

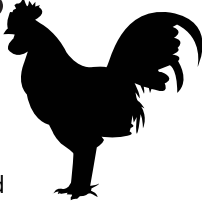
..... breakfast menu

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

which came first \$11.95 two all natural fried eggs, muenster, all natural bacon, on ciabatta

the canales \$12.50 two all natural fried eggs, 'polidori' chorizo, green chili, muenster, avocado, house pickled jalapenos, on ciabatta

served all day!



***phinney benny \$12.50** two all natural fried eggs, field greens, parmigiano grana, house roasted tomatoes, garlic aioli, on focaccia

rooster's reuben \$12.50 two all natural fried eggs, corned beef, french emmental, on ciabatta

green eggs & ham \$12.50 two all natural fried eggs, all natural ham, basil pesto, 'dish' mozzarella, on ciabatta

sunny side \$11.95 two all natural fried eggs, cream cheese, avocado, roasted red peppers, on focaccia

***sole sister \$13.95** two all natural fried eggs, house cured salmon, cream cheese, red onion, tomatoes, capers, on a bagel

burritos \$9.00 veggie, bacon, or chorizo

we are proud to partner with the following local colorado purveyors

boxcar coffee	hazel dell mushrooms
polidori sausage	munson farm
sherpa chai	cure farm
frescos	big b's
mortal kombucha	zuberfizz

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

catered lunch
delivery available

..... **boxed lunch**

add \$3.00 to any sandwich/salad price
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 \$15.00/pp

soup & salad with bread \$9.95/pp

'build your own' deli platter
3-4 meats, lettuce, tomato, onion, cheeses,
breads, condiments, served with chips
small (up to 10) \$145
medium (up to 20) \$285
large (up to 40) \$560

for lil' foodies
kids 'build your own'
is available

be the
super star
of the party with an
antipasti
platter

eat every
sandwich
and be crowned
sandwich
king
ask for details

we cater
corporate & private
events & schindigs
call or email us and we'll talk menus!

call
720-565-5933

we're open!
mon. - sat. 9am - 5pm
closed sundays

quality meats
locally sourced
house roasted

ask about our
gluten-free
options

we're local!

having a party
call us!
720-470-8906

on-the go

prepared foods
made daily!

dish

— GOURMET —

1918 pearl street boulder, co
720.565.5933 *
dishgourmet.com

info@dishgourmet.com

instagram.com/dishgourmet



all sandwiches come with potato chips + pickle
 sub chips for a gourmet side for \$3.00 more
 or a side caesar or dish salad for \$5.00 more.

sandwiches

thanksgiving \$13.95 (hot) 'mary's' natural turkey, cranberry, stuffing, gravy, on ciabatta

gobbler \$15.50 'mary's' natural turkey, avocado, muenster, tomato, lettuce, all natural bacon, pesto mayo, on ciabatta

chatham \$13.95 (hot or cold) 'mary's' natural turkey, french emmental, coleslaw, russian, on marbled rye

***mapleton \$14.95** house roasted colorado raised, natural beef, white cheddar, red onion, bibb lettuce, tomato, horseradish mayo, on ciabatta

boulder bbq brisket \$14.95 (hot) slow cooked beef brisket, caramelized onions, white cheddar, coleslaw on ciabatta

italian \$15.95 sopressata, capicola, genoa, 'dish' made fresh mozzarella, house roasted tomatoes, field greens, balsamic/kalamata olive spread, on a baguette

the buff \$14.95 (hot) buffalo style chicken breast, all natural bacon, lettuce, tomato, pickled jalapeños, white cheddar, blue cheese dressing, on focaccia

request our house-baked
gluten free bread
 on any sandwich +\$2

east end \$14.95 prosciutto, parmigiano grana, field greens, on a buttered baguette

piglet \$14.95 all natural ham, french emmental, bibb lettuce, tomato, honey mustard, mayo, on ciabatta

blat \$13.95 all natural bacon, tomatoes, bibb lettuce, mayo, avocado, on focaccia

flipper friendly \$15.50 albacore tuna salad, white cheddar, bibb lettuce, tomato, on marbled rye

***kenai \$14.95** house cured salmon, dill cream cheese, red onions, tomatoes, capers, field greens, on a baguette

whitefish salad \$14.95 smoked whitefish, cream cheese, red onions, tomatoes, bibb lettuce, on marbled rye

cuban \$14.50 (hot) all natural ham, pork shoulder, french emmental, pickles, mayo, dijon mustard, on focaccia

***the chook \$13.50** (hot) grilled chicken breast, 'dish' mozzarella, rosemary + roasted garlic aioli, 'dish' tomato spread, on focaccia

scuba steve \$15.95 (hot) blackened salmon, coleslaw, avocado, tomato, lemon tartar, on housemade gluten free bread

uncle phrix \$14.95 (hot) pastrami, french emmental, coleslaw, dijon mustard, on marbled rye



reuben \$14.95 (hot) corned beef, coleslaw, french emmental, russian dressing, on marbled rye

chicken salad \$13.95 all natural tarragon chicken salad, lettuce, tomato, all natural bacon, on ciabatta

vegetarian sandwiches

egg salad \$13.95 farm fresh eggs, muenster cheese, avocado, lettuce, tomato, on marbled rye

dish caprese \$13.95 'dish' mozzarella, house roasted tomatoes, field greens, basil pesto, balsamic vinaigrette, on ciabatta

halfacre \$14.50 (hot or cold) grilled 'hazel dell' mushrooms + asparagus, house roasted tomatoes, field greens, blue cheese spread, on focaccia

tuscan \$13.50 white bean spread, avocado, cucumbers, lettuce, tomatoes, gruyere, on ciabatta

aubergine \$14.50 (hot) marinated egg plant, artichoke spread, house roasted tomatoes, 'dish' mozzarella, field greens, on focaccia

soups

served with fresh bread

tomato basil bisque made with san marzano tomatoes

soup of the day
 cup \$3.95 bowl \$6.00

denotes vegetarian

salads

add chicken (\$4.00) or house cured salmon (\$8.00) or blackened salmon (\$8.00) to any salad

***caesar \$11.95** romaine hearts, parmigiano grana, housemade croutons, traditional caesar dressing

dish salad \$11.95 organic field greens, house roasted tomatoes, cucumber, roasted red peppers, red onion, parmigiano grana, balsamic vinaigrette

***the hans \$16.95** organic field greens, house cured salmon, avocado, capers, red onion, tomato, honey-dijon vinaigrette

mediterranean salad \$12.95 organic field greens, kalamata olives, house roasted tomatoes, cucumbers, roasted red peppers, white bean spread, feta, red onion, balsamic vinaigrette

the bloody good salad \$14.95 romaine hearts, farm fresh egg, all natural bacon, 'tender belly' ham, avocado, tomato, parmigiano grana, spicy buttermilk ranch



*raw or undercooked food