

SALAD

HOUSE \$ 12.00

MIXED GREENS, FRESH VEGGIES,
SHREDDED CHEESE AND CROUTONS

CLASSIC CAESAR \$ 13.00

ROMAINE, SHAVED PARMESAN, CHERRY
TOMATOES AND CROUTONS

ANTIPASTO \$ 16.00

MIXED GREENS, ITALIAN MEATS,
PROVOLONE, FRESH MOZZERLLA
TOMATO, ONION, CROUTONS
AND ITALIAN DRESSING

CHEFS \$ 16.00

MIXED GREENS, TURKEY, HAM, EGG. FRESH
VEGGIES, SWISS AND CHEDDAR CHEESE

GREEK \$ 15.00

ROMAINE, CUCUMBER, TOMATOES, ONION
PEPPERS, KALAMATA OLIVES, FETA
AND LEMON TZATSIKI DRESSING

POKE \$ 20.00

MIXED GREENS, SUSHI
TUNA, FRESH VEGGIES, SEAWEED
SALAD, AVOCADO AND GINGER
DRESSING

TRILOGY \$ 16.00

TUNA, CHICKEN, AND EGG SALAD
SERVED WITH CUCUMBER, TOMATO
AND COTTAGE CHEESE

**CHERRIES, NUTS AND
BERRIES** \$ 18.00

MIXED GREENS, DRIED CHERRIES,
SEASONAL FRESH FRUITS, CARAMELIZED NUTS
BLUE CHEESE AND POPPY SEED DRESSING

**ADD CAULIFLOWER CRUST TO ANY
SANDWICH OR SALAD \$2**



SUBS

CHOICE OF SUB ROLL OR BAGUETTE

HALLE'S MASTERPIECE \$ 16.00

ROASTED TURKEY, BACON, ROSEMARY
HAM, HAVARTI, AVOCADO, ROASTED
TOMATO, MEDITERRANEAN SALSA
AND ARUGALA

ITALIAN SUB \$ 15.00

GENOA SALAMI, PEPPERONI, CAPICOLA, HAM
PROVOLONE, LETTUCE, TOMATO, ONION
BANANA PEPPERS AND ITALIAN DRESSING

AMISH SUB \$ 14.00

TRAIL-BOLOGNA, BOLOGNA, HICKORY,
SMOKED HAM, SWISS, COLBY CHEESE AND
HONEY MUSTARD

BEEF AND BRIE \$ 18.00

ROAST BEEF, DOUBLE CREAM BRIE, BACON
MARMALADE, ARUGLA, TOMATO AND MAYO

WRAPS

HUMMUS WRAP \$ 14.00

HUMMUS DU JOUR, GREENS, TOMATO, FETA
CUCUMBER, KALAMATA OLIVES
AND TZATSIKI DRESSING

GREEK WRAP \$ 16.00

TURKEY, GREENS, TOMATO, ONION, PEPPERS, FETA,
KALAMATA OLIVES AND TZATSIKI DRESSING

TURKEY WRAP \$ 14.00

TURKEY, CHEDDAR CHEESE, GREENS, TOMATO, BACON
AND RANCH DRESSING

SANDWICHES

REUBEN \$ 15.00

CORNED BEEF OR TURKEY PASTRAMI
WITH SWISS AND SAUERKRAUT ON
MARBLE RYE

NEWYORKER \$ 15.00

PASTRAMI OR TURKEY PASTRAMI WITH
SWISS AND CREAMY COLESLAW ON
MARBLE RYE

BIG-BOY GRILLED CHEESE \$ 13.00

AGED CHEDDAR, GRUYERE CHEESE, SMOKED
BACON AND FIG JAM SERVED ON
SOURGOUGH

SMOKED SALMON \$ 16.00

CREAM CHEESE, ONION, CAPERS, EGG
CUCUMBER, ARUGALA SERVED ON MARBLED RYE

CAPRESE \$ 13.00

TOMATO, BASIL, FRESH MOZZARELLA
CUCUMBER, ARUGALA AND BALSAMIC
SERVED ON WHEAT

BLT-A \$ 18.00

BACON, LETTUCE, TOMATO WITH AVOCADO
AND MAYO SERVED ON SOUR DOUGH

BREAKFAST SANDWICH \$ 18.00

EGG AND CHEESE ON A CROISSANT
WITH LETTUCE AND TOMATO
CHOICE OF: BACON, HAM, OR SAUSAGE

SIDES

PICKLES SPEAR \$ 1.00

COLESLAW \$ 4.00

COTTAGE CHEESE \$ 4.00

POTATO SALAD \$ 5.00

MACARONI SALAD \$ 5.00

SIDE SALAD \$ 7.00

ADD A SCOOP OF OUR HOUSE-MADE
CHICKEN SALAD, TUNA SALAD OR EGG SALAD \$6

SMALL PLATES

HUMMUS DU JOUR - 14
FRESH VEGETABLES WITH A SIDE OF NAAN AND TZATZIKI FOR DIPPING

SMOKED SALMON PLATE - 18
ARUGULA, CUCUMBER, CAPERS, EGG, ONION, OLIVE OIL AND PITA

WARM MEDITERRANEAN SALMON - 22
KALAMATA OLIVES, ROASTED PEPPERS, CAPERS, BASIL AND GREEK SALAD GARNISH

BAKED BRIE - 16
WRAPPED IN PHYLLO DOUGH AND BAKED WITH FRUIT PRESERVES SERVED WITH CROSTINI

BEAU'S FAMOUS MEATBALLS - 12
COVERED IN MELTED PROVOLONE AND SERVED WITH MARINARA AND CROSTINI

SALMON BLT-A - 18
SMOKED SALMON TOPPED WITH BACON, LETTUCE, TOMATO, AVOCADO AND MAYO

BEAUS MARKET SPREADS WITH CRACKERS - 12

FLATBREADS

CAULIFLOWER CRUST \$2

MARGARITA FLATBREAD - 15
FRESH AND SHREDDED MOZZARELLA, TOMATOES BASIL, GARLIC, OLIVE OIL AND PARMESAN CHEESE

ITALIAN FLATBREAD - 16
ITALIAN MEATS, CHEESE, PEPPER RINGS, TOMATO ONION AND ITALIAN DRESSING

PAYMENT POLICIES:

A 2% PROCESSING FEE APPLIES TO ALL TRANSACTIONS PAID IN FULL WITH CREDIT CARD.

BOARDS

CHEESE BOARD
FRESH IMPORTED AND DOMESTIC CHEESES, FIG JAM, OLIVES, NUTS AND CRACKERS
SM 30 / LG 35

CHARCUTERIE BOARD
SPECIALTY MEATS, IMPORTED AND DOMESTIC CHEESES, FIG JAM OLIVES, NUTS AND CRACKERS
SM 35 / LG 40

DESSERT

DESSERT DU JOUR	6
TURTLE CHEESECAKE	9
WARM BROWNIE	5
WAYLON'S ICE CREAM COOKIE	8
WAYLON'S ICE CREAM SCOOP	4

HAPPY HOUR TUES-FRI 11:00 - 7:00
\$1 OFF HOUSE COCKTAILS, WINE POURS & BEER

MARGARITA TUESDAY
\$6 MARGARITAS & \$1 OFF FLATBREADS

WINE WEDNESDAY
\$1 OFF WINE POURS & NO SERVICE FEE ON BOTTLES

MARTINI THURSDAY
\$6 HOUSE VODKA & \$1 OFF SMALL PLATES

GRILL AND CHILL FRIDAY & SATURDAY
FRIDAY: \$1 OFF BEERS & BOURBON COCKTAILS
SATURDAY: \$6 BLOODYS & MIMOSAS

WINE LIST

	GLASS/BOTTLE
CARLO & SYLVIA MOSCATO PIEDMONT ITA	10/26
CLEAR NIGHT RIESLING DEU	10/26
HOUSE ROSE	9/24
SAN SIMONE PINOT GRIGIO ITA	9/24
GEN 5 SAUVIGNON BLANC CA	8/22
LOBSTER REEF SAUVIGNON BLANC NZL	11/28
GEN 5 CHARDONNAY CA	8/22
GIAPOZA CHARDONNAY CA	10/22
MAISON NICOLAS PINOT NOIR FRA	9/24
GEN 5 MERLOT CA	8/22
GEN 5 CABERNET CA	8/22
GIAPOZA CABERNET CA	10/27
NOTEBOOK RED BLEND WA	10/27
ELQUI RED BLEND CHL	11/28
PROJECT BLACKBIRD RED BLEND FRA	12/32

ENJOY ANY BOTTLE FROM OUR DISPLAY
\$12.00 SERVICE CHARGE

BEER LIST

MICHELOB ULTRA-BUD LIGHT-BUDWEISER-MILLER LIGHT	4
COORS LIGHT-STELLA ARTOIS-CORONA	4
GREAT LAKES DORTMUNDER	6
RHINEGEIST TRUTH IPA	6
MARKET GARDEN SHANDY	6
NORTH HIGH HONEY WHEAT	6
HIGH NOON	6
DOWN EAST CIDER	6
SAUCY BREW WORKS JUICY ASAP IPA	6
GUINNESS	7
HI-PITCH MOSAIC IPA	7
JACKIE O'S CHOMOLUNGMA BROWN	7