

# POPPYSEED

FRESH FARE RYE FINE FLORA

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## HANDHELDS

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**MARINATED ARTICHOKE (V)** roasted peppers, kalamata olive tapenade, tomatoes, onion, baby arugula, sub roll \$12

**CAPICOLA, HAM, SALAMI** provolone, tomato, shaved iceberg, red onion, oil & vinegar, pepperoncini, sub roll \$13

**ROAST BEEF** sharp cheddar, horseradish sauce, shaved red onion, baby arugula, kaiser roll \$14

**BURRATA** tomato, pesto, balsamic glaze, ciabatta roll \$14

**SMOKED HAM** cornichon, EU butter, mustard, baguette \$12

**MARINATED TOFU (V)** pickled daikon and carrot, cilantro & chiles, gochujang “mayo”, sesame sticks, bahn mi roll \$12

**SMOKED TURKEY** baby arugula, brie, roasted red peppers, roasted pepper mustard, sourdough \$13

**ALBACORE** boiled egg, caper aioli, green beans, tapenade, dressed field greens, focaccia \$14

**PASTRAMI** spicy brown mustard, pumpernickel \$15

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*get it hot*

**MEATBALLS** marinara, provolone and goat cheese, basil pesto, sub roll \$14

**ROASTED PORK** smoked ham, pickles, swiss, avocado mustard spread, cuban style bread \$13

**BACON** basil aioli, tomato, bibb lettuce, toasted challah \$13

**CHEDDAR, HAVARTI, SWISS** hot honey, sourdough \$11

**HOT PASTRAMI** sauerkraut, swiss, Thousand Island, rye \$15

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## TOASTS

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**HUMMUS (V)** olive tapenade, red chili flake, olive oil, microgreens, pickled cucumber \$13

**HEIRLOOM TOMATO** avocado, arugula pesto, mozzarella, olive oil, sea salt, black pepper \$15

**SMOKED SALMON** avocado, caper, pickled red onion, boiled egg, olive oil, black pepper \$14

**BEET & SWEET POTATO (V)** roasted pepper, red chili flake, olive oil, sea salt \$13

**LUMP CRAB** avocado, pickled bell pepper, corn, micro basil, ground Corn Nuts \$16

## SALADS

**BUTTER LETTUCE** corn, black bean, avocado, cilantro, tomato, onion, tortilla strip, buttermilk lime dressing \$13

**BABY ARUGULA & BEET** (GF) carrot, goat cheese, toasted pine nuts, balsamic vinaigrette \$14

**BRUSSELS SPROUTS** (GF) mixed greens, dried cranberries, parmesan, olive oil, toasted walnuts \$14

**CHICKPEAS** (GF) mint, parsley, cucumber, feta, tomato, pickled onion, yogurt dressing \$13

**MIXED GREENS** (GF) avocado, boiled egg, tomato, corn, green goddess dressing \$14

## CHARCUTERIE BOARD

*assorted*

**SALAMIS, HAMS & OTHER FINE CHARCUTERIE**

*served with*

*cornichon*

*castelvetroano olives*

*kalamata olive*

*pepper jam*

*& other treats*

Small (2-3 PPL) \$28

Large (4-5 PPL) \$52



*assorted*

**BAKED GOODS**

*made fresh daily*



## SIDES ALL GLUTEN FREE

**FENNEL & WATERMELON RADISH** lemon juice, olive oil, sea salt, black pepper \$6

**GREEN BEAN SALAD** feta, toasted almonds, balsamic, olive oil, sea salt \$5

**NAPA CABBAGE SLAW** carrot, radish, green onion, peanut, white balsamic \$5

**POTATO SALAD** capers, shallot, mustard, parsley, olive oil, pepper \$6

**ANTIPASTO SALAD** mozzarella, artichoke hearts, olives, roasted peppers \$7

## DRINKS

**LEMONADE** \$5

**STRAWBERRY BASIL LEMONADE** \$5

**ICED TEA** \$4

**ICED GREEN TEA** \$4

**SPRECHER ROOT BEER** \$4

**SPRECHER CREAM SODA** \$4

**WINE, BEER & COLD PRESSED JUICE**

*ask about our selection*