

Specialty Sandwiches

Hot Off the Grill

Reuben on Jewish Rye house corned beef, pastrami, or smoked turkey, grilled w/ fresh caraway sauerkraut, swiss, deli mustard, Russian dressing	15.00
Applewood Roasted Beef Au Jus on crusty baguette, with sharp cheddar, basil aioli and horseradish	13.00
Grilled Panini pepperoni, salami, provolone, red onion on focaccia	14.00
Beer Basted Grilled House Bratwurst with fresh caraway sauerkraut, deli mustard and caramelized onions	11.00
Ricotta Meatball Parmesan on baguette w/ mozzarella, marinara, fresh oregano	12.00
Fire Roasted Veggies zucchini, red bell, red onion, eggplant, on baguette w/ feta, red bell hummus, raspberry walnut dressing add caramelized onions to above 50¢	13.00

Sandwiches

Fresh Baked Breads

Goodseed Wheat, Farmhouse Sourdough, Jewish Rye, French Baguette, Jalapeno Cheddar, (focaccia/croissant add \$1)
All meats **Hasty Bake** Smoked, Grilled or Roasted on site.

	Half	Whole
♥ Applewood Smoked Turkey Breast	6.00	10.00
Hickory Smoked Cure 8 1 Ham	6.00	10.00
House Corn Beef Brisket	6.50	13.00
House Hickory Peppered Pastrami Brisket	6.50	13.00
Applewood Smoked Roast Beef	6.50	13.00
Hickory Smoked Chicken Salad egg, raisins, almonds, celery, spices	6.50	13.00
♥ Albacore Tuna Salad with apples, egg, walnuts & lemon	6.50	12.00
Egg Salad with celery, dill and pepitas	6.50	12.00
Grilled Three Cheese with tomato, red onion	6.50	12.00
♥ Avocado w/ clover sprouts, basil aioli and roasted pepitas	6.50	12.00
♥ Vegetarian hummus, zucchini, carrots, cucumber, pepitas, avocado Above items served with vine ripe tomato and leaf lettuce. Add avocado \$1.50	6.50	12.00

Condiments: basil mayo, deli mustard or French's, leaf lettuce, tomatoes, red onion, clover sprouts, pepperoncinis, kosher pickle, (caramelized onion add 50¢)
All sandwiches served with choice of big eye swiss, sharp cheddar, provolone, smoked gouda, muenster, & jalapeno jack.

Kid's Stuff

12 years old and under, please

Classic Grilled Cheese with gourmet chips	6.00
All Beef Grilled Hot Dog with gourmet chip	5.00
PBJ w/ Banana with gourmet chips	6.00
House Pasgetti & Meatballs	8.00

Farm to Fork

Scissor Tail Farms Salads

House Made Dressings: red wine blush, Italian, honey lime, raspberry walnut, buttermilk dill, roasted pecan pesto. (all from scratch)

	Whole	Half
♥ Scissor Tail Farms Field Greens Salad	gf 10.00	5.00
♥ Caesar Salad with garlic croutons & fresh parmesan	10.00	5.00
♥ Scissor Tail Farms Baby Kale Salad grilled chicken, mint, scallion, cilantro, grapes, candied pecans	gf 15.00	
♥ Scissor Tail Farms Spinach Salad hickory ham, red onion, gf 15.00 roasted grape tomato, glazed pecans, goat cheese, and raisins		
♥ Greek Salad cucumber, artichokes, roasted grape tomato, gf 14.00 kalamata olive, feta crumbles, red onion		
♥ Fire Roasted Veggies on Scissor Tail Farms field greens gf 15.00 w/ feta crumbles, zucchini, red bell pepper, red onion, eggplant		
♥ Cobb Salad grilled chicken breast, boiled egg, avocado, gf 16.00 cucumber, balsamic glazed onion, blue cheese crumbles		
Add Chargrill Marinated Chicken Breast to above gf 3.50 Add avocado \$1.50		

All salads are loaded with smarmy fillings, like nuts, raisins, grapes, red onion, zucchini medley, and roasted grape tomato.

Side Orders

All Sides are made Fresh Daily with Natural & Wholesome Ingredients

♥ Knarley Quinoa Tabouli garbanzo, kidney beans, corn, parsley	gf 3.75
♥ Pasta Salad w/ Artichoke Hearts, Veggies, Feta	3.50
Red Skin Potato Salad	gf 3.00
♥ Carrot Raisin Walnut Salad (sweetened with local honey)	gf 3.25
♥ Fresh Fruit Scoop (of the season)	gf 4.00
Soup of the Day (crafted daily)	cup 4.00 bowl 7.00
Assorted Chips (kettle, baked or house sweet potato chips)	gf 1.75-2.00

Beverages

♥ Iced Tea (decaf raspberry or regular) Fresh brewed	2.50
Soft Drinks (16oz) Featuring Stubborn Products	2.50
Blue Sky Cola Assorted Flavors	2.50
Gourmet Deli Blend Coffee (Free refills) fresh ground brewed	2.00
♥ Milk (organic 1% or organic chocolate)	2.00
♥ Assorted Spring Waters fiji, panna, evian, aquafina	1.00 -2.00
♥ Assorted Sparkling Waters perrier, pellegrino	2.25

For the Sweet Tooth

Made Fresh Daily in Our Gourmet Market

Famous Chocolate Chip Pecan Cookies	2.50
Turbo Brownies - Pecans Diamonds - Lemon bars	3.50
Awesome Deli Pies	6.00
Sinfull Cakes	7.00-8.00

Farm to Fork

Catering

24 Hour Notice Appreciated

(We can design a menu to meet your specific requirements.)

Gourmet Meat Tray deli mustard, basil mayo	Lg. 110.00 Med. 65.00
a hearty arrangement of 5 of our finest meats, smoked turkey breast, ham, corned beef, pastrami, roast beef, baby swiss and sharp cheddar.	16-20 people 8-12 people
Shaved Meat & Cheese Tray deli mustard, basil mayo	Lg. 90.00 Med. 55.00
deli shaved turkey, beef & ham complimented with big eye swiss & cheddar thinly sliced for best texture & flavor.	
Gourmet Cheese Tray	Lg. 110.00 Med. 65.00
classic cubed cheese, including cheddar, provolone, big eye swiss, jalapeno jack, garnished w/ red & white grapes.	
Specialty Cheese Tray	Lg. only 150.00
Domestic and imported brie, lovera's, smoked gouda, manchego, cheddar, swiss w/ strawberries, kiwi & grapes.	
Domestic Fruit & Cheese Tray	Lg. only 140.00 Med. 75.00
Sweet strawberries, grapes, cantelope, kiwi, pineapple and orange, arranged with swiss, cheddar & provolone.	

(All cheese trays served with HOMEMADE CRUSTINI)

Lunch Time

Min. 5 people. Cold Sandwiches only

(whole sandwich)	(The Box Lunch)
choice of any meat, cheese, bread, condiment, side dish & dessert, kosher spear	
Applewood Smoked Turkey Breast w/cookie w/brownie	14.00ea. 14.50ea.
& Hickory Ham	
Remaining cold meat or salad sandwiches	15.00ea. 15.50ea.
Individually sealed with mayo, mustard, turbo brownie or cookie, kosher spear, utensil & napkin	

Deli Buffet

Minimum 15 people

Display of 3 gourmet meats, big eye swiss, sharp cheddar, choice of side dishes, assorted Artisan Rolls, and Assorted breads, lettuce, tomato, pickles, pepper, onions, sprouts, basil mayo, graind mustard, yellow mustard, & assorted hand desserts. 15.50/person

Add Raspberry Tea Service or Blue Sky Cola - \$2.50 ea.
Plates, napkins, utensils - add \$1.25/person

(We can design a menu to meet your specific requirements.)

Catering "Hotline"

918-492-4745

(MENUS) www.thebostondeli.com

Consuming undercooked foods can result in food born illnesses.

All prices subject to change without notice. Tax & service charge not included.

Farm to Fork