

SANDWICHES

All American \$8.5 – Herb Crusted Roast Beef, Russian, Shrettuce, Cheddar, Dill Pickle, Onion, White Bread

BBQ'd Cubano \$8.5 – Smoked Pulled Pork, Workshop Ham, Swiss, Dill Pickle, Yellow Mustard, Pressed & Toasted between a Ciabatta Baguette

Caprese Panini \$7 – Sliced Tomato, Fresh Mozzarella, Fresh Basil, Garlic Oil, Ciabatta Roll

Smoke Show \$8.25 – Smoked Turkey Breast, Smoked Cheese, Duroc Bacon, Lettuce, Tomato, Mayo, Martin's Wheat Potato Bread

Hoagie Cosmo \$8.25 – Workshop Ham, House Made Italian Meats, Sharp Prov, Lettuce, Tomato, Onion, Mayo, Vinaigrette, Hot Peppers, Ciabatta Baguette

BOXED LUNCH COMBO

Any sandwich, side & drink \$10

Reuben \$8.5 – Rolled Pastrami, Swiss, Sauerkraut, Russian, Rye Bread

Hot Thigh \$8 – Southern Fried Chicken Thigh, Sage Cream Sauce, Shrettuce, Dill Pickle, Martin's Potato Roll

Alabama Rodeo \$8 – Chicken Thigh (Smoked, Fried & Smothered in Bama White BBQ Sauce) Onion Petals, Cooper, Martin's Potato Roll

You Taste So Good \$8.25 – Pretzel Crusted Chicken Breast, Red Sauce, Provolone, Sharp provolone, Basil Mayo, Romaine, Crust Roll

TUESDAY - FRIDAY

11:00 a.m. - 5:00 p.m.

Deli hours will fluctuate based on scheduled events. Please call or check social media for changes.

BUILD YOUR OWN SANDWICH STARTS AT \$8.25

Meats: Turkey, Roast Beef, Ham, Italian Meats, Smoked Chicken Salad, Pastrami, Bacon

Cheese: Cooper, Cheddar, Provolone, Swiss

Bread: Ciabatta Roll, Ciabatta Baguette, White, Rye, Martin's Potato Roll, Martin's Wheat Potato Bread

Toppings: Mayo, Lettuce, Tomato, Onion, Pickle, Russian, Vinaigrette, Yellow Mustard, Brown Mustard, Bama White BBQ

\$.50 Toppings: Bacon, Extra Cheese, Extra Meat

SALADS

(add turkey, ham, roast beef or smoked chicken salad \$3)

Chopped Workshop \$8 – Romaine, Fried Pancetta, Pickled Egg & Beet, Blue Cheese Crumbles, Cherry Tomato, Rustic Vinaigrette

Mixed Green Salad \$7 – Shredded Carrot, Cherry Tomato, Red Onion, Cucumber, Choice of Dressing

(Ranch, Red Wine Vinaigrette, Rustic Vinaigrette, Russian, Bacon Blue Cheese)

WOOD FIRED PIZZA

Pepperoni \$10 – Sauce, Shredded Blend, House Made Pepperoni, Parm

Fungus \$10 – Garlic Oil, Fontina, Assorted Mushrooms, Fresh Mozz, Red Onion, Thyme

Margherita \$9 - Sauce, Fresh Mozz, Garlic Oil, Torn Basil

Plain White \$9 – Garlic Oil, Shredded Blend, Fontina, Fresh Mozz, Parm, Korean Chili Flakes

Cherry Street \$10.5 – Garlic Oil, Shredded Blend, Shaved Roast Beef, Caramelized Onion, Blue Crumbles

Easy Tiger \$10.5 – Hot Sauce, Shredded Blend, Chopped Chicken, Blue Crumbles, Sage Cream Drizzle





SIDES

Lizzie Stark's German Potato Salad	\$3
Creamy Cole Slaw	\$3
Shed Head Mac Salad	\$3
Pickled Eggs & Beets	\$3
Cup of Soup (we don't make it when it's hot out!)	\$3

House made chips & seasonings

Salt & Vinegar Chips	.\$2.5
BBQ chips	.\$2.5
Plain chips	.\$2.5
East coast smoke chips	.\$2.5

SOUPS

(we don't make	it when	it's hot	out!)
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Cup	\$3 / Bowl\$2	1
Take out only –		

Quart......\$7.75 / Pint.....\$4.5

SUACKS

Chips & Bacon Blue Cheese Dip	\$3.75
Soft Pretzel & Beer Cheese Sauce	\$4
Pimento Spread & Saltines	\$3.5



KIDS MEAL \$5.5

With Chips & a Drink

- Meat & Cheese on White
- PB&J
- Grilled Cheese

BEVERAGES \$1

Pepsi, Diet Pepsi, 7up, Root Beer, Ginger Ale, Unsweetened Brewed Iced Tea, Bottle Water, Lemonade

Alcoholic Beverages

Miller Lite Bottle	.\$3.25
Yuengling Bottle	.\$3.25
Rotating Tap Beer (12 oz)	.\$4
House Pinot Grigio	.\$5
Kendall Jackson Chardonnay	.\$6
House Cabernet	.\$5
Mirassou Pinot Noir	.\$6
White Zinfandel	.\$5



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