

# JUDY'S

## COUNTER



### SANDWICHES AND WRAPS

<b>Daily Hot Sandwich</b>	<b>\$16.00</b>
Ask a server about today's hot sandwich	
<b>Brisket</b> (DF)	<b>\$16.00</b>
Smoked beef brisket with pickled vegetables on a potato bun	
<b>Chicken Caesar Wrap</b>	<b>\$15.00</b>
Grilled chicken breast, romaine lettuce, parmesan cheese, and Caesar dressing in a spinach flour tortilla	
<b>Portobello</b> (Vg) (DF)	<b>\$15.00</b>
Roasted portobello mushroom, aged cheddar cheese, red bell pepper, and garlic herb aioli on brioche	
<b>Tuna Salad</b> (DF)	<b>\$15.00</b>
Classic albacore tuna salad with lettuce and tomato on multi-grain bread	
<b>Turkey</b> (DF)	<b>\$15.00</b>
Smoked turkey with lettuce, tomato, and blueberry onion jam on a ciabatta roll	
<b>Vegan “Egg” Salad</b> (V) (DF)	<b>\$15.00</b>
Tofu-based “egg” salad with capers, pickled red onion, and radish on whole grain bread	
<b>Sunbutter and Strawberry Preserves</b> (V)	<b>\$8.00</b>
Sunflower seed butter and strawberry preserves on whole wheat bread	

### SOUP

<b>Soup of the Day</b> (V) (GF)	<b>\$9.00</b>
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### BEVERAGES

<b>Bottled Water</b>	<b>\$3.00</b>
<b>Soft Drinks</b>	<b>\$3.50</b>
<b>Herbal Tea</b>	<b>\$4.00</b>
<b>Hot Chocolate</b>	<b>\$4.50</b>
<b>Starbucks Coffee</b>	<b>\$4.50</b>
<b>Americano</b>	<b>\$5.00</b>
<b>Espresso</b>	<b>\$5.00</b>
<b>Cappuccino</b>	<b>\$5.50</b>
<b>Latte</b>	<b>\$5.50</b>
<b>Café Mocha</b>	<b>\$5.50</b>

### ENTRÉE SALADS

<b>BBQ Cauliflower</b> (V) (GF)	<b>\$16.00</b>
Roasted cauliflower, Asian pear, chopped pecans, and vegan ranch dressing on romaine lettuce	
<b>Chicken Chimichurri Couscous</b> (DF) (GF)	<b>\$16.00</b>
Chicken, couscous, cucumber, tomato, and chimichurri dressing on arugula and romaine lettuce	
<b>Salmon</b> (DF) (GF)	<b>\$16.00</b>
Grilled salmon, green beans, olives, red bell pepper, fingerling potatoes, hard-boiled egg, and balsamic dressing on mixed greens	
<b>Sesame Chicken</b> (DF)	<b>\$16.00</b>
Sesame chicken, fried wontons, mandarin oranges, sliced almonds, tomatoes, green onion, and sesame-ginger dressing on mixed greens	

### SIDE SALADS

<b>Sm \$4.00</b>	<b>Med \$6.00</b>	<b>Lg \$10.00</b>
1 person	2 people	3–4 people
<b>Butter Bean</b> (V) (GF)		
Smoky butter beans, sweet peppers, and herb vinaigrette		
<b>Farfalla</b> (Vg)		
Farfalla pasta, roasted vegetables, and basil pesto		
<b>Grilled Corn</b> (Vg)		
Corn, heirloom tomatoes, black kale, feta cheese, and basil lime vinaigrette		

### SNACKS AND SIDES

<b>Whole Fruit</b>	<b>\$2.00</b>
<b>Assorted Chips</b>	<b>\$3.00</b>
<b>Brie, Grapes, and Crackers</b>	<b>\$6.50</b>
<b>Fresh Cut Fruit</b>	<b>\$6.50</b>

### PASTRIES AND DESSERTS

<b>Danish</b>	<b>\$4.00</b>
<b>Croissant</b>	<b>\$4.00</b>
<b>Muffin</b>	<b>\$4.00</b>
<b>Lemon Bar</b>	<b>\$4.00</b>
<b>Brownie</b>	<b>\$4.00</b>
<b>Assorted Cookies</b>	<b>\$4.00</b>
<b>Black and White Cookie</b>	<b>\$5.00</b>
<b>Bagel and Cream Cheese</b>	<b>\$5.50</b>

(Vg) Vegetarian (V) Vegan (GF) Gluten Free (DF) Dairy Free (K) Kosher

Prices include sales tax | All food items have been prepared in compliance with public-health guidelines.