

ZEITGEIST

MENU



Soup of the Day

Served with bread & butter.

Bowl \$6.95 Cup \$5.25

Note: prices do not include tax.

Breakfast Sandwiches

Toasted on the grill.

Ham \$5.75

Baked egg, ham and cheddar cheese on a Macrina brioche roll with chipotle mayo.

Veggie \$5.75

Spread of sundried tomatoes, roasted red peppers and goat cheese with field greens and baked egg on a Macrina brioche roll with chipotle mayo.

Sandwiches

Served hot or cold with a small field greens salad & balsamic vinaigrette.

Ham & Swiss \$9.25

Grand Central rustic white bread, Dijon mustard, ham, swiss cheese & butter. This sandwich is best grilled.

Tuna \$9.25

Savory tuna with tarragon on Grand Central rustic white bread, mayo, kalamata olive tapenade & white cheddar.

Turkey \$9.25

Roasted turkey breast on Grand Central rustic white bread with mayo, black pepper, havarti, roma tomatoes & lettuce.

Salami \$9.75

Salami, pepperoni, mild copa, on a Macrina baguette with Dijon mustard, Italian vinaigrette, provolone cheese, Mama Lil's pickled peppers & pepperoncini.

Grilled Cheese with Pickle \$9.25

White cheddar, butter, Clausen didd pickle on Grand Central rustic white bread. Delicious grilled.

Chicken with Pesto Aioli \$9.75

Smoked chicken breast on Macrina ciabatta roll with pesto, mild copa, provolone, roma tomatoes & olive oil. This sandwich is best grilled.

Mozzarella \$9.75

Fresh mozzarella on a Macrina ciabatta roll with balsamic vinaigrette, roma tomatoes & basil. This sandwich is great grilled or cold.

Ham & Butter \$8.25

Ham and butter on Macrina baguette.

Roasted Veggie \$8.75

Roasted peppers, artichoke hearts, goat cheese, pickled onions and field greens on a Macrina baguette.

Salads

Cup of Tuna \$4.50

Mayo, celery, capers, tarragon.

Green \$6.00

Bed of field greens with balsamic vinaigrette.

Antipasto \$8.75

Fresh mozzarella, mild copa, salami, tomatoes, sweet peppers & kalamata olives with Italian dressing on a bed of field greens.

Smoked Chicken Breast \$8.75

Dried cranberries, pecans, goat cheese with a buttermilk tarragon citrus dressing on a bed of field greens.

Follow us on Instagram, soup posted daily.