

The **Gourmet Shop** Café

c o l u m b i a s o u t h c a r o l i n a



café favorites



Our Famous Chicken Salad 9.50

A favorite since 1982. Served on a croissant with lettuce, tomato, and a choice of side.

French Club 10.25

Thinly sliced breast of turkey, ham, bacon, lettuce, and tomato on French baguette. Garnished with cornichons and Nicoise olives with choice of side.

Turkey Pesto 10.25

Thinly sliced breast of turkey, swiss cheese, and house made pesto mayonnaise on French baguette with choice of side.

Brie and Bacon Croissant 9.50

Melted Brie and hot bacon on a fresh croissant with choice of side.

Reuben 10.25

Thinly sliced corned beef on toasted rye with swiss cheese, sauerkraut, and a side of thousand island dressing. Served with cole slaw, and a pickle

Roasted Chicken Caesar on French Baguette 10.25

Roasted marinated breast of chicken served with lettuce, tomato, red onion and our own Caesar mayonnaise with choice of side.

Black Bean and Corn Wrap 8.50

Black bean and corn salad with lettuce and diced tomato, in a spinach or spicy chipotle wrap. Served with choice of side.

add: Roasted Chicken 3.50

Atlantic Cold Smoked Salmon on Bagel 11.50

With cream cheese, red onion, lettuce, tomato and capers.

Healthy Choice 10.25

Thinly sliced breast of turkey on multi-grain bread with avocado and City Roots micro greens, served with fruit salad.

Bacon, Lettuce and Tomato Croissant 8.25

Bacon, lettuce and tomato served on a fresh croissant with choice of side.

Veggie Choice 8.75

Fresh goat cheese, spread on open faced sliced sourdough baguette topped with avocado, tomato, sunflower seeds, and City Roots micro greens with choice of side.



tasting plates



Cheese Board 14.00

Aged • Blue • Goat • Semi-Soft • Soft-Ripened • Featured Paté
Select three from the list, or allow us to select for you. 4.00 per additional selections
Served with French baguette

Charcuterie Board 16.00

An array of thoughtfully selected cured meats, such as prosciutto, assorted salamis and maybe even a little pate.
Served with French baguette and appropriate accompaniments such as olives, cornichons and nuts.

Prosciutto and Melon Plate 13.00

Thinly sliced Prosciutto San Daniele served with fresh melon wedges, Marcona almonds,
French baguette and Parmigiano.

"Ham and Eggs" 10.00

Your choice of ham, served with egg salad, served with French baguette and cornichons.
Choose from: Prosciutto San Daniele, Serrano Ham, or Jambon de Bayonne

A Little French Cheese 8.00

Slightly melted Brie served with French baguette and our rhubarb raspberry preserves.

Hummus Plate 8.00

Our own hummus, drizzled with E.V.O.O., served with cornichons, melons, olives and warm pita bread.

Avocado Plate 8.00

Whole sliced avocado served with E.V.O.O., fresh lemon slices and French baguette.



soups & salads



Tomato Bisque • Soup of the day
All served with our fresh French Baguette.

Cup 4.00 • Bowl 6.00

Seasonal Green Salad 7.75

Mixed field greens topped with tomatoes, cucumbers, City Roots micro greens, feta cheese and house baked croutons
with our own dijon vinaigrette on the side.

add: Roasted Chicken or Chicken Salad 3.50 • add: Roasted Shrimp Salad or Tuna Salad 4.00

Spinach Salad 8.50

Fresh spinach, topped with bacon, avocado, sunflower seeds, cucumbers, tomatoes,
and mushrooms with our own celery seed vinaigrette.

add: Roasted Chicken or Chicken Salad 3.50 • add: Roasted Shrimp Salad or Tuna Salad 4.00

Stuffed Cantaloupe or Tomato

Chicken Salad 9.50 • Fruit 7.50 • Roasted Shrimp Salad 10.50 • Tuna Salad 10.50

one, one & one

Create your own salad combination 11.50

Choose any three. Served with French baguette and butter.

Chicken Salad • Egg Salad • Tuna Salad • Roasted Shrimp Salad • Tomato Feta Basil Pasta • Pesto Pasta
Roasted Vegetable Pasta • Fruit Salad • Green Salad • Dill Potato Salad • Deviled Eggs • Cole Slaw
Potato Chips • Cup of Soup • Hummus • Pimento Cheese • Avocado • Black Bean and Corn Salad

create your own sandwich

All sandwiches served with lettuce, tomato and your choice of side.

Roasted Marinated Breast of Chicken 9.50

Breast of Turkey 8.50

Black Forest Ham 8.50

Medium Rare Roast Beef 8.50

Egg Salad 8.50

Egg Salad and Black Forest Ham 9.50

Egg Salad and Roast Beef 9.50

Pimento Cheese 8.50

Tuna Salad 9.50

Roasted Shrimp Salad 9.50

bread

Croissant • Multi-Grain • Sliced Sourdough • Ciabatta • French Baguette • Rye • Bagel

extras

Maille Dijon • Honey Cup Mustard • Dukes Mayonnaise • Horseradish Sauce • Pesto Mayonnaise
Caesar Mayonnaise • Dijon Vinaigrette • Lettuce • Tomato • Red Onion • Roasted Red Peppers

add-on items

Bacon 1.50 • Avocado 1.50 • Rhubarb Raspberry Preserves 1.00 • Condimento 1.00 • City Roots micro greens 1.00
Cheese (Cheddar • Swiss • Provolone • Havarti • Goat cheese) 1.50 (Brie • Fresh Mozzarella • Parrano) 2.50
Additional Meat 3.50

choose one side

Fruit Salad	Green Salad
Tomato, Feta and Basil Pasta	Avocado
Pesto Pasta	Deviled Eggs
Roasted Vegetable Pasta	Potato Chips
Dill Potato Salad	Tomato Bisque
Cole Slaw	Soup of the day

wine

Enjoy any bottle of wine from our wine department
for a \$5.00 additional corkage!

by the glass

House White or Red	4.00
House Sparkling Wine	5.00
House Pinot Grigio	5.00
Mimosa	6.00
Mimosa Kit	20.00
Bottle of sparkling wine and a carafe of orange juice	
Bellini Kit	22.00
Bottle of Prosecco with Cipriani white peach puree	

beer

Corona/Corona Light	4.50
River Rat Hazelnut Brown Ale	4.50
Sierra Nevada Pale Ale	4.50
Westbrook IPA	4.50
Sierra Nevada Southern Gothic Pilsner	4.50
Please ask your waiter about our featured selections!	

others

Coke, Diet Coke, Sprite	2.25
Dr. Brown's Soda	2.25
Cream Soda • Diet Cream Soda • Black Cherry Diet Black Cherry • Root beer • Ginger Ale	
Freshly Brewed Iced Tea	2.50
Sweet or Unsweet	
House Made Lemonade	3.00
Arnold Palmer	3.00
San Pellegrino: Small / Large	2.00/4.00
Republic of Tea - Hot	3.00
Please ask your waiter about our selections!	
Twinings Hot Tea	2.50
English Breakfast and Earl Grey	
Orangina	3.50
Orange Juice	3.50
Tomato Juice	3.00
Milk	2.50
Chocolate Milk	3.00
Hot Chocolate	3.00

coffee drinks



Regular or Decaf
Milk (Whole, Skim, Almond)
Monin Flavor .50 (Vanilla, Caramel, Hazelnut)

	Single	Double
Coffee	2.75	--
Cold Brew	3.25	--
Cafe au lait	2.75	--
Caffè Lattè	3.00	4.00
Iced Lattè	3.00	4.00
Caffè Americano	3.00	
Cappuccino	3.00	4.00
Mocha Cappuccino	3.00	4.00
Iced Mocha Latte	3.00	4.00
Espresso	3.00	4.00
Red Eye Express	3.50	4.50

fresh from the bakery

Croissant with Preserves and Butter	3.25
Chocolate Croissant	4.25
Strawberry and Cream Cheese Croissant	4.25
Spinach and Feta Croissant	4.25
French Bread Basket	6.00
Toast with Preserves and Butter	2.75
(Sourdough, Rye, Multi-grain, Ciabatta)	
Toasted Bagel	4.50
(Plain, Cinnamon Raisin, Whole Wheat, Everything)	
Served with cream cheese and raspberry rhubarb preserves.	

— **panini** —

All of our panini are served on ciabatta, lightly brushed with e.v.o.o., then grilled to perfection in our panini press, comes with choice of side.

(Takes a little longer to prepare, but well worth the wait!)

turkey 10.25

Thinly sliced turkey breast, fresh goat cheese, tomatoes, and sliced avocado.

prosciutto 11.25

Thinly sliced prosciutto san daniele with fresh mozzarella.

black forest ham & cheese 10.25

Thinly sliced black forest ham and dutch parrano cheese.

margherita 9.25

Fresh mozzarella with sliced tomato, and basil.

the c.p.a. 11.25

Roasted chicken breast, crispy pancetta (Italian style bacon), sliced avocado, and house made lemon dill aioli.

p.l.t. 9.25

Crispy pancetta (Italian style bacon) with lettuce, tomato, and house made basil pesto sauce.

goat cheese and basil pesto 9.25

Fresh goat cheese layered with tomato and house made basil pesto sauce.

condimento (upon request)

Our house made condiment made with:
chopped roasted red peppers, kalamata olives, garlic and capers.