

S A N D W I C H E S & W R A P S

Inspired by the ease of coastal dining, our sandwiches and wraps showcase thoughtfully sourced ingredients layered on freshly baked breads. Classic preparations are elevated with house-made aiolis, bright herbs, and balanced textures, creating dishes that feel both relaxed and polished. Designed for unhurried lunches and seaside afternoons, these selections reflect a refined approach to classics.

B.L.AT. Croissant

Locally sourced bacon, marinated tomatoes, fresh arugula, and ripe avocado on a toasted buttery croissant with a basil aioli.

Italiano Sandwich

Genoa salami, thinly sliced capicola, Kurobuta ham, fontina cheese, our house pickles & peppers, on Stecca bread with a Nduja aioli.

Northwest Lobster Roll

Butter-poached lobster with pickled celery, chives, ripe avocado, crispy onions, and a citrus aioli on a New England roll.

Turkey & Bacon Sandwich

Tender roasted turkey breast with thick-cut bacon, creamy avocado, marinated tomatoes, fresh arugula, on Stecca bread with a basil aioli.

Turkey Wrap

Tender roasted turkey breast, banana pepper glaze, romaine lettuce, turmeric carrots, fresh cucumber, ripe avocado, fried onion, basil & cilantro.

Caesar Wrap

*Choice of roasted chicken & bacon, fried chicken & bacon,
or chickpea falafels.*

Romaine lettuce, Mama Lil's peppers, marinated tomato, shaved parmesan. Tossed in our house, Caesar dressing.
