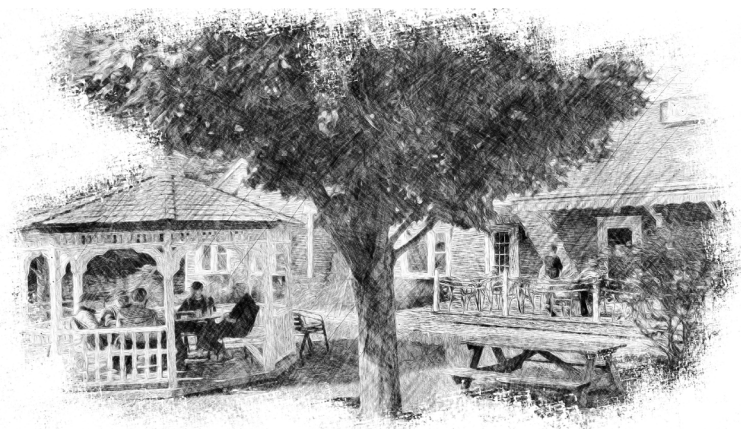


# LUNCH MENU

**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. 19

### 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. 17

### 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. 17

### Salmon BLT **GFO**

**FAVORITE**

Fresh Grilled Salmon on Toasted 7-Grain with Crispy Bacon, Lettuce, Tomato, & Lemon Caper Aioli. 21

### Chicken Caesar Wrap

Tossed with Crispy Romaine Lettuce, Diced Tomatoes & Our House Caesar Dressing. 17

**Spicy Buffalo Chicken, Red Onion & Blue Cheese 18**

**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, Juice & Tea

|                      |   |
|----------------------|---|
| Assorted Sodas.....  | 3 |
| Brewed Ice Tea.....  | 3 |
| Stash Tea.....       | 3 |
| Saratoga.....        | 4 |
| Assorted Juices..... | 5 |

## 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 |

# salads

## Add to any salad:

|                     |
|---------------------|
| Falafel (7)         |
| Grilled Chicken (8) |
| Chicken Salad (8)   |
| Pecan Chicken (9)   |
| Grilled Salmon (10) |

# soups

|                        |   |
|------------------------|---|
| Soup Du jour           | 7 |
| Cider Butternut Bisque | 7 |
| Available seasonally   |   |

## 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. 18

## Beet & Butternut Salad **GF, V, VGO**

Mesclun Greens with Roasted Beets, Roasted Butternut Squash, Crumbled Goat Cheese & Spiced Walnuts. 17

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

Baby Greens with Dried Cranberries, Diced Granny Smith Apples, Blue Cheese Crumbles & Spiced Walnuts. 17

## Warm Grilled Vegetable Salad **GF, V, VGO**

Grilled Zucchini, Squash, Red Onion, Portobello & Red Pepper, served over Baby Greens with a Fried Goat Cheese Button. Drizzled with Balsamic Syrup. 18

# sides

|                                             |    |
|---------------------------------------------|----|
| Honey Poppyseed Coleslaw <b>GF, V</b> ..... | 4  |
| Small Mesclun Salad <b>GF, VGO</b> .....    | 5  |
| Polenta Fries w/ Creamy Dill <b>V</b> ..... | 7  |
| Falafel w/ Creamy Dill <b>V</b> .....       | 7  |
| Grilled Chicken <b>GF</b> .....             | 8  |
| Chicken Salad <b>GF</b> .....               | 8  |
| Pecan Chicken.....                          | 9  |
| Buttermilk Fried Chicken.....               | 9  |
| Spring Rolls <b>V</b> .....                 | 10 |
| Grilled Salmon <b>GF</b> .....              | 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. 20

## 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. 20

## 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. 17

## Dill Cider Salmon **GF**

Pan Seared Salmon topped with a Dill, Cider & Whole Grain Mustard Glaze. Served with Cranberry-Pignoli Rice & Wilted Baby Spinach. 21

## Quesadillas **FAVORITE**

Flour Tortillas Stuffed with Hummus, Black Beans, Roasted Corn, Jack Cheese, Tomatoes & Cilantro served with Sour Cream & House-made Salsa.

**Vegetarian (16), Chicken (18), or Steak (19)**

## Sauteed Liver **GFO**

Floured & Sautéed on a Bed of Caramelized Onion, Potato & Bacon with Apples. 17

## 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. 16

## Beach Comber Burger **GFO** **FAVORITE**

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