

LUNCH MENU

MON – SAT Breakfast 8:00-11:00 • Lunch 11:00–2:00
TUES CLOSED
SUN Breakfast only 8:00–1:00

open
6
days

On a Roll cafe & CATERING COMPANY



David Barile
CHEF/OWNER

Luke Boulais
CHEF DE CUISINE

(413) 637-9544 • 55 Pittsfield/Lenox Rd. Lenox, MA
www.onarollcafeandcatering.com
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sandwiches

Cafe Roasted Turkey **GFO**

House-roasted Turkey served on Toasted 7-Grain with Granny Smith Apple, Cheddar Cheese, Lettuce, Tomato & Honey Dijon Aioli. 17

Buttermilk Fried Chicken BLT

FAVORITE

House-marinated Chicken, dredged in Flour and Fried Golden Brown, served on a Kaiser Roll with Lettuce, Tomato, Crispy Bacon & Scallion Aioli. 17

Tuna Or Curry Chicken Salad **GFO**

Our “Not so Traditional” Tuna Salad or Curry Chicken Salad (With Walnuts) with Lettuce & Tomato. 15

3 Cheese Grilled Cheese with Tomato & Bacon **GFO**

Cheddar, Swiss, Provolone, Crispy Bacon & Tomato griddled on house-made Sourdough. 16

Tabbouleh Wrap

Lemon & Mint Scented Tabbouleh with Cucumbers, Sprouts, Shaved Red Onion, Feta Cheese, House Italian Dressing, Baby Spinach & Tomato. Served in Your Favorite Wrap. 16

California Turkey Wrap **GFO**

FAVORITE

House-roasted Turkey with Alfalfa Sprouts, Bacon, Lettuce, Tomato, Brie, Avocado & Pesto Aioli. 16

Falafel **V**

House-made Falafel (Ground Chick Peas with Garlic, Parsley, Tahini, Scallions, Celery and Spices, Fried Golden Brown & Crispy). Served in a Wrap with Lettuce, Tomatoes, Cucumbers, Sprouts & Creamy Dill Dressing. 16

Mojo Pork Cubano

Served on Crusty Ciabatta with Marinated Pork, Ham, Swiss Cheese, Pickles & Mustard, Pressed & Griddled. 18

Salmon BLT **GFO**

FAVORITE

Fresh Grilled Salmon on Toasted 7-Grain with Crispy Bacon, Lettuce, Tomato, & Lemon Caper Aioli. 19

Chicken Caesar Wrap

Tossed with Crispy Romaine Lettuce, Diced Tomatoes & Our House Caesar Dressing. 16

Spicy Buffalo Chicken, Red Onion & Blue Cheese 17

NOTE: No separate checks for parties of six or more • Please ask your server about any substitution costs • We offer Gluten free bread upon request \$1.50 • Eating raw or undercooked food increases your risk of food borne illness • Before placing your order, please inform your server if a person in your party has a food allergy • Gratuity of 20% may be added to parties of six or more

V = Vegetarian

GF = Gluten free

VG = Vegan

GFO = Gluten free option

VGO = Vegan option

beverages

Cafe Drinks

Latte	7
Cappuccino	7
Americano	5
Cafe au Lait	7
Red Eye	7
Espresso	5

Wine

Mimosa	12
Champagne	12
Mango "Margarita"	12
Chardonnay	9
Sauvignon Blanc	9
Rioja	9
Cabernet	9

Soda & Tea

Assorted Sodas	3
Brewed Ice Tea	3
Coffee or Decaf	3
Stash Tea	3
Specialty Bev	4
Saratoga	4

Beer

Stella Artois	7
Harpoon IPA	7
Corona	7

soup salad

Soup Du jour	7
Cider Butternut Bisque	7
Available seasonally	

Pecan Crusted Chicken Caesar Salad **FAVORITE**

Crispy Romaine Lettuce with Pecan Encrusted Chicken, Crunchy Croutons, Parmesan Cheese, Diced Tomatoes & House-made Caesar Dressing. 18

Spinach Cobb Salad **GF, V, VGO** **FAVORITE**

A Mix of Baby Spinach & Mixed Greens with Avocado, Bacon Bits, Hard Boiled Egg, Blue Cheese Crumbles, Diced Tomatoes, Cucumber & Scallion. 16

Beet & Butternut Salad **GF, V, VGO**

Mesclun Greens with Roasted Beets, Roasted Butternut Squash, Crumbled Goat Cheese & Spiced Walnuts. 14

Warm Grilled Vegetable Salad **V, VGO, GFO**

Grilled Zucchini, Squash, Red Onion, Portobello & Red Pepper, served over Baby Greens with a Fried Goat Cheese Button. Drizzled with Balsamic Syrup. 16

Steak Salad with Grilled Pineapple **VGO, GF**

Baby Greens with Sliced Sirloin, Griddled Red Onions, Grilled Pineapple, Candied Pecans, Crispy Bacon & Crumbled Blue Cheese. 19

sides

Honey Poppyseed Coleslaw GF, V	4
Small Mesclun Salad GF, VGO	5
Polenta Fries w/ Creamy Dill V	7
Falafel w/ Creamy Dill V	7
Grilled Chicken GF	8
Tuna Salad GF	8
Curry Chicken Salad GF	8
Pecan Chicken	9
Buttermilk Fried Chicken	9
Spring Rolls V	9
Grilled Salmon GF	10

house specialties

Maine Crab Cake Sandwich **FAVORITE**

House-made Maine Crab Cake Fried Golden Brown, served on a Kaiser Roll with Lettuce, Tomato & Remoulade Sauce. 19

Crispy Fish "Taco" Wrap **FAVORITE**

House-Breaded Cod Fried Crispy, Avocado, Jalapeno, Honey Poppy Seed Coleslaw, Remoulade, Lettuce & Tomato served in your Favorite Wrap with Baked Sweet Potato Wedges or Chips. 19

House-made Vegetable Spring Rolls **V**

Our Own Crispy Spring Rolls with Marinated Asian Vegetables served with a Small Salad & a Soy-lime Dipping Sauce. 16

Dill Cider Salmon **GF**

Pan Seared Salmon topped with a Dill, Cider & Whole Grain Mustard Glaze. Served with Cranberry-Pignoli Rice & Wilted Baby Spinach. 19

Quesadillas **FAVORITE**

Flour Tortillas Stuffed with Hummus, Black Beans, Roasted Corn, Jack Cheese, Tomatoes & Cilantro served with Sour Cream & House-made Salsa.

Vegetarian (15), Chicken (16), or Steak (17)

Sauteed Liver **GFO**

Floured & Sautéed on a Bed of Caramelized Onion, Potato & Bacon with Apples. 15

Frittata of the Day **GF**

Open-Faced Omelet with a Small Mesclun Salad & Choice of Dressing. Ask Your Server About Today's Frittata. 15

Egg whites available: add 2

burgers

Beef Burger **GFO**

Lean Ground Beef Burger Grilled to Your Liking. 16

Portobello-Lentil Burger **V**

Grilled Portobellos, Lentils, Spinach, Balsamic & Dijon Mustard, Walnuts, Crispy Griddled & served on a Kaiser Roll with Pesto Aioli. 14

Beach Comber Burger **GFO** **FAVORITE**

Hand pressed Beef Burger with Onions & Mushrooms Sauteed in Red Wine, topped with Bacon & Bleu Cheese. 18