



IN-HOUSE and TAKEOUT MENU

SANDWICH SUGGESTIONS

(All sandwiches come with a Manhattan Deli Sour Pickle and Sweet Potato Chips)

- The Steak Sandwich \$8.25
 - Tender Flatiron steak rubbed with chilies and lime, charred over high flames, sliced thin and served on a chewy baguette with grilled sweet onions, roasted pepper rings, fried jalapenos, cilantro chimichurri and baby arugula.
- Oven Roasted Turkey with Cranberry Relish \$7.25
 - Our house roasted turkey breast, hand carved and layered on hearty white Pullman bread with juicy thick cut apple wood bacon, our own cranberry relish and thyme infused mayonnaise.
- Silky Shrimp Salad \$10.95
 - Gently poached jumbo shrimp tossed in a creamy New England style dressing, and seasoned with zesty fresh onion slaw served on a brioche roll
- Chicken with Fennel Slaw \$7.25
 - Cider marinated and fire grilled chicken breast sliced and stacked with fresh apple and fennel slaw, shaved red onions, thyme infused mayonnaise, and provolone cheese on a tender sourdough roll.
- Slow Smoked Spicy Sweet Pork Loin \$7.25
 - Tender, slowly smoked pork loin with rosemary and thyme crust, sliced thin and served atop a hearty sourdough roll with apple jalapeno pottage and sharp cheddar cheese. Enjoy warm or cold.

CREATE YOUR OWN SANDWICH MASTERPIECE WITH ANYTHING WE HAVE FOR \$7.25!

(PROSCIUTTO SANDWICHES ARE \$8.25)

BREADS:

Seven Grain, Pullman White, Seeded Rye, Sourdough roll, French Baguette, Ciabatta, Whole Wheat Wrap, Herb Wrap

MEATS/MAIN COMPONENTS:

Boar's Head Roast Beef, Black Forest Ham, Prosciutto Di Parma, House Roasted Turkey Breast, Citrus Grilled Chicken Breast, House Made Corned Beef, Chicken Salad, Tuna Salad, Shrimp Salad

CHEESES:

Cheddar, Swiss, Provolone, Fresh Mozzarella, Boursin, Brie, Fontina, American

TOPPINGS:

Lettuce, Tomatoes, Pickles, Cucumbers, Red Onions, Sprouts, Roasted Red Peppers, Hot Pepper Relish, Chow Mein Noodles, Pickled Banana Peppers, Dijon, Russian Dressing, Horseradish Cream, Thyme infused Mayonnaise, Russian Dressing, Cranberry Relish, Hummus

PREMIUM ADDITIONS (Add \$.75 each)

Oven Cured Tomatoes, Caramelized Onions, Fried Jalapenos, Bacon, Cilantro Chimichurri, Apple Fennel Slaw

SOUPS, STEWS and CHOWDERS

Cup - \$3.25 Bowl - \$5.50

Quart - \$8.95

SALADS – MADE TO ORDER OR PREPARED FOR YOUR CONVENIENCE

- Garden Salad \$5.95
 - Crisp iceberg lettuce, cucumbers, cherry tomatoes, shredded purple cabbage and zesty Italian vinaigrette
 - Caesar Salad \$6.95
 - Classic Caesar style salad with fresh hearts of romaine, shredded parmesan and crunchy croutons
 - Available with Chicken or Shrimp – Add \$3.00 PP
 - Greens on Blue \$6.95
 - Mixed spring greens with hand cut orange segments, crumbled local blue cheese, and sherry basil dressing
 - The Citrio Salad \$6.95
 - Crisp Romaine lettuce with house pickled red onions, hearts of palm, fresh avocado & creamy buttermilk dressing
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ENTREES AND PREPARED MEALS

SHOP HERE FOR SPECTACULAR FOODS FOR YOUR HOME OR CHOOSE YOUR MEAL BY SELECTING AN ENTRÉE AND TWO SIDES

- Cider Marinated Grilled Chicken Breast \$13.95/lb - \$9.95 As a meal with two sides
 - Juicy boneless breast of chicken marinated in our house made cider blend, grilled over open flame.
- House Smoked Rosemary chicken quarters \$12.95/lb - \$9.50 As a meal with two sides
 - Bone in chicken thighs rubbed with fresh rosemary and spices, hot smoked to perfection.
- Herb Rubbed Flatiron Steak \$16.95/lb \$12.95 As a meal with two sides
 - Well marbled Flat-Iron steak rubbed with a blend of locally grown fresh herbs, sliced thin and served with fire roasted tomatoes.
- Dry Rubbed Smoked Baby Back Ribs - \$14.00/lb
 - The meat falls off the bone just before it melts in your mouth. A crispy outer shell created by our secret dry rub adds incredible depth to these ribs. Served with Honey BBQ or Vinegar Dipping Sauce (but does very well on its own).
- Deep Dish Quiche \$3.75/piece or \$20.00/Quiche - \$6.95 As a meal with two sides
 - Arranged in a deep pan and carefully cooked, our daily quiche selection is made with the freshest available ingredients. Try a piece, or call ahead and have your own specially prepared (Please allow 24 hour notice).

- B&L's Famous Chicken Salad \$11.95/lb
 - Large cuts of all white meat chicken tossed in a creamy dressing with Granny Smith apples and toasted almond slivers
- Home-style Tuna Salad \$10.95/lb
 - 100% Pacific Fleet Albacore Tuna mixed with a delicate blend of mayonnaise, fresh lemon and thyme
- Fire Licked Atlantic Salmon Salad \$21.95/lb
 - Fresh Atlantic salmon, grilled over open flame and gently tossed with an herb and citrus dressing, accented with baby spinach and arugula.

BREAD & LILY SIDES SELECTIONS

- Roasted Rosemary Potato Salad \$7.95/lb
 - Quartered red bliss potatoes seasoned with rosemary, roasted until golden, and tossed in a rich dressing with fresh herbs and toasted garlic chips.
- Pasta Amarillo \$7.95/lb
 - Tender penne pasta tossed in saffron and roasted fennel dressing with caramelized leeks and baby spinach.
- Fire Roasted Asparagus \$7.95/lb
 - Jumbo asparagus spears, generously seasoned and fire roasted at 600 degrees.
- Roasted Vegetable Salad \$7.95/lb
 - Broccoli, cauliflower, red peppers, cipolini onions, zucchini, and other fresh vegetables tossed with fresh herbs and roasted to bring out a harmony of flavors.
- Apple and Fennel Cole Slaw \$7.95/lb
 - Shredded fennel and green apple threads mixed with chopped cabbage and tossed in a creamy cole slaw dressing.
- Fresh Fruit Salad \$8.95/lb
 - The freshest available fruit salad.

DESSERTS

- Beignets - \$.50 each or \$5.50/dozen
 - We make as many as we can each day, and they go very fast! Glazed, plain, or dusted in sugar and espresso, these bite-sized puffs of dough are great with coffee or as a treat anytime.
- Bread & Lily's Ice Cream – Small Cup \$1.95 Medium Cup \$2.95 Large Cup \$3.95 Pint \$5.50
 - Made onsite with the purest ingredients – Check store for daily selection
- Bars and Brownies \$1.50
 - A selection of our fresh homemade bars and brownies.
- Cookies \$.75
 - Fresh baked daily selection.
- Pies \$12.95
 - The only thing missing is a window for us to cool these on. Special orders can be accommodated with proper notice.
- Individual pastries \$4.95
 - We offer a wide selection of individual pastries perfect for elegant desserts at a dinner party, or just to enjoy with a delicious coffee drink.

GRAB AND GO

Chopped Liver \$4.95 – ½ pint \$8.95 – Pint

A secret family recipe of chicken livers, onions, and eggs, seasoned and blended together to create a rich creamy spread.

House Smoked Whitefish Salad \$27.50/lb

AVAILABLE BY SPECIAL ORDER – Please allow 24-48 hours

Hand picked large pieces of smoked whitefish tossed together with brunois celery and fine herbs finished with a velvety sour cream blend and a hint of lemon.

BEVERAGES

Sodas –\$1.75

Coca Cola, Diet Coke, Sprite, Diet Sprite, Ginger Ale

Water – ½ liter \$1.25

Izze Flavored Sparkling Juices \$2.25

Nantucket Nectars \$1.95

Fresh Brewed Unsweetened Iced Tea \$1.75

Tart and Sweet Fresh Squeezed Lemonade \$2.25

BREAD & LILY COFFEE

\$1.50

BREAD & LILY COFFEE DRINKS

ESPRESSO/CAPPUCCINO

LATTE/CAFÉ MOCHA

HOT or ICED

\$3.25