



## TRADITIONAL SANDWICHES \$9.50

Meats (choose 1) \$2.00 for each additional

100% All-Natural Roast Turkey	Albacore Tuna Salad
Certified Angus Rare Roast Beef	Bailey & Sage Roasted Chicken Salad
Genoa Salami	Smoked Ham

Cheeses

American Vermont cheddar	Fresh mozzarella
Swiss	Vermont pepper jack
Imported Asiago	Provolone
Fontina	Crumbled bleu
	Imported Brie

Artisan Breads

Rye	Sesame braided
Whole wheat	Focaccia of the day
Ciabatta	

Condiments

Mayonnaise	Spicy Mustard
Chipotle Mayo	BBQ Sauce
Chipotle Aioli	Pesto
Horseradish Sauce	Horseradish Sauce
Yellow Mustard	Extra Virgin Olive Oil
Dijon Mustard	
Honey Mustard	

Accompaniments

Iceberg Lettuce	Hot Peppers
Sliced Tomato	Basil
Red Onions	Shredded Carrots
Pickles	

## SPECIALTY SANDWICHES

Tritone Italiano – \$9.95

Imported Genoa salami, spicy capicola, provolone cheese, fresh basil, tomato, and olive oil on a freshly baked sesame seeded bread

Steak Sandwich – \$10.95

Grilled certified Angus steak hand sliced with our special seasoning, topped with horseradish sauce, and American cheese on a freshly baked ciabatta - Get it loaded with sautéed onions, peppers and mushrooms

Grilled Chicken Sandwich – \$9.95

100% all natural grilled chicken, applewood smoked bacon, fontina cheese, basil, beefsteak tomato, and chipotle mayo on a freshly baked ciabatta

Prosciutto & Mozzarella – \$10.95

Thinly sliced imported Prosciutto Di Parma, sun dried tomatoes, and mozzarella cheese on artisan crusty bread

Grilled Chicken Cobb Wrap – \$9.25

Grilled chicken breast, romaine & Iceberg lettuce, avocado, bacon, tomato, crumbled bleu cheese, and mayo

Bailey & Sage Chicken Salad Italiano Wrap – \$9.25

Mayo-less chicken salad with basil and rosemary

## VEGETARIAN/VEGAN OPTIONS

Mediterranean Hummus – \$8.50

Romaine lettuce, roasted red pepper hummus, tomato, carrots, kalamata olives, feta cheese, red onion, and Greek dressing

Crazy Caprese – \$9.50

Fresh mozzarella, beefsteak tomato, grilled eggplant, and sautéed garlic spinach on fresh artisan bread

Asian Tofu – \$8.95

Ginger tofu, carrots, sprouts, cucumbers, and sesame seeds with Asian vinaigrette

T.L.T – (Vegan) \$8.95

Tofu, avocado, beefsteak tomato, green leaf lettuce, and chipotle mayo on freshly baked whole grain bread

Braised Seitan Reuben – (Vegan) \$8.95

Thin sliced Braised Seitan, Caramelized Onions, Kraut with a Malt Vinegar Aioli

## GRILLED SANDWICHES

California Wrappini – \$9.95

Grilled 100% all-natural chicken breast, avocado, applewood smoked bacon, sun dried tomato pesto aioli, caramelized onions, spinach, and Vermont cheddar cheese in a sun dried tomato wrap

Pesto Chicken Panini – \$9.95

Grilled chicken breast, asiago cheese, roasted red peppers, herb pesto, grilled zucchini, and fresh basil served on whole wheat bread

Cubano – \$10.95

Marinated pork roast, smoked ham, Swiss cheese, crisp pickles, and mustard served on artisan crusty bread

Reuben Panini – \$10.95

Certified Angus corned beef piled high with Swiss cheese, sauerkraut, and Russian dressing served on artisan country rye

## CHOPPED SALADS AND ARTISAN SANDWICHES

5 Cambridge Center, Cambridge MA 02142  
Phone: 617-714-4138 - Fax: 617-945-1275

## TRADITIONAL SALADS

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### Caesar – \$7.95

Romaine lettuce, parmesan cheese, roasted cherry tomatoes, crispy croutons, and creamy Caesar dressing.

### Steakhouse – \$10.95

Mixed greens, sliced certified Angus steak, tomatoes, crispy onions, and crumbled bleu cheese dressing

### Grilled Asian – \$9.50

Baby spinach, grilled all-natural chicken breast, mandarin oranges, edamame, crispy Asian noodles, cilantro, and carrots with our Asian vinaigrette

### Chef – \$9.50

Romaine and iceberg lettuce, sliced all-natural turkey, smoked ham, certified Angus rare roast beef, Swiss cheese, tomatoes, chopped onion, cucumber, chopped egg, and roasted red peppers with choice of dressing

### Southwest – \$9.50

Romaine lettuce, grilled all-natural chicken breast, black beans, corn, cilantro, tomato, Vermont pepper jack cheese, and crispy onions with Chipotle ranch dressing

### Cobb – \$8.95

Romaine and iceberg lettuce, chopped eggs, crispy smoked bacon, avocado, locally grown tomato, and crumbled bleu cheese with choice of dressing

### Greek – \$8.50

Mixed greens, kalamata olives, red onions, tomatoes, pepperoncini, roasted red peppers, cucumber, and feta cheese with our classic Greek dressing

### Waldorf – \$8.50

Romaine lettuce, crisp granny smith apples, dried cranberries, seedless grapes, chopped walnuts, and crumbled bleu cheese with classic Waldorf dressing

### Crazy Caprese salad – \$8.95

Fresh baby spinach, buffalo mozzarella, roasted cherry tomatoes, roasted eggplant, and fresh basil with your choice of dressing

### Veggie – \$8.95

Grilled asparagus, artichoke hearts, zucchini, summer squash, carrots, tomatoes, roasted red peppers, red onions, and corn over mixed greens with your choice of dressing

### Grilled Chicken & Goat Cheese – \$9.95

100% all natural grilled chicken breast, mixed greens, sliced almonds, mushrooms, sun-dried tomatoes, carrots, tomatoes, and goat cheese with your choice of dressing

### Chicken Kabob Salad – \$9.95

100% all-natural grilled chicken, Romaine lettuce, tomato, feta, roasted green peppers, and grilled onions with Greek dressing

### Baby Kale when available +\$1.00

(Add Chicken, Shrimp or Steak to any salad)

## CUSTOM CHOPPED SALADS

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\$6.95 or make it a wrap: \$6.50

Choose your greens: Field Greens / Iceberg / Romaine / Spinach / Arugula / (Baby kale when available +\$1.00)

Choose 4 free ingredients (each additional +\$.50)

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Apples	Cherry peppers	Mandarin oranges
Artichokes	Chickpeas	Mushrooms
Asian noodles	Corn	Pears
Bean sprouts	Croutons	Pepper jack cheese
Beets	Cucumbers	Radish
Black beans	Dried cranberries	Red bell peppers
Bleu cheese crumbles	Edamame	Red onions
Broccoli	Eggs, chopped	Red onions
Carrots	Feta cheese	Roasted red peppers
Celery	crumbles	Sunflower seeds
Cheddar cheese	Fried onions	Swiss cheese
	Grapes	Tomatoes
	Green bell pepper	

Treat yourself with your premium ingredients

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	\$1.25 each	\$.75 each
\$2.50 grilled chicken	Grilled asparagus	Almonds
\$2.50 tuna salad	Roasted turkey	Parmesan cheese
\$3.00 grilled shrimp	Genoa salami	Walnuts
\$3.50 grilled steak	Smoked bacon	Grilled zucchini
	Smoked ham	Hearts of palm
	Fresh mozzarella	Kalamata olives
	Avocado	Sun dried tomato
	Goat cheese	Tofu

Choose your dressing

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Balsamic Vinaigrette (Fat free)	Russian	Bleu cheese
Asian ginger vinaigrette	French	Cesar
Honey lime vinaigrette	Ranch	Creamy asiago
Raspberry vinaigrette	Herb vinaigrette	Greek
	Balsamic vinegar	Honey mustard
	House dressing	Chipotle ranch

## QUINOA BOWLS

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### Quinoa Greens – \$7.95

Kale, brussel sprouts, broccoli stem, and radicchio freshly sautéed and tossed with quinoa and sweet Thai chili sauce

### Korean Quinoa Bowl – \$7.95

Quinoa, bean sprouts, carrots, sesame seeds, zucchini, scallions, fried egg, and soy sauce with spicy miso

### Jamaican Jerk Quinoa Bowl – \$7.95

Quinoa, sweet potato, fried plantain, cabbage toasted coconut, cilantro, and scallion, jerk sauce

### Wok Fried Quinoa Bowl – \$7.95

Carrots, Edamame, water chestnuts, beansprouts, scallions, soy sauce, ginger and egg.

### Aztec Bowl – \$7.95

Corn, pinto beans, tomato, avocado, sweet potato, pumpkin seeds with cumin and chili oil.

(Add Chicken, Shrimp or Steak to any Quinoa Bowl)