

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	11.00
Beer Basted Grilled House Bratwurst with fresh caraway sour kraut, deli mustard and caramelized onions	8.00
Applewood Roasted Beef Au Jus on crusty baguette, with sharp cheddar, basil aioli and horseradish	9.50
Grilled Panini pepperoni, salami, provolone, red onion, black olives on focaccia	9.50
Ricotta Meatball Parmesan on baguette w/ mozzarella, marinara, fresh oregano	8.50
Fire Roasted Veggies zuchiniris, red bell, red onion, eggplant, on baguette w/ feta, red bell hummus, raspberry walnut dressing add caramelized onions to above 50¢	8.50

Sandwiches

Fresh Baked Breads

Goodseed Wheat, Farmhouse Sourdough, Jewish Rye, French Baguette, Jalapeno Cheddar, (focaccia/croissant add \$1)

All meats Hesty Bake Smoked, Grilled or Roasted on site.

	Half	Whole
♥ Applewood Smoked Turkey Breast	5.00	8.00
Hickory Smoked Cure 8 1 Ham	5.00	8.00
House Corn Beef Brisket	5.50	10.00
House Hickory Peppered Pastrami Brisket	5.50	10.00
Applewood Smoked Roast Beef	5.00	9.00
Hickory Smoked Chicken Salad craisins, almonds, celery, spices	5.00	8.50
♥ Albacore Tuna Salad with apples, walnuts & lemon	5.00	8.00
Egg Salad with grapes and black olives	5.00	8.00
Grilled Three Cheese with tomato, red onion	5.00	8.00
♥ Avocado w/roasted pepitas	5.00	8.00
♥ Vegetarian hummus, zuchiniris, carrots, cucumber, pepitas	5.00	7.50

Above items served with vine ripe tomato and leaf lettuce. **Add avocado \$1.50**

Condiments: basil mayo, deli mustard or French's, leaf lettuce, tomatoes, red onion, alfalfa sprouts, pepperoncini's, kosher pickle, (carmalized 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	7.50

Farm to Fork

ScissorTail Farms Salads

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

	Whole	Half
♥ ScissorTail Farms Field Greens Salad	gf 8.00	4.50
♥ Caesar Salad with garlic croutons & fresh parmesan	8.00	4.50
♥ ScissorTail Farms Baby Kale Salad grilled chicken, mint, scallion, cilantro, grapes, candied pecans	gf 11.00	
♥ ScissorTail Farms Spinach Salad hickory ham, red onion, gf	11.50	
♥ Greek Salad roasted grape tomato, glazed pecans, goat cheese, and craisins cucumber, artichokes, roasted grape tomato, kalamata olive, feta crumbles, red onion	gf 10.00	
♥ Fire Roasted Veggies on ScissorTail Farms field greens w/ feta crumbles, zucchini, red bell pepper, red onion, eggplant	gf 11.00	
♥ Cobb Salad grilled chicken breast, boiled egg, avocado, cucumber, balsamic glazed onion, blue cheese crumbles	gf 12.00	
Add Charge! grill Marinated Chicken Breast to above	gf 3.00	Add avocado \$1.50

All salads are loaded with smarmy fillings, like nuts, craisins, 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 2.75	
♥ Pasta Salad w/Artichoke Hearts & Veggies Red Skin Potato Salad	2.50	
♥ Carrot Raisin Walnut Salad (sweetened with local honey)	gf 2.50	
♥ Fresh Fruit Scoop (of the season)	gf 3.50	
Soup of the Day (crafted daily)	cup 3.00	bowl 6.00
Assorted Chips (kettle, baked or house sweet potato chips)	gf 1.50	

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)	1.75
♥ Assorted Spring Waters fiji, panna, evian, aquafina	1.00 -2.00
♥ Assorted Sparkling Waters perrier, pellegrino	2.00

For the Sweet Tooth

Made Fresh Daily in Our Gourmet Market

Famous Chocolate Chip Pecan Cookies	2.00
Turbo Brownies - Pecans Diamonds - Lemon bars	2.75
Awesome Deli Pies	5.00
Sinfull Cakes	6.00-7.00

Farm to Fork

Catering

24 Hour Notice Appreciated

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

16-20 people 8-12 people

Gourmet Meat Tray deli mustard, basil mayo **Lg. 100.00 Med. 55.00**
a hearty arrangement of 5 of our finest meats, smoked turkey breast, ham, corned beef, pastrami, roast beef, baby swiss and sharp cheddar.

Shaved Meat & Cheese Tray deli mustard, basil mayo **Lg. 80.00 Med. 45.00**
deli shaved turkey, beef & ham complimented with big eye swiss & cheddar thinly sliced for best texture & flavor.

Gourmet Cheese Tray **Lg. 90.00 Med. 50.00**
classic cubed cheese, including cheddar, provolone, big eye swiss, jalapeno jack, garnished w/red & white grapes.

Specialty Cheese Tray **Lg. only 120.00**
Domestic and imported brie, lovera's, smoked gouda, cheddar, swiss w/strawberries, kiwi & grapes.

Domestic Fruit & Cheese Tray **Lg. only 100.00 Med. 55.00**
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
& Hickory Ham **11.00ea. 12.50ea.**

Remaining cold meat or salad sandwiches **12.00ea. 13.00ea.**
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, grained mustard, yellow mustard, & assorted hand desserts. **12.25/person**

Add Raspberry Tea Service or Blue Sky Cola – \$2 ea.

Plates, napkins, utensils – add .75¢/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