressing. 17

#### Salmon

Pan-seared wild-caught salmon, cucumber, pickled onion, grilled artichokes, avocado, feta cheese, lemon dill cream sauce topped with balsamic drizzle 19

#### Veggie

All. The Vegetables. No Meat. Creamy caramelized onion dressing, Feta cheese with a balsamic drizzle. 17

*A dining experience to make your taste buds sing!*



We are accommodating to any food allergies, sensitivities, and preferences—just ask!

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

\*Menu prices and items are subject to change without notice based on availability.

\*Please notify your server of any food allergies.

