

# Olga's Cup & Saucer

## LUNCH

### SALADS

#### CAESAR SALAD

fresh romaine hearts tossed in housemade caesar dressing, served with housemade croutons & romano cheese / **8.50**

#### MIXED GREENS SALAD

mixed greens with sliced red onion, cherry tomatoes, cucumbers, carrots, & diced bell peppers, with white balsamic / **8.25**

#### ATHENA SALAD

mixed greens with greek salsa (kalamata and scilian olives, cherry tomatoes & red onions) & feta vinaigrette / **8.50**

#### CHARRED BROCCOLI SALAD

arugula & mixed greens with sunflower seeds, sliced turnips, & pickled onions, with charred broccoli, herb goat cheese, & balsamic vinaigrette / **8.50**

#### BEET & ORANGE SALAD

arugula with sliced beets, radishes, orange segments, walnuts, & diced bacon with goat cheese & orange dressing / **9.75**

#### FALL SALAD

flowering kale with diced apple, asiago crisps, dried cranberries, & pecans with apple cider dressing / **9.25**

**add protein to any salad**  
tofu / **3.50**

chicken salad or tuna salad / **4.00**

chicken / **4.50**

shrimp or salmon / **5.00**

### SANDWICHES

all sandwiches come with your choice of chips or housemade coleslaw

#### CUBAN PANINI

smoked pork loin, black forest ham, swiss cheese, & dill pickles with chipotle mayo, grilled & pressed on a housemade filone bun / **10.75**

#### BAT

applewood smoked bacon, arugula, & vine-ripened tomatoes, & garlic mayo served on housemade sourdough / **9.75**

#### SMOKED TURKEY SANDWICH

smoked turkey with lettuce, cheddar cheese, & honey mustard served on housemade sourdough / **10.75**

#### CHICKEN SALAD SANDWICH

chipotle mayo chicken, sautéed spinach, & melted cheddar served on housemade sourdough / **10.45**

#### ITALIAN SUB

prosciutto, ham, capicola, provolone cheese, & genoa salami on a housemade torpedo roll with artichoke salad / **10.50**

#### GRILLED REUBEN SANDWICH

swiss cheese, sauerkraut, corned beef, & russian dressing on housemade rye bread / **11.50**  
**make it a Grilled Rachel: sub turkey for corned beef**

#### GOAT CHEESE & EGGPLANT

roasted eggplant, red bell pepper, herb goat cheese, & arugula on a housemade torpedo roll / **9.75**

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## LUNCH

### ENTRÉES

#### AVOCADO TOAST

avocado with chili oil, fresh tomato,  
sliced onion, & bacon / **9.75**  
add egg / **1.00** add lox/ **5.00**

#### HUMMUS TOAST

housemade hummus, fresh tomato,  
feta, sumac, sea salt, & scallions / **9.75**  
add egg / **1.00** add lox/ **5.00**

#### LOX TOAST

cream cheese, lox, cucumber, sliced  
onion, capers, & pea greens/ **12.95**

#### SEASONAL TOAST

ask about our seasonal toast specials!

#### THAI NOODLES

snap peas & naba cabbage with  
carrots, kohlrabi, & cucumbers  
over udon noodles with  
peanut-chili sauce / **9.50**

#### add protein

tofu / **3.50**  
chicken salad / **4.00**  
chicken / **4.50**  
shrimp or salmon / **5.00**

#### DAILY PIZZA

rotating selection of housemade  
meat & vegetarian flatbread pizza

**half / 5.75**  
**whole / 11.50**

#### PICK TWO

a cup of soup with your choice of  
half sandwich, half pizza, or small  
mixed greens salad / **9.75**

#### SIDES

soup du jour / **CUP 4.25 BOWL 5.75**  
coleslaw / **SM 1 LG 3.75**  
housemade hummus / **2.50**  
cape cod chips / **2.25**

### BEVERAGES

#### MIXED DRINKS

mimosa  
bloody mary  
beermosa  
hot or iced rumchata latte

#### BEER

You Thirsty? IPA / 16oz / 6.5%  
Night Swim'Ah / 16oz / 4.7%  
Ice Fight / 16oz / 5.5%  
Hazy Day / 12oz / 4.0%  
Narragansett / 24oz / 5.0%

#### WINE

ask about our rotating selection of  
white, red, & rosé

#### HOT DRINKS

New Harvest coffee  
MEM tea  
latte  
cappuccino  
chai  
hot chocolate  
steamer

#### COLD DRINKS

New Harvest iced coffee  
iced latte  
iced chai  
MEM iced tea  
Boylan cola or diet cola  
Boylan ginger ale  
Fiji water  
Polar seltzer  
housemade lemonade