

ALL DAY

# MENU



## SANDWICH COMBOS

ALL COMBOS COME WITH CHIPS & A DRINK.  
SUBSTITUTE CHIPS FOR SIDE OF THE DAY FOR \$2.

### PARKER GYRO

SLICED GYRO MEAT IN PITA TOPPED WITH LETTUCE,  
TOMATO, ONIONS & TZATZIKI.  
\$16.95

### PARKER PROSCIUTTO PAPPI

24-MONTH AGED PROSCIUTTO DE PARMA WITH FRESH  
BURRATA, SUNDRIED TOMATOES, ARUGULA, BALSAMIC  
GLAZE & FIG JAM ON A FRENCH BAGUETTE.  
\$18.95

### CAPICOLA & BALSAMIC BLISS

HOT UNCURED CAPICOLA WITH AGED GOUDA, FRESH  
ARUGULA, SUNDRIED TOMATOES & A DRIZZLE OF  
BALSAMIC VINEGAR SERVED ON CIABATTA.  
\$15.25

### BROOKLYN PARKER PASTRAMI

PASTRAMI, BABY SWISS CHEESE, SAUERKRAUT &  
ONIONS TOPPED WITH GROUND MUSTARD &  
HORSERADISH PICKLES.  
\$16.95

### HAM SANDWICH

BAKED BLACK FOREST HAM & CHEESE OF THE DAY.  
\$15.95

### GYRO HERO

SLICED GYRO MEAT TOPPED WITH LETTUCE, TOMATOES,  
ONIONS & TZATZIKI ON FRENCH BAGUETTE.  
\$15.95

### CLASSIC TURKEY

SLICES OF TURKEY WITH LETTUCE, TOMATO, MAYO,  
PICKLES & GROUND MUSTARD. CHOICE OF WHITE,  
WHEAT, MARBLE RYE OR SOURDOUGH.  
\$15.25

### ROAST BEEF

WARM LONDON BROIL ROAST BEEF WITH BABY SWISS  
CHEESE, ONION, TOMATO, GOURMET GROUND  
MUSTARD & A SIDE OF BEEF AU JU.  
\$15.25

## GRAZING BOARDS

### THE BASIC GRAZER (SERVES 1).

CREAMY FETA CHEESE & AGED GOUDA /  
PROSCIUTTO & HOT UNCURED SALAMI /  
TRADITIONAL HUMMUS / KOSHER DILL PICKLES &  
MEDITERRANEAN CHEESE OLIVES /  
FREDERICKSBURG PEACH JAM, JALAPEÑO PEPPER  
JELLY, WHOLE LEMON FIG MARMALADE, GREEN  
JALAPEÑO JELLY / WATER CRACKERS  
\$12.00

### THE SAVORY SAMPLER (SERVES 1)

FRENCH BRIE & HERB GOAT CHEESE / GENOA  
SALAMI & FENNEL SALAMI / ROASTED RED PEPPER  
HUMMUS / BREAD AND BUTTER PICKLES &  
KALAMATA OLIVES / PEACH JAM & BALSAMIC  
VINEGAR GLAZE / FRESH BAGUETTE / MIXED NUTS  
\$18.00

### THE FLAVOR FUSION (SERVES 1)

WILD BLUEBERRY GOAT CHEESE & CREAMY BLUE  
CHEESE / ITALIAN DRY SALAMI & SALAMI WITH  
WHITE WINE / SWEET CHILI GARLIC HUMMUS /  
HORSERADISH PICKLES & UNCURED OLIVES / HOT  
PEPPER RESERVE & FIG GLAZE / DRIED SEASONAL  
FRUIT & CROSTINI  
\$20.00

### THE PREMIUM INDULGENCE (SERVES 1)

ORANGE BLOSSOM HONEY GOAT CHEESE & ROLLED  
MOZZARELLA / UNCURED PEPPERONI & MILANO  
ITALIAN SALAMI / DARK CHOCOLATE HUMMUS /  
TURKISH BLACK OLIVES & JUBILEE ALMONDS /  
GREEN JALAPEÑO JELLY & WHOLE LEMON FIG  
MARMALADE / CHOCOLATE-COVERED ALMONDS /  
ASSORTED ARTISAN CRACKERS  
\$24.00

### THE GREEK MEATS (SERVES 6)

AN ASSORTMENT OF SALAMI, GYRO MEAT,  
CAPICOLLA, PROSCIUTTO, THREE FEATURED  
CHEESES OF THE WEEK, SEASONAL FRUITS, NUTS,  
AND YOGURT DIPPING SAUCES.  
GREAT FOR GROUP GRAZING!  
\$58.88