

Lunch - s, s, & s

Perfect 11 Signature Sandwiches

#1. **Everything**: Salty Ham, Sour Apple, Smoked Gouda, with our Sweet & Savory Spread

#2. **Bliss**: Bacon, Avocado, Tomato, Red Onion, Bibb Lettuce, Herbed Havarti, and Secret Sauce

#3. **Billy's London Broil**: Asian inspired marinade, cooked medium rare, sliced thin, and topped with endive leaves, chèvre and toasted walnut spread

#4. **Grilled Cheeses**: Swiss, Gruyere, and Mozzarella with Sweet Gherkin-Jalapeño chutney tucked inside

#5. **Blue Beef**: Ribeye, Arugula, and Blue Cheese Butter

#6. **Sizzling Vegan**: Marinated and Grilled Veggies — Baby Bok Choy, Zucchini, Yellow Bell, Radicchio, and Green Onions

#7. **Holidaze**: Roasted Turkey, a Thin Slice of Stuffing, Collards, and Orange-Cranberry Relish

#8. **Hot Rod**: Roasted, Spicy Italian Sausage, Sauteed Onions and Peppers, Whole Milk Mozzarella, and Caramelized Onion Jam

#9. **Chicken Salad**: Roasted chicken, toasted pecans, green grapes, red onion, golden pineapple, and house mayo on butter lettuce

#10. **Cuban Where?:** Roasted Pork, Ham, Soft Butter, Dijon Mustard, Dill Pickle, and Swiss Cheese pressed until they all get along.

#11 **Oh,Sofia:** Gyro - the real Greek deal

Along the Way Salads

*** Standard Suspects / House Specialties:**

Spinach - baby spinach leaves, red onion, bacon, boiled eggs, mushrooms drizzled with mto hot bacon dressing

Cobb — bed of fresh greens (iceberg, watercress, endives, and romaine) artfully topped with chopped roasted chicken breast, crispy bacon, Roquefort, avocado, tomato, boiled egg, chives, and our red wine vinaigrette

Frisee -- bite size frisee with poached egg, lardons, and mto red wine shallot vinaigrette

Nicoise — fresh greens arranged with green beans, potatoes, tomatoes, boiled eggs, olives, anchovies, and tuna confit dressed in not vinaigrette

Caesar -- romaine, croutons, THE dressing -mto, THE cheese

Seasonal Celebrities

* **Harbinger** - Asparagus, Butter Lettuce, Pistachios, and Mozzarella with lemony vinaigrette

* **Dog Days** - Roasted Corn, Cucumber, and Tomato with White Wine vinaigrette

* **Roasted Roots and Wilted Greens** - yams, beets, caramelized onions on kale dressed with balsamic reduction glaze

* **Spring Who?** - Shaved Brussel sprouts, kale, orange and pomegranate jewels, and toasted hazelnuts dressed in a tahini vinaigrette.

Along the Way Soups

Cold:

- **Carrot, Saffron, and Ginger** - with Spicy Toasted Lentils
- **Spicy Watermelon and Mint** -
- **Cucumber** - peeled and seeded cucumbers, dill, and creme fraiche
- **Gazpacho** - garden explosion
- **Asparagus** - asparagus, asparagus, and more asparagus, tips left whole
- **Vichyssoise** - classic potato, leek, and cream
- **Butternut Squash** - with Spicy Toasted Chickpeas

Hot:

- **Potato and Leek** - classic, sublime
- **Broccoli, White Cheddar, and Bacon** - hearty soup of roasted broccoli, sharp cheddar, and lardons
- **Hearty Tomato and Basil** - robust, tomato purée with tid bits of roasted tomatoes, and finished with fresh herbs de Provence
- **Corn Chowder** - cream base, corn, onions, and smoked chillies
- **Split Pea** - ham hocks, green pea purée, cream and chives
- **Chicken and Rice** - chicken, rice, carrots, onions, celery, thyme
- **French Onion** - traditional, savory, satisfying
- **Granny's Soup** - chicken and beef broth base, chicken, beef, fried fat back morsels, potatoes, tomatoes, butter beans, carrots, onions, shoe peg corn
- **Vegetable Soup** - vegetable broth base, tomatoes, onions, leeks, carrots, potatoes, herbs (?)

