

CALL
AHEAD
FOR
PICK UP



MENU

202 EAST 42ND STREET
212.972.5600



DROP US A LINE
HELLO@SANDWICHIERIE.COM

HOT COFFEE & TEAS

COFFEE 1.95 / 2.39 / 2.99

HOT TEA 2.79 / 3.19

**ESPRESSO SINGLE 3.35 /
DOUBLE 4.45**

HOT COCOA 4.49

MACHIATTO 4.89
Espresso topped with foamed cream

CAPPUCCINO 4.59 / 5.69
Steamed milk and a single or double
shot espresso

**CARAMEL CAPPUCCINO
4.59 / 5.69**

Steamed milk double shot espresso drizzle
of caramel

MOCHACCINO 4.59 / 5.69

Steamed milk, a shot espresso and
chocolate

LATTE 4.59 / 5.69
Steamed milk double shot espresso

CAFE OLE 4.59 / 5.69
Steamed milk and dark roast coffee

THE RED EYE 5.99
Dark roast coffee, shot of espresso topped
with foamed milk

SOY BOMB 5.99
Double shot espresso, soy foamed milk
drizzle of honey

 **ICE YOUR ESPRESSO DRINK** Cappuccino, latte **4.99 / 5.99**

ICED COFFEE & TEAS

ICED TEA LARGE 4.25 **ICED COFFEE 3.45 / 4.25**

Organic Green
Tropical Green
Organic Peach
Raspberry
Passion Fruit
Mango
Black Tea

House Blend
Hazelnut
Decaf

BOTTLED JUICES, TEAS & SODA

Naked **5.25**
Honest Tea **3.95**
Ice Sparkling **3.95**
Core Organic **3.95**
Apple & Eve **3.95**
Hal's Seltzer **3.95**
Zico **4.25**
Soft Drinks (coke, Sprite etc.) **2.95**

WATER

Pellegrino **3.95**
Poland Spring **4.65** (1.5Lt.)
Smart or Essentia Water **3.45** (20oz.) / **4.95** (1Lt.) / **5.95** (1.5Lt.)

JUICES 8.95

All of our juices are fresh-pressed



GINGERLY
Carrot, apple and ginger

GREENERY
Pear, kale, celery and parsley

FRUIT FANCY
Apple, blueberry, strawberry, kiwi and
fresh lemon

FRIENDLY GREEN
Kale, romaine, cucumber, celery and spinach
(add apple as an option)

BRIGHTEN UP
Pineapple, apple, carrot and fresh lemon

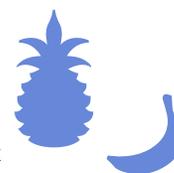
HEART BEETS
Beets, apple, parsley and tri-color carrots

GREEN LEMONADE
Kale, cucumber, whole lemon and granny
smith apple

ORANGE JUICE
Freshly squeezed **5.45 / 7.95**

SMOOTHIES 8.95

The best ingredients blended together
for a delicious and uplifting meal or snack



NON-DAIRY

COCO-PINEAPPLE
Mango, mixed berries, coconut milk
and pineapple juice

POM-BERRY
Mixed berries blended with pomegranate juice

FRUIT BLISS
Pineapple, banana, berries and
fresh orange juice

GOOD & GREEN
Spinach, banana, cucumber,
fresh mint and freshly squeezed lemon

SUPER PURPLE
Banana, blueberries, almond
milk, oats, chia seeds and honey

DAIRY BASE (blended with authentic strained Greek yogurt)

ORANGE YOU GLAD
bananas, oranges

PEACH CREAMSICLE
peaches, bananas, oranges

BERRY RUSH
strawberries, raspberries, fresh squeezed lemon

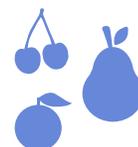
BERRY DELICIOUS
strawberries, blueberries,
raspberries

CITRUS BERRY BURST
strawberries, fresh lime juice,
raspberries, orange

FRESH FRUIT SALAD & BERRIES

Seasonal fruit **4.85 / 6.45**

Berries **6.65 / 8.95**



CHEF-CRAFTED EGG PLATES

TWO EGGS YOUR WAY

- A. 10.95** Two eggs your way with breakfast potatoes and multigrain toast + meat (choice of bacon, ham or sausage patty)
- B. 10.95** Two eggs your way, avocado, comes with roasted brussels sprouts and mini croissant
- C. 11.95** Two eggs your way, avocado, grilled chorizo, queso fresco, pico de gallo
- D. 11.95** Two eggs your way, mixed greens, sliced avocado, honey wheat

PREMIUM ADD-ONS

3.25 Ham, bacon (pork or turkey), sausage (pork or turkey patty)	3.75 Canadian bacon, grilled chicken, chorizo	5.95 Smoked salmon
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TWO EGGS YOUR WAY

Comes with breakfast potatoes and multigrain toast **7.95**



EGG MUFFINS

One egg, meat and cheese
(choose bacon, ham, or pork sausage) **5.65**

One egg, smashed avocado, Canadian bacon
and tomato **6.75**

BREAKFAST BURRITOS

9.95

start your morning with a kick - try our delicious breakfast burritos



SALMON SCRAMBLE 10.95

scrambled eggs with smoked salmon, caramelized onions, tomato and cucumber

PICO DE CHICKEN

fried eggs, cajun chicken, avocado and pico de gallo

WHITE ROASTED VEGETABLE

egg whites, sautéed spinach, black beans, tomato, avocado, asparagus

CHORIZO CON HUEVO

chorizo, potatoes, jalapeno peppers, red onions and salsa verde

BACON & EGGS

scrambled eggs, crisp bacon, Swiss cheese, avocado, red onions, tomatoes and a touch of sriracha

HUEVOS JAMON

fried eggs, grilled ham, avocado, jalapeno peppers, queso fresco and fresh salsa

CRAFT YOUR OWN OMELET 9.95

Select 3 regular add-ons.

Comes with breakfast potatoes and multigrain toast

REGULAR ADD-INS

VEGGIES 1.25 Tomato, broccoli, sautéed spinach, kale, mushrooms, peppers, sun-dried tomatoes, red onions, corn, scallions, jalapeno peppers, asparagus

CHEESE 1.25 Feta, fresh mozzarella, American, Swiss, jack/cheddar, provolone

MEAT 1.95 Bacon, pork sausage, boiled ham

OR CHOOSE A FAVE!

OUR FAVE OMELETS

VEGETARIAN 10.45

Sautéed spinach, kale, mushrooms, green onions and tomato

CHEF'S OMELET 12.95

Avocado, tomato, asparagus, mushrooms, feta cheese and Kalamata olives

SMOKED SALMON OMELET 15.95

Smoked salmon, tomato and red onion (comes with a bagel and side of cream cheese)

PROTEIN OMELET 13.95

Egg whites, chicken, roast turkey and sautéed spinach

PEASANT OMELET 12.95

Bacon, brie, caramelized onion, mushrooms and asparagus

SPARTAN 11.95

Sautéed spinach, mushroom, green onions, tomato and feta cheese

MEAT LOVER & CHEESE 14.95

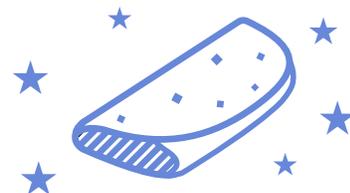
Ham, Canadian bacon, pork sausage and cheddar cheese

OLE OMELET 12.95

Chorizo sausage, jalapeno peppers, onions and queso fresco

MORNINGSTAR 13.95

GLUTEN-FREE, NO POTATOES. Fresh mozzarella, tomato, mushrooms and roast turkey topped with sliced avocado and fresh salsa on a bed of arugula mix



FRENCH TOAST

CLASSIC TOAST 8.95

NUT & BERRY Blueberries, walnuts and Greek yogurt drizzled with honey **13.95**



... OR **PANCAKES**

CLASSIC STACK 8.95
CHOCOLATE CHUNK 10.95
BERRY STACK 10.95
ELVIS Peanut butter & banana **11.95**



LOVE STORY FRENCH TOAST or PANCAKES

Comes with two eggs your way plus pork bacon, ham or pork sausage **14.95**



CHOOSE A STACK!

GLUTEN-FREE BREAKFAST BOWLS

TOPPED WITH 2 EGGS YOUR WAY



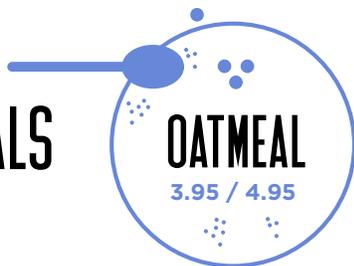
Quinoa, roasted vegetables and breakfast potatoes **10.95**

Quinoa, sautéed spinach, avocado, feta cheese, black beans and pico de gallo **12.95**



GRAINS & CEREALS

Add-on: .50 dried fruits and nuts



OATMEAL
3.95 / 4.95

BAKED GOODIES



CROISSANTS 3.89

Parisian, almond, chocolate

MUFFINS 3.89

Blueberry crumb, corn, chocolate velvet, banana crunch, low-fat berryfull, honey raisin bran

SCONES 3.89

Raisin, cranberry

YOGURT LOAF 3.95

Chocolate, marble, cranberry, banana nut, iced lemon

BREADS

Bagels, Rolls, Sliced Breads, English Muffins

Bagel or roll with butter **2.35**

Bagel with cream cheese **3.25**

Bagel with flavored cream cheese **3.25**

Bagel with cream cheese and smoked salmon **8.95**

GREEK YOGURT



Authentic Greek strained yogurt made from cows' and goats' milk. Traditional methods are used to ensure that the end result is a thick strained yogurt that has a smooth, rich, velvety texture and tastes great

Plain **5.45**

Plain & honey **6.25**

Sour cherry **6.65**

Apple pie (baked apples, cinnamon, graham cracker crumb) **6.65**

Blueberry muffin (blueberry compote, toasted coconut flakes and crumb mix) **6.65**

Kiwi and berry

(strawberries, blueberries, kiwi, granola) **6.65**

Nutella and chocolate chunks **6.65**

Pina Colada **6.65**

YOGURT PARFAITS 4.95 / 6.25

FRESH FRUIT SALAD & BERRIES

Seasonal fruit **4.85 / 6.45**

Berries **6.65 / 8.95**

ARTISAN SANDWICHES



01 AVOCADO VEGGIE 9.95 (VEGAN)

tomatoes, shredded beets, thin sliced red onion, baby spinach, ripe avocado, Florina roasted peppers and lemon tahini humus on a honey wheat square

02 CAPRESE 10.95

tuscan semi-dried in olive oil tomatoes, fresh mozzarella, fresh basil, balsamic glaze and pesto on a freshly baked baguette

03 SMOKED SALMON 11.95

cream cheese, cucumber, red onion, capers and cusabi (cucumber & wasabi) spread on sliced pumpernickel

04 TUNA SALAD 9.95

house special tuna, avocado, lettuce and tomato on sliced wheat

05 TUNA MELT 10.95

house special tuna, roasted tomatoes and swiss cheese on ciabatta

06 ITALIAN MEATS 11.95

salami, mortadella, cappy ham, low sodium provolone cheese, tomato, lettuce, banana peppers and garlic Italian dressing on a semolina sub

07 TOSCANO 11.95

prosciutto, goat cheese, fig jam, wild thyme honey and arugula on a freshly baked baguette

08 FRENCH MELT 11.45

black forest ham, brie cheese, shaved apples, fig balsamic spread and crushed walnuts on a baguette

09 SPICY CHIC 10.95

blackened grilled chicken, pico de gallo, pepper jack cheese and hot sauce on freshly baked ciabatta

10 CHICKEN SALAD 9.95

white meat chicken, crisp lettuce, avocado, tomato and mayonnaise on sliced multigrain

11 ADOBO CHICKEN 11.95

blackened grilled chicken, tomato relish, smoked bacon and pepper jack cheese on a whole wheat square

12 CHICKEN FAJITA 11.45

Cajun chicken, peppers, onions, cilantro, pepperjack cheese and chunky salsa on freshly baked rosemary ciabatta

13 CHICKEN MILANESE 11.95

breaded chicken, tomato, fresh mozzarella, arugula, roasted pepper and pesto on freshly baked ciabatta

14 CRANBERRY TURKEY 10.95

roasted turkey salad, cranberry lime chutney, spinach and toasted almonds on sliced honey wheat

15 THE VERMONTER 11.95

honey maple turkey, vermont cheddar, shaved apples & arugula and honey mustard on a freshly baked baguette

16 SMOKED TURKEY & BRIE 11.45

sliced apple, arugula and honey mustard on a freshly baked baguette

17 PEPPERED TURKEY 11.95

roasted peppers, swiss cheese, spicy slaw and Russian dressing on a whole wheat square

18 TURKEY CUBAN 11.45

smoked turkey, Swiss cheese, sliced pickles and tomatoes on a whole wheat round

19 TURKEY STACK 10.95

oven roasted turkey, sliced avocado, roasted peppers and herb mayo on sliced honey wheat

20 CHIPOTLE TURKEY 12.45

oven roasted turkey, Vermont cheddar cheese, sliced avocado and chipotle mayo on a semolina sub

21 TURKEY CLUB 11.95

oven roasted turkey, lettuce, tomato, smoked bacon, avocado and ancho chipotle mayo on a freshly baked baguette

22 ROAST BEEF 11.95

crispy onions, sweet roasted peppers, Vermont cheddar and bistro cream sauce on freshly baked ciabatta

23 PASTRAMI 12.95

thinly sliced pastrami, swiss cheese and deli mustard on a rustic integrale

24 CORNED BEEF 12.95

domestic swiss cheese, sauerkraut and chile-horseradish aioli on a rustic integrale

WRAPS



CALIFORNIA 10.45

herb marinated grilled chicken, tomatoes, avocado, roasted peppers and dijon vinaigrette

BUFFALO 10.45

spicy chicken, shredded carrots, celery, tomatoes and buffalo hot sauce

SOUTHWESTERN 10.45

blackened chicken, bell peppers, roasted corn, shredded lettuce and chipotle mayo

CHICKEN CAESAR 10.45

herb marinated grilled chicken breast, diced tomatoes, crisp romaine, shaved romano, creamy Caesar

TURKEY COBB 11.45

oven roasted turkey, candied bacon, blue cheese, avocado, cage-free egg, lettuce, diced tomatoes and blue cheese dressing

QUINOA 9.95

fresh baby spinach, carrots, chickpeas, roasted peppers, sliced avocado and spicy humus

CHEF CRAFTED BOWLS

comfort food all made from scratch



01 HEALTH NUT 9.75 (VEGAN)

mesclun greens, broccoli, edamame, carrots, almonds, black raisins, chickpeas, raspberry vinaigrette

02 PALM BEACH 10.75 (VEGAN)

mesclun greens, avocado, grape tomatoes, cucumbers, dried cranberries, pumpkin seeds, hearts of palm, honey balsamic

03 HARVEST BOWL 10.75 (VEGAN)

super greens, organic quinoa, avocado, mango, walnuts, seasonal apples, dried cranberries, honey balsamic vinaigrette

04 CLASSIC COBB 12.75

romaine & iceberg mix, grill herbed chicken, bacon, avocado, hard-boiled egg, grape tomatoes, blue cheese, buttermilk ranch

05 GAUCHO 12.75

romaine & iceberg mix, spicy chicken, bacon, roasted corn, black beans, avocado, pico de gallo, scallions, pickled jalapeno peppers, tortilla chips, chipotle ancho vinaigrette

06 SPIKED CAESAR 11.75

chopped romaine, spicy chicken, avocado, masa chips, pickled jalapeno peppers, parmesan cheese, creamy Caesar dressing with a shot of sriracha hot sauce

07 MEDITERRANEAN 11.75

arugula & shredded cabbage, herb chicken, roasted peppers, cucumber & tomato, chickpeas, scallions, beets, lemon tahini dressing

08 SANTA FE 9.75

super greens, avocado, roasted corn, local jack & cheddar, grape tomatoes, pickled red onions, paired with lime avocado vinaigrette and a splash of cholula hot sauce

09 MEXICANA 13.75

romaine mix, spicy chicken, roasted corn, black beans, queso fresco, avocado, pickled jalapeno peppers, red onion, chipotle ancho vinaigrette

10 ASIAN CRUNCH 12.25

arugula & shredded cabbage, spicy chicken, edamame, broccoli, sunflower seeds, radish, carrots, scallions, sesame ginger

11 GREEK POWER BOWL 12.25

baby spinach, herb chicken, organic quinoa, stuffed grape leaves, cucumber & tomato, kalamata olives, baked giant beans, local feta, Greek vinaigrette

12 FARMER'S MARKET 10.25

mesclun greens, peppered turkey, goat cheese, pumpkin seeds, seasonal apples, dried cranberries, raspberry vinaigrette

BUILD YOUR OWN SALAD

STARTS AT 4.25

TOSS OR CHOP YOU CHOOSE

(Add-ons are not sold without a green base.)

BASES

arugula
baby spinach
mesclun,
romaine &
iceberg mix
super greens
cabbage

ADD-ONS

INGREDIENTS

1.00

asparagus
bacon (pork)
banana peppers
beans
beets
bell peppers
black beans
black raisins
blue cheese
broccoli
carrots

cauliflower
celery
chickpeas
corn
craisins
crispy onions
croutons
cucumbers
cucumber &
tomato
edamame

PREMIUMS

2.50 avocado, organic tofu
3.00 chicken (all flavors), tuna, turkey
5.00 shrimp (4pc), salmon

feta
goat cheese
grape tomatoes
green peas
hearts of palm
hard-boiled egg
jack & cheddar
cheese
jalapeno peppers
kalamata olives
mushrooms

organic quinoa
parmesan
pico de gallo
pickled jalapeno
peppers
pickled red onions
pickled veggies
pita chips
radishes
red onions
roasted sweet

peppers
scallions
seasonal apples
sliced almonds
sun-dried
tomatoes
sunflower seeds
sweet potato
tortilla chips
walnuts
zucchini

DRESS IT

buttermilk ranch
light classic Italian
lemon tahini
honey Dijon vinaigrette
honey balsamic vinaigrette
honey mustard
chipotle ancho vinaigrette
Greek vinaigrette
lime avocado vinaigrette
creamy Caesar
balsamic vinegar
raspberry vinaigrette
red wine vinegar
sesame ginger vinaigrette
thousand island/Russian
sriracha sauce
hot sauce
EVOO

PASTA



BUILD YOUR OWN

8.95

includes base plus 2 ingredients

CHOOSE YOUR PASTA

penne fusilli
rigatoni farfalle
linguini

CHOOSE YOUR SAUCE

basil pesto marinara
alfredo vodka

CHOOSE INGREDIENTS

choose two

grape tomatoes scallions
broccoli capers
mushrooms green peas
peppers jalapeno peppers
sun-dried tomatoes olives
red onions

premiums

2.50	3	5
fresh mozzarella	chicken	shrimp (4pc)
bacon	Italian sausage	
bolognese sauce (single serving)	ham	

PASTA FAVES



CARBONARA 14.95

bacon, fresh rosemary, seeded jalapeno peppers, eggs, parmesan

PENNE VODKA 12.95

creamy tomato sauce with bacon and vodka

PENNE BOLOGNESE 14.95

penne pasta in a zesty tomato meat sauce (double serving)

LINGUINI CACCIATORE 16.95

grilled chicken, onions, mushrooms, tomatoes, peppers in our basil pomodoro sauce

RIGATONI CAMPAGNOLA 14.95

Italian sausage, mushrooms, spinach, olive oil and garlic in pomodoro sauce

BASIL PESTO 11.95

whole wheat fusilli wit garlic and olive oil

TORTELLINI 12.95

with basil pesto or pomodoro sauce

LINGUINI SCAMPIGNOLA 17.95

shrimp (6pc) sautéed in garlic and olive oil, alfredo sauce

SOUP



CALL OR JOIN
OUR MAILING LIST
FOR OUR
6-8 DAILY VARIETIES

12 oz. 5.95

16 oz. 6.95

ADD 1.00 FOR PREMIUM SOUP



SNACKS

DEEP RIVER CHIPS 1.89

CHIPS (GLUTEN FREE) 1.99

TERRAFINA (NUTS & TRAIL MIXES) 4.25