

GLASSIE MENU

We can make any box lunch gluten free upon request, for an additional \$3.00 (gf bread, gf salad, or gf cookie). A minimum of 10 boxed lunches must be ordered.

MC BOXED LUNCHES

All lunches include: MC Kettle Chips, Fresh Fruit, Chef select cold salad, gourmet cookie, napkin and cutlery.

CLASSIC DELI LUNCHES | \$14.50 PER PERSON

PUT IT ON A HOUSE MADE CROISSANT FOR \$1.00 MORE

Smoked Ham & Cheddar

All-Natural Turkey & Swiss

House Roast Beef & Cheddar

Roasted Chicken Salad Albacore

Tuna Salad

Mediterranean Roasted Tofu

BLT (Bacon, Lettuce & Tomato)

MC WRAPS

All wraps include: MC Kettle Chips, Fresh Fruit, Chef select cold salad, gourmet cookie, napkin and cutlery.

Dagwood Wrap

\$ 16.50 | PER PERSON

Choice of All-natural turkey, smoked ham, house beef & white cheddar includes, crispy onion, iceberg lettuce wrapped in a herb tortilla

Thai Chicken Wrap

\$ 15.50 | PER PERSON

Roasted chicken, pad Thai slaw, covered in peanut sauce wrapped in a sprouts tomato tortilla

Tandoori Chickpea Wrap

\$ 15.50 | PER PERSON

Hearty veggie wrap filled with heritage greens, cucumber, red onion, roasted tomatoes, cilantro, rolled in a ginger tahinil tomato tortilla

Mediterranean Veggie Wrap

\$ 16.50 | PER PERSON

Grilled portobello mushroom, crispy tempeh, roasted veggies, beet hummus, sprouts, wrapped in a delicious balsamic spinach tortilla $\,\psi$

Avocado Bacon Ranch Wrap

\$ 16.50 | PER PERSON

Made with applewood bacon, avocado, romaine lettuce, tomatoes, white cheddar, wrapped in a chipotle tortilla

Chicken Caesar Wrap

\$ 15.50 | PER PERSON

Roasted chicken, including romaine lettuce, shaved parmesan, house caesar, crispy beets, wrapped in a spinach tortilla

Roasted Chicken Pesto Wrap

\$ 15.50 | PER PERSON

Roasted chicken, red onion, sundried tomato, pesto fresh mozzarella, classic greens, pepperoncini, wrapped in spinach tortilla

Buffalo Turkey Wrap

\$ 15.50 | PER PERSON

All-Natural turkey, with celery and carrot slaw, red hot aioli, house pickles, blue cheese wrapped in a chipotle tortilla

HEARTY SALADS

Add herb grilled chicken to any salad +\$3.00, pan roasted salmon +\$6.00, fire roasted skirt steak +\$6.00, or grilled shrimp (5pcs) + \$8.50

Gazpacho Salad

\$ 15.50 | PER PERSON

Classic greens, cucumber, heirloom tomato, red onion, crispy beets, served with a charred tomato vinaigrette

Kale Caesar Salad

\$ 13.50 | PER PERSON

Organic baby kale, shaved parmesan, served with a focaccia crouton house caesar dressing

Southwest Salad

\$ 15.50 | PER PERSON

Romaine lettuce, served with cotija, avocado, pickled onion, shredded cotija tortilla topping with an ancho buttermilk dressing

Farmhouse Salad

\$ 16.00 | PER PERSON

Heritage greens, roasted beets, pickled carrots, chevre pumpkin seed, with a green goddess dressing

Palisade Salad

\$ 16.00 | PER PERSON

Mixed greens, roasted palisade peaches, onion chevre, sunflower seeds, with a spicy honey vinaigrette

Caprese Salad

\$ 15.75 | PER PERSON

Spinach made with sundried tomato, fresh mozzarella, red onion, with a pesto white balsamic

Biscuits Cobb Salad

\$ 16.25 | PER PERSON

Classic greens, heirloom carrots, bacon, tomato, red onion, roasted corn, blue cheese garlic, covered in a horseradish dressing

Power Salad

\$ 16.50 | PER PERSON

Organic kale, mixed with quinoa, black beans, avocado, roasted sweet potato, pepita, tomato, with a cheddar citrus agave vinaigrette

CREW FAVORITES

The Nashville

\$ 16.00 | PER PERSON

Spicy roasted chicken, house pickles, mustardy slaw with pimento cheese, on a harvest moon sweet potato bun

The Antipasto

\$ 17.50 | PER PERSON

Artisan salumi, soppresatta, mortadella provolone cherry pepper relish, red onion served in an italian roll

The Steakhouse

\$ 17.50 | PER PERSON

Horseradish roasted sirloin, with a blue cheese spread, crispy onion, shredded iceberg, chimichurri on a ciabatta

Club Croissant

\$ 15.50 | PER PERSON

All-Natural turkey, smoked ham, applewood bacon, white cheddar, red pepper aioli served on a delicious buttery croissant

The New Yorker

\$ 15.00 | PER PERSON

Pastrami, swiss cheese, grainy mustard, red cabbage slaw served on a marble rve

Field To Table

\$ 16.50 | PER PERSON

Roasted cauliflower, crispy tempeh, spicy red pepper hummus, sprouts, roasted tomato, lemon tahinil smothered ciabatta