

THE MOUNT'S

# TERRACE

# Cafe

## SANDWICHES

- 14 **ITALIAN HOAGIE**  
*salami, capicola, provolone, arugula, tomato on farmers roll + a side of hoagie dressing*
- 14 **PROSCIUTTO + PEAR**  
*prosciutto, pear, fig jam, brie cheese on wheatberry bread + a side of basil pesto*
- 14 **CHICKEN CAPRESE**  
*grilled chicken, fresh mozzarella, basil, tomato, on a ciabatta + a side of roasted pepper pesto*

## CHEESE

- 20 *Artisan cheeses, cured meats, gherkins, nuts and jam*

## HUMMUS

- 16 *Roasted garlic + lemon hummus, EVOO, giardiniera, spiced olives + a side a Stacy's pita chips*

## SALADS

- BEET SALAD** 16  
*roasted beets, watermelon, pistachios, arugula, pickled onions, spiced chickpea + a side of goat cheese + a side of balsamic vinaigrette*
- GREEK ORZO** 16  
*orzo, lemon, cucumber, kalamata olives, tomatoes, grape leaves + a side of feta cheese + a side of greek dressing*
- CHICKEN COBB** 18  
*grilled chicken, tomato, bacon, onion, carrot, egg, cucumber + a side of bleu cheese + a side of green goddess*

## DESSERT

*Ask your server about our assortment of cakes and locally-made cookies and brownies!*

*Set wide the window.  
Let me drink the day.*

— Edith Wharton

**KJNOSH**  
CATERING BY CHEF MIKE MONGEON

No substitutions, please. Please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness.