

POPPYSEED

FRESH FARE RYE FINE FLORA

HANDHELDS

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

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

TOASTS

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