

breakfast menu

all breakfast sammies served with seasonal fruit
(eggs cooked to order)*

which came first \$6.95 two all natural fried eggs, muenster, 'tender belly' bacon, on ciabatta

the canales \$6.95 two all natural fried eggs, chorizo, green chili, muenster, avocado, house pickled jalapeños, on ciabatta

phinney benny \$6.95 two all natural fried eggs, spinach, parmeggiano grana, house roasted tomatoes, garlic aioli, on focaccia

rooster's reuben \$6.95 two all natural fried eggs, corned beef, french emmental, on ciabatta

green eggs & ham \$6.95 two all natural fried eggs, 'tender belly' ham, basil pesto, 'dish' mozz, on ciabatta

sunny side \$6.95 two all natural fried eggs, cream cheese, avocado, roasted red peppers, on focaccia

sole sister \$6.95 two all natural fried eggs, house cured salmon, cream cheese, red onion, tomatoes, capers, on a bagel

noosa yoghurt parfait \$5.95 'noosa' yoghurt, house made granola, seasonal fruit

prepared foods

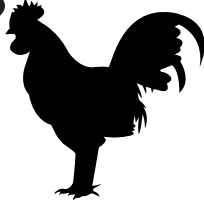
to view our specials for the day, please visit dishgourmet.com/daily-specials

we are proud to partner with the following local colorado purveyors

- | | |
|-----------------|----------------------|
| boxcar coffee | boxcar coffee |
| tender belly | hazel dell mushrooms |
| rowdy mermaid | munson farm |
| dr d's | boulder popcorn |
| sherpa chai | udi's bakery |
| isabelle farms | noosa yoghurt |
| boulder sausage | shine |
| lillabee | upstart |

*consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

served all day!



catered lunch

delivery available

boxed lunch

\$13.95 - \$14.95 (call for details)

48 hours advance notice is helpful

choice of any sandwich or salad
cookie, chips, pickle and a can of
flavored sparkling water

assorted cold sandwich platter

with potato chips \$10.25

soup & salad with bread \$7.95/pp

'build your own' deli platter

3-4 meats, lettuce, tomato, onion, cheeses, breads,
condiments, served with chips

small (up to 10) \$105

medium (up to 20) \$205

large (up to 40) \$410

for lil' foodies
kids menu
is available



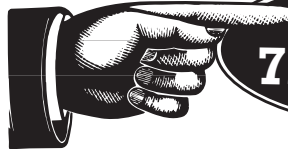
eat every
sandwich
and be crowned
sandwich
king
ask for details

be the
★
of the party with an
antipasti
platter

we cater

corporate & private
events & schindigs

call or email us and we'll talk menus!



call
720-565-5933

we're open!
mon. - fri. 9am - 6pm
sat. 11am - 4pm
closed sundays

we're local



ask about our
gluten-free
options

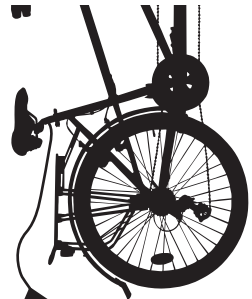
quality meats

locally house
sourced & roasted



having a party
call us!
720-470-8906

prepared foods
made daily!



dish

— GOURMET —

1918 pearl street * boulder, co
720.565.5933 * dishgourmet.com

info@dishgourmet.com

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all sandwiches come with potato chips + pickle (upon request). sub chips for potato, pasta, or green salad for \$1.25 more.

..... *sandwiches*

thanksgiving \$9.95 (hot) 'mary's' natural turkey cranberry, stuffing, gravy, on ciabatta

gobbler \$10.95 'mary's' natural turkey, avocado, muenster, tomato, lettuce, 'tender belly' bacon, pesto mayo, on ciabatta

chatham \$9.95 (hot or cold) 'mary's' natural turkey french emmental, coleslaw, russian, on pumpernickel

mapleton \$9.95 house roasted colorado raised, natural beef, white cheddar, red onions, bibb lettuce, tomato, horseradish mayo, on ciabatta

boulder bbq brisket \$9.95 (hot) slow cooked beef brisket, caramelized onions, white cheddar, coleslaw on ciabatta

whittier \$10.95 speck, pate, brie, honey mustard, red onions, 'dish' apple chutney, field greens, on a baguette

italian \$10.95 sopressata, capicola, genoa, 'dish' made fresh mozz, house roasted tomatoes, field greens, balsamic/kalamata olive spread, on a baguette

the buff \$9.95 (hot) buffalo style chicken breast, 'tender belly' bacon, lettuce, tomato, pickled jalapeños, cheddar, blue cheese dressing, on focaccia

request our house-baked
gluten free bread
on any sandwich

east end \$10.95 proscuitto parmeggiano grana, spinach, on a buttered baguette

piglet \$9.95 'tender belly' ham, french emmental, bibb lettuce, tomato, honey mustard, mayo, on ciabatta

blat \$8.95 'tender belly' bacon, tomatoes, bibb lettuce, mayo, avocado, on focaccia

flipper friendly \$9.95 albacore tuna salad, white cheddar, bibb lettuce, tomato, on pumpernickel

kenai \$9.95 house cured salmon, dill cream cheese red onions, tomatoes, capers, field greens, on a baguette

whitefish salad \$9.95 smoked whitefish, cream cheese, red onions, tomatoes, bibb lettuce, on pumpernickel

cuban \$9.95 (hot) 'tender belly' ham & pork shoulder, french emmental, pickles, mayo, mustard, on focaccia

the chook \$9.95 (hot) grilled chicken breast, 'dish' mozz, rosemary/roasted garlic aioli, 'dish' tomato spread, on focaccia

scuba steve \$10.95 (hot) blackened fish (salmon) slaw, avocado, tomato, lemon tarter, on gluten free bread

uncle phrix (formerly New Yorker) **\$9.95** (hot) pastrami, french emmental, coleslaw, mustard, on pumpernickel



..... *salads*

add chicken (\$3) or house cured salmon (\$4)
+ blackened salmon (\$7.50) to any salad

***caesar \$6.95** romaine hearts, croutons, parmeggiano grana, traditional caesar dressing

***dish salad \$6.95** field greens, balsamic vinaigrette, house roasted tomatoes, cucumbers, roasted red peppers, parmeggiano grana, red onion

spinach salad \$7.25 spinach, bacon, sherry vinaigrette, red onions, house roasted tomatoes, parmeggiano grana

reuben \$9.95 (hot) corned beef, coleslaw, french emmental, russian dressing, on pumpernickel

chicken salad \$9.95 all natural tarragon chicken salad, lettuce, tomato, 'tender belly' bacon, on ciabatta

..... *vegetarian sandwiches*

🌿 **egg salad \$8.95** farm fresh eggs, muenster cheese, avocado, lettuce, tomato, on pumpernickel

🌿 **dish caprese \$8.95** 'dish' made mozz, house roasted tomatoes, field greens, basil pesto, balsamic vinaigrette, on ciabatta

🌿 **halfacre \$9.95** (hot or cold) grilled 'hazel dell' mushrooms & asparagus, house roasted tomatoes, field greens, blue cheese spread, on focaccia

🌿 **tuscan \$8.95** white bean spread, avocado, cucumbers, lettuce, tomatoes, gruyere, on ciabatta

🌿 **aubergine \$8.95** (hot) marinated eggplant, artichoke spread, house roasted tomatoes, 'dish' mozz, field greens, on focaccia

..... *soups*

served with bread

🌿 **tomato basil bisque** made with san marzano tomatoes

soup of the day
cup \$3.50 bowl \$6.00

🌿 denotes vegetarian

🌿 **mediterranean salad \$8.95** field greens, olives, house roasted tomatoes, cucumbers, roasted red peppers, white bean spread, feta, red onion, balsamic vinaigrette

the bloody good salad \$9.95

romaine hearts, spicy buttermilk ranch, farm fresh egg, 'tender belly' ham & bacon, avocado, tomato, parmeggiano grana

dishgourmet.com/farmers to learn more
about our fantastic farmer partners!

