



VINE & TABLE
gourmet market

SOUPS

8-oz. cup **\$4.00** 16-oz. bowl **\$5.50**

served with your choice of: white or wheat baguette or roll, and butter

monday

tuscan tomato basil bisque with grilled garlic crostini
beef and root vegetable stew with shaved vintage irish cheddar
chef's soup of the day

tuesday

indiana chicken and corn chowder
vegetarian cinnamon chili with kidney beans, roasted anaheim peppers and crème fraiche
chef's soup of the day

wednesday

international cheese and potato soup with caramelized onion and caraway
french market soup with ham hock, lentils, beans, tomatoes, garlic and onions
chef's soup of the day

thursday

smoked turkey, tasso and white bean soup
roasted parsnip and corn bisque with shaved pecorino
chef's soup of the day

friday

minestrone with fresh grated parmesan reggiano and drizzled with olive oil
roasted barley, brandy and caramelized vegetable soup with toasted almonds
chef's soup of the day

saturday

wild mushroom bisque with truffle oil, fresh garlic and asparagus chards
duck sausage cassoulet with herb crust and dijon crème fraiche
chef's soup of the day



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ENTRÉE SALADS

chicken caesar ½ **\$5.29** full **\$7.29**

grilled chicken, romaine hearts, shaved parmesan, croutons, anchovies, roma tomatoes and garlic oil with house-made caesar dressing

vine & table cobb salad ½ **\$5.29** full **\$7.29**

rows of diced tomatoes, hard boiled egg, red onion, chopped bacon, chicken breast, avocado, roquefort cheese, green onion and brown derby cobb dressing

turkey balsamico ½ **\$5.29** full **\$7.29**

field greens w/roasted turkey, balsamic raisin and pearl onion chutney, grilled artichokes and smoked gouda cheese with a roasted yellow pepper vinaigrette

asian chicken salad ½ **\$5.29** full **\$7.29**

mesclun greens w/sesame crusted chicken, shredded daikon, pineapple, fried plantain chips and ginger miso dressing

exotic fruit ½ **\$4.29** full **\$6.29**

pineapple, mango, kiwi, papaya, strawberries, raspberries, and more with granola, dried cranberries and fresh yogurt

vine & table greek salad ½ **\$4.29** full **\$6.29**

romaine, cucumber, red onion, kalamata olives, roma tomatoes, feta cheese and chunks of juicy albacore tuna tossed in lemon and oregano vinaigrette

PAIRS

\$7.29

select two of the following:
any soup, any half sandwich or any half salad
additional charge for select sandwiches

Our family of companies dedicated to fine foods, distinctive libations and superior service.



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vineandtable.com



Montage
At Allison Pointe

themontage.info



KAHN'S CATERING

kahncatering.com

café menu

Monday-Saturday 10am-7:30pm

313 E Carmel Dr., Carmel, IN 46032

T 317.817.WINE (9463) F 317.818.0288



COLD SANDWICHES

We proudly use Boar's Head Meats and Artisan Cheeses. All sandwiches come with a pickle and a bag of potato chips.

ahi tuna club \$10.99

medium rare seared ahi tuna, peppered bacon, leaf lettuce, red pepper remoulade and swiss cheese served on toasted whole grain pita bread

grilled chicken breast \$7.29

herb grilled chicken breast, maple ham, swiss cheese, tomato, leaf lettuce and honey cup mustard on sourdough

roasted chicken sandwich \$7.49

julienne roasted chicken, carrots, radish, onion, cucumber, tossed in a light lemon aioli with sliced tomatoes and napa cabbage served on a whole wheat baguette

mediterranean \$5.99

open-faced flatbread sandwich with hummus, feta, olives, cucumber, roasted red peppers and tzatziki sauce

vietnamese banh mi \$7.29

sliced baguette with mayonnaise, roast beef, pickled carrot and daikon radish, cilantro, shaved onion and green leaf lettuce

HOT SANDWICHES

We proudly use Boar's Head Meats and Artisan Cheeses. All sandwiches come with a pickle and a bag of potato chips.

vine & table rye \$7.99

grilled sandwich of shaved corned beef and pastrami, red wine pickled onions, sauerkraut, russian dressing, swiss cheese on dark caraway rye

pork, berry, and blue \$7.99

roasted pork loin, maple ham and peppered bacon with roquefort, blackberry and spinach on a sourdough bollo

grilled salmon \$8.29

filet of atlantic salmon, thin butterfly cut and grilled, deconstructed remoulade and garlic spinach served on rustic potato bread

smoked turkey \$7.29

smoked turkey breast, crème de brie, dijon, oven-roasted tomatoes and onions with leaf lettuce, served on a grilled french baguette

eggplant parmesan \$5.99

fried breaded eggplant, roasted tomatoes, shaved parmesan, fresh basil served on garlic ciabatta bread

CAFÉ SANDWICHES

\$5.99

We proudly use Boar's Head Meats and Artisan Cheeses. All sandwiches come with a pickle and a bag of potato chips. Includes your choice of: bread, and deli meat, and lettuce.

meats

roast turkey
smoked turkey
roast beef
ham
corned beef
pastrami
vine & table chicken salad

breads

rye
white
sourdough
wheat
white baguette
wheat baguette

cheeses

emmentaler swiss \$.75
mozzarella \$.75
white cheddar \$.75
monterey jack \$.75
roquefort \$1.50
brie \$1.00

toppings

dijon mustard nc
mayo nc
lettuce nc
cucumber \$.25
tomato \$.35
peppered bacon \$.75
red onions \$.25
olives \$.25
sauerkraut \$.35

BEVERAGES

assorted soft drinks \$1.50	dr. brown's soft drinks \$1.75
goose island soft drinks \$1.75	stewart's soft drinks \$1.75
brewed iced tea \$1.75	bottle of lemonade \$2.00
coffee \$1.75	hot tea (revolution) \$1.75
bottled water \$1.10	nantucket juices \$1.75

DESSERTS

jumbo cookie \$2.25	monster brownie \$2.25
assorted bars \$2.25	asst. cakes and tortes \$4.00
cheesecake \$4.00	