



Breakfast Menu

BREAKFAST CASSEROLE DU JOUR

Our casserole of the day served hot & fresh with your choice of banana nut bread or toast. \$7.95

VINTAGE TOAST

Fresh baked bread dipped in our Grand Marnier batter then toasted to perfection. Served w/ maple syrup & a fruit cup. \$5.95

CEREAL PLATTER

Your choice of cereal served with a muffin, toast or banana nut bread & a fruit cup. \$5.95

Cereal \$2.50

Quiche \$5

Fruit Cup \$3

Homemade Muffin \$1.50

Breakfast Casserole \$4.95

Banana Nut Bread \$1.50

Toast (2 slices) \$1.25

OJ & AJ \$1.50

Coffee or Decaf \$1.25

Hot Tea (ask for flavors) \$1.25

Sodas, Iced Tea \$1.25

Fuji Bottled Water \$1.25

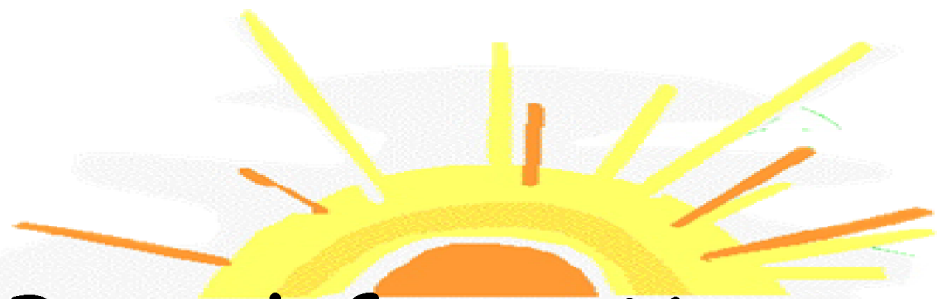
While you're here, pick up lunch or dinner for later.

Vintage Gourmet

434-EASY

3005 E. Cervantes St.

Free Wine Tasting
every Friday 5-7



Breakfast Menu

BREAKFAST CASSEROLE DU JOUR

Our casserole of the day served hot & fresh with your choice of banana nut bread or toast. \$7.95

VINTAGE TOAST

Fresh baked bread dipped in our Grand Marnier batter then toasted to perfection. Served w/ maple syrup & a fruit cup. \$5.95

CEREAL PLATTER

Your choice of cereal served with a muffin, toast or banana nut bread & a fruit cup. \$5.95

Cereal \$2.50

Quiche \$5

Fruit Cup \$3

Homemade Muffin \$1.50

Breakfast Casserole \$4.95

Banana Nut Bread \$1.50

Toast (2 slices) \$1.25

OJ & AJ \$1.50

Coffee or Decaf \$1.25

Hot Tea (ask for flavors) \$1.25

Sodas, Iced Tea \$1.25

Fuji Bottled Water \$1.25

While you're here, pick up lunch or dinner for later.

Vintage Gourmet

434-EASY

3005 E. Cervantes St.

Free Wine Tasting
every Friday 5-7

Vintage House Sandwiches

(Not available in $\frac{1}{2}$ combo)

Cuban Chipotle pork w/ ham & swiss, steamed then placed on a Milano roll w/ chopped pickles & yellow mustard, & pressed till golden brown. \$7.99

Grilled Chicken Our grilled chicken w/ Swiss, Provolone or Cheddar, lettuce, tomato, mayo & honey mustard on a Kaiser roll. \$6.75

Tuna Melt Tuna nicoise salad on pumpernickel rye bread w/ swiss pressed until crispy. \$6.50

Italian Salami, pastrami, swiss, provolone, olive spread, tomatoes, lettuce & Italian dressing on our fresh baked French loaf. \$7.99

CHEF'S CUSTOM SALADS

Caesar Salad Traditional Caesar salad with romaine lettuce, shredded parmesan cheese & homemade croutons. \$5.00

V.G. Salad Fresh mixed salad greens with onions, olives, shredded cheese, tomato & cucumber. \$5.00

Cobb Salad Fancy mixed salad greens, roma tomatoes, chicken breast, sprinkled with bacon, avocado, hard boiled egg & blue cheese, then topped with our vinaigrette dressing. \$7.25

Off the Wall-dorf Salad Fancy mixed greens, blue cheese, raisins, pears & walnuts, finished with our balsamic vinaigrette. \$6.25

Side V.G. Salad A smaller version of our house salad. \$3.00

Add chicken to any salad for \$1.75

(Dressings: Ranch, Caesar, Blue Cheese, Italian, Asian Sesame Ginger, Fat-Free Tomato Basil Vin., & LF Balsamic Vin.)

BOX LUNCHES

Sandwich Box Includes your choice of Boarshead sandwich or wrap, Mediterranean pasta salad, chips, a pickle & a cookie. \$9.95

Salad Box Includes your choice of Caesar, V.G. salad, Tarragon chicken or, Mediterranean pasta salad, fresh fruit cup & a cookie. \$8.95

Fruit Cheese & Bread Box A fresh baked Milano roll, seasonal fruits & cubed cheeses. \$7.95

DELI SALADS

Sold by the pound, enjoy a little or a lot.
Try more than 1. Served on a bed of lettuce.

CALL FOR DAILY CHEF'S SPECIALS

TARRAGON CHICKEN SALAD

MEDITERRANEAN PASTA SALAD

TUNA NICOISE SALAD

Boarshead Deli Sandwiches

Ham Sandwich Ham topped with bacon, swiss cheese, mayo & mustard, on a Kaiser roll \$6.75

Turkey on Wheat Oven Gold turkey on wheat w/ provolone, mustard, lettuce & tomatoes \$6.50

Reuben Corned beef, sauerkraut, swiss cheese & mustard on pumpernickel rye swirl, steamed & topped with Reuben dressing \$6.50

Turkey Melt Oven Gold roasted turkey steamed w/ bacon & cheddar cheese on toasted sourdough w/ mayo, honey mustard, lettuce & tomato \$6.99

Roast Beef Tender roast beef shaved and piled high on sourdough bread with horseradish coleslaw, provolone, mayo, mustard and our chef's seasonings \$6.50

French Dip Lean roast beef and swiss piled on a Milano roll, and served with hot au jus \$6.75

Hot Ham & Cheddar Black Forest Ham & Vermont Cheddar Cheese on a mini Ciabatta roll, with mayo & Italian dressing steamed & pressed \$6.75

Half Combo Choose 1/2 of one of the above sandwiches, or half a turkey, tuna or veggie wrap & a cup of soup \$6.50

Half a Sandwich Choose 1/2 of one of the above sandwiches or 1/2 a veggie, tuna or turkey wrap. \$4.75

add bacon to any sandwich..... 95 cents!

Live Music Tues. & Fri. 5-8

Wraps \$6.50

Chicken Caesar Wrap Our chicken caesar w/ tomatoes in a garlic herb wrap (Not available in $\frac{1}{2}$ combo)

Turkey Wrap Salsalito turkey in a chipotle tortilla wrap, with guacamole, lettuce & cheddar

Soy Lime Chicken Wrap Soy lime chicken, grilled veggies, lettuce, tomatoes, Caesar dressing, Sun Dried Tomato Vinaigrette, provolone, on a garlic herb wrap (Not available in $\frac{1}{2}$ combo)

Tuna Nicoise Wrap Fresh tuna fillet, grilled then shredded, tossed w/ mayo, capers, kalamata olives, red onions, boiled eggs & a touch of dill. Wrapped w/ lettuce in a garlic herb wrap

Veggie Wrap Spinach tortilla wrap with sun-dried tomato aioli, grilled veggies shredded lettuce, salt, pepper & provolone

Vintage Club Wrap Black forest turkey & ham, cheddar, provolone, lettuce, tomato, bacon, mayo & spicy brown mustard in a garlic herb wrap. (Not available in $\frac{1}{2}$ combo)

Vintage Gourmet September Menu

3005 East Cervantes Street: 434-EASY (3279), 434-5555 FAX

OPEN Monday thru Saturday 9AM-9PM

www.i8at.com/vintagegourmet; vintagegourmet@cox.net

DELIVERY & CURBSIDE TAKE-OUT AVAILABLE

APPETIZERS

August 30th-September 18th:

Tropical Spring Rolls w/ chili sauce

September 20th-October 2nd:

Roasted Pepper & Goat Cheese Strudel

DAILY FEATURES

Quiche du Jour \$5

Stuffed Portobello Mushroom \$3.99 Mini

Crab Cake \$1.25

Tomatoes Rockefeller \$5

Fresh Fruit Cup \$3

Muhumara or Spin-Art Dip w/ Bread \$5

App Platter

(1 porto, 4 mini crab cakes, 3 tom-rock)\$9.99

WEEKLY ENTRÉE SPECIALS

(INCLUDES YOUR CHOICE OF SIDE DISH)

August 30th-September 18th:

South of the Border C & D Chicken dumplings with a little chipotle flare added to make it spicy! \$8.99

Curry Pork A delicious curry dish made with tenderloin, old world spices, apples, bananas, nuts & raisins. \$9.99

Hot Beef Stir Fry* Flank steak thinly sliced & mixed with hoison sauce & stir fry veggies. \$12.99

Manicotti Delicious vegetarian blend of cheeses & herbs stuffed in a crepe like pasta. \$8.99

Nutty Fish Our fish of the day dusted w/ cashews and topped with a soy lime sauce. \$10.99

September 20th-October 2nd:

Herb Cheese Chicken Marscapone cheese, herbs & garlic stuffed into a chicken breast & roasted \$8.99

Filet Katie put down the baby & made her famous sweet rub for these grilled fillets. \$12.99

Kielbasa You can never go wrong with sausage! Served with an assortment of mustards & horseradish. \$8.99

Carmonion Pierogies Vegetarian potato stuffed dumplings with a caramelized onion topping. \$8.99

Saffron Fish* Our fresh catch of the day, braised in saffron, tomatoes, veggies, leeks & a splash of citrus juice. \$10.99

SOUP

Cup \$2.99 / Bowl \$4.99

Ask about today's selections.

***Indicates Heart Healthy selection**

Sides

August 30th-September 18th:

Rice & Dill stuffed Zucchini

September 20th-October 2nd:

Coconut Cream Spinach

Daily Features

Garlic Green Beans*

Red Pepper Pasta*

Roasted Honey Glazed Carrots*

Sweet Potato Puree

Spinach Whipped Potatoes

Lemon Herb Asparagus*

Grilled Veggies*

Chef's Rice

Free Wine Tasting EVERY Friday 5-7

DAILY ENTRÉE FEATURES

(INCLUDES YOUR CHOICE OF SIDE DISH)

Crab Cakes A lot more crab than cake! Thousands served. Served with homemade remoulade sauce. \$8.99

Tilapia Almondine Fresh farm raised Tilapia coated in toasted almonds, then fried to a perfect golden brown. Served with remoulade sauce. \$8.99

Stuffed Chicken Ask about today's delicious fillings. \$10.99

Market Meatloaf Garden veggies, beef, sausage & caramelized onion gravy are our secret to this favorite classic. \$6.99

Chipotle Pork Tenderloin* We take small juicy tenderloins & rub them with our chipotle pepper paste, then roast them. \$8.99

Veggie Dinner* A huge plate of your favorite 4 sides. \$6.99

Teriyaki Pork* Pork tenderloin marinated, then grilled & topped w/ our secret teriyaki sauce. \$8.99

Grilled Chicken* A juicy grilled chicken breast, seasoned with Cavenders greek seasoning mix. \$6.25

Soy Lime Chicken* Chicken breast marinated with soy, lime & garlic, then grilled. \$6.25

Sweets

David's Cheesecakes, Bread Pudding, Tiramisu, Pumpkin Roll, Crème Brûlée,

Chocolate Mousse Cake,

Chocolate Fudge Cake,

Lemon Coconut Cake,

German Chocolate Cake,

Hummingbird Cake,

Red Velvet Cake, & Daily Specials

WE HAVE AN IN HOUSE PASTRY CHEF!

We do weddings!

From the showers to the cake, call us.

Catering available for 1-3000+ guests