

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

Served with Baked Sweet Potato Wedges or Kettle Chips
Substitute fruit or greens: 3 • Gluten Free Bread: 2

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. 18

Chicken Salad **GFO**

Our “Not so Traditional” Chicken Salad with Tarragon, Grapes, Lemon, Mayo, Red Onion & Celery served on Your Choice of bread with Lettuce & Tomato. 16

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

Cheddar, Swiss, Provolone, Crispy Bacon & Tomato griddled on house-made Sourdough. 17

Chicken Caprese **GFO**

Seasoned Chicken on a Griddled Baguette with Vine Ripe Tomatoes, Fresh Mozzarella, Baby Spinach, Pesto Aioli & a Drizzle of Balsamic. 18

Steak & Cheese Wrap **GFO**

FAVORITE

Tender Sliced Sirloin with Caramelized Onions, Mushrooms, Bell Peppers, Melted Provolone & a Chipotle Aioli. 19

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

Salmon **BLT** **GFO**

FAVORITE

Fresh Grilled Salmon on Toasted 7-Grain with Crispy Bacon, Lettuce, Tomato, & Lemon Caper Aioli. 20

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 • 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

Coffee or Decaf	3
Latte	7
Cappuccino	7
Americano	5
Cafe au Lait	7
Red Eye	7
Espresso	5

Extra Shot: 2.50

Soda & Tea

Assorted Sodas	3
Brewed Ice Tea	3
Stash Tea	3
Saratoga	4

Wine

Mimosa	12
Champagne	12
Chardonnay	9
Rioja	9
Cabernet	9
Pinot Grigio	9

Beer

Stella Artois	7
Harpoon IPA	7
Corona	7

Specialty Beverages

Lemonade	5
Arnold Palmer	5

soup salad

Soup Du jour	7
Cider Butternut Bisque	7

Available seasonally

Add to any salad: Falafel (7), Grilled Chicken (8), Chicken Salad (8), Pecan Chicken (9), Grilled Salmon (10)

Pecan Crusted Chicken Caesar Salad **FAVORITE**

Crispy Romaine Lettuce with Pecan Encrusted Chicken, Crunchy Croutons, Parmesan Cheese, Diced Tomatoes & House-made Caesar Dressing. 19

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. 17

Beet & Butternut Salad GF, V, VGO

Mesclun Greens with Roasted Beets, Roasted Butternut Squash, Crumbled Goat Cheese & Spiced Walnuts. 16

Mixed Green Salad GF, V, VGO **FAVORITE**

Baby Greens with Dried Cranberries, Diced Granny Smith Apples, Blue Cheese Crumbles & Spiced Walnuts. 16

Warm Grilled Vegetable Saald V, VGO, GF

Grilled Zucchini, Squash, Red Onion, Portobello & Red Pepper, served wover Baby Greens with a Fried Goat Cheese Button. Drizzled with Baslamic Syrup. 17

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
Chicken Salad GF	8
Pecan Chicken	9
Buttermilk Fried Chicken	9
Spring Rolls V	9
Grilled Salmon GF	10

house specialties

Substitute fruit or greens: 3 • Gluten Free Bread: 2

Maine Crab Cake Sandwich **FAVORITE**

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

Fried Shrimp Po'Boy **FAVORITE**

Crispy Fried Shrimp on a Griddled Baguette with Lettuce, Tomato, Chipotle Aioli, our House-made Slaw & Picked Red Onions. Served with Your Choice of Kettle Chips or Baked Sweet Potato Wedges. 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. 20

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 (17), or Steak (18)

Sauteed Liver GFO

Floured & Sautéed on a Bed of Caramelized Onion, Potato & Bacon with Apples. 16

Frittata of the Day GF

Open-Faced Omelet with a Small Mesclun Salad & Choice of Dressing. Ask Your Server About Today's Frittata. 16

Egg whites available: add 2

burgers

Substitute fruit or greens: 3 • Gluten Free Bread: 2

Beef Burger GFO

Lean Ground Beef Burger Grilled to Your Liking. 16

Beet & Black Bean Burger V, VGO, GFO

Fresh Beets, Black Beans, Red Pepper, Roasted Corn & Our Spice Blend all Mixed Together, Griddled Crispy & Topped with Avocado & Lime Crema. 15

Beach Comber Burger GFO **FAVORITE**

Hand pressed Beef Burger with Onions & Mushrooms Sauteed in Red Wine, topped with Bacon & Bleu Cheese. 19