

EXHIBIT C

FIG & OLIVE

ALL DAY
WINTER SEASON

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest & simplest ingredients to feed both the body & the mind. Our menu is centered around olive oils & ingredients carefully selected from premier farms & vendors for their genuine taste & seasonality.

RIVIERA CROSTINI

CHOICE OF THREE 15 | CHOICE OF SIX 27

Charred Octopus, Spicy Feta, Pickled Jalapeño, Fried Chickpeas

Ratatouille Niçoise, Tapenade & Sunny Quail Egg

Seared Tuna, Chickpeas & Artichokes, Pickled Red Onions, Riviera Sauce

Lemon Ricotta, Caramelized Pear, Celery Leaves, Honey, Candied Pecan

Sliced Beef, Mushrooms & Spinach, Crispy Shallots, Grainy Mustard Sauce

Confit Caramelized Onions, Flavored Goat Cheese

POUR LA TABLE

Burrata di Bufala 18

Grilled Squash & Zucchini, Pine Nut Spread, Star Anise Maple Syrup, Gremolata Sauce.

Rainbow Carrots & Sweet Potatoes 17

Hummus, Toasted Seeds & Nuts, Pomegranate, Tahini & Harissa Oil.

Mussels & Clams 36

Lamb Merguez, Fregola Sarda, Sofrito, Rouille, Grilled Filone Bread.

Spanish Octopus 19

Chickpea Riviera Style, Chorizo, Piquillo Peppers & Romesco Sauce.

Yellowfin Tuna Tartar* 19

Avocado, Pickled Fennel & Cucumber, Toasted Pistachio & Potato Gaufrette.

SALAD

WITH GRILLED CHICKEN ADD 8, SALMON ADD 9, SHRIMP ADD 10 OR BEELER'S APPLEWOOD BACON ADD 9

Little Gem Salad 16

Shaved Cucumber, Grilled Avocado, Toasted Almonds, Ricotta Salata, Fresh Herbs & Shallots Mustard Vinaigrette.

Frisée Salad 19

Warm Roasted Asparagus & Wild Mushrooms, Crispy Soft-Boiled Egg, Sherry Vinaigrette.

FIG & OLIVE

PASTA & RISOTTO

Mafaldine 29

Roasted Wild Mushrooms & Asparagus, Light Mascarpone Sauce, Ricotta Salata, Toasted Hazelnuts.

Seafood Risotto 34

Scallops, Shrimp, Calamari & Spanish Octopus Ragout, Tomato Crustacean Sauce, Arborio Rice, Sicilian Pesto.

ENTRÉES

Wild Caught Halibut 38

Paella Risotto Cake, Crispy Asparagus, Chorizo, Crustacean Diable Sauce.

Atlantic Salmon 30

Harissa Marinated, Eggplant & Red Peppers Caviar, Crispy Chickpeas, Cerignola Olive, Lemon Verbena Lobster Jus.

Beeler's Pork Loin 34

Espelette Crusted, Roasted Baby Brussels Sprouts, Confit Chestnuts, Balsamic Cipollini Onions, Apple & Cranberry Mostarda, Candied Bacon.

Free-Range Chicken 29

Riviera Vegetables "Au Jus", Feta Cheese, Black Olives, Capers, Grilled Filone Bread.

Grass-Fed Hanger Steak 35

Cassolete of Hen of the Wood Mushrooms, Carrots, Pearl Onions, Potato Wedges with Parmesan, Chimichurri Sauce.

SIDES

9 EACH | THREE FOR 24

Mushrooms Trifolati

Confit Onions & Garlic, Fresh Herbs

Skinny Fries

Truffle Fries (ADD 3)

Roasted Rainbow Carrots & Sweet Potato

Toasted Seeds, Tahini & Harissa Oil

Sautéed Baby Spinach

Figs & Toasted Almonds

Ratatouille Niçoise

Sunny Farm Egg & Tapenade

Roasted Baby Brussels Sprouts

Confit Chestnuts, Onions & Bacon

DESSERT

Celebration Cake 13 FOR ONE | 28 FULL

Rich Layers of Dark Chocolate Ganache, Salted Caramel Sauce, Hazelnut Praline & Truffle Butter Cake Dusted with Cocoa Powder & Topped with Mixed Berries & Assorted Macarons.

Chocolate Pot de Crème 12

Crunchy Hazelnut Praline & Vanilla Cream.

Seasonal Sorbet 9

Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

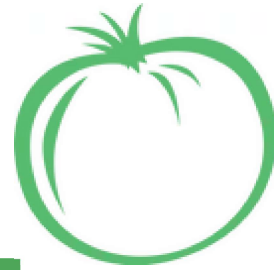
Apple Tart 11

Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

TO SEE OUR WINES BY THE GLASS & SIGNATURE COCKTAILS, CLICK OR VISIT

FIGANDOLIVE.COM/MEATPACKING-WINE-COCKTAIL

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.



Green Tomato Grill

Fast Healthy Food. From Scratch.

MENU

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LOCATIONS

ABOUT US

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ORDER TAKEOUT

STEWES & SOUPS



Green Chile Pork Stew

Green chile pork, roasted anaheim, pepper, cotija, tortilla strips, carrot slaw & choice of rice

\$7.95

 Gluten-Free

Chicken Curry Stew



Grilled chicken, yellow curry, coconut milk, ginger, tomato, carrot slaw & choice of rice

\$7.95

 Gluten-Free

Vegan Curry Stew

Chickpea, yellow curry, coconut milk, ginger, tomato, carrot slaw & choice of rice

\$7.95

 Gluten-Free



Chipotle Corn Chowder

Grilled corn, tomato, chipotle pepper, onion, avocado, cilantro & tortilla strips

 Gluten-Free  Vegan

\$4.55 / cup

\$6.55 / bowl



Tomato Bisque

Tomato, roasted garlic, coconut milk & herbs

 Gluten-Free  Vegan

\$4.55 / cup

\$6.55 / bowl

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LA TOMATE BISTRO

1701 Connecticut Avenue, N.W. Washington, DC 20009

(202)-667-5505

Dinner/ Cena

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ANTIPASTI

CARPACCIO DI SALMONE

\$15.00

House smoked salmon, grapefruit brulee', paddlefish caviar, micro celery, melted onion, honey mustard

POLPO PIASTRATO**\$18.00**

Braised & pan-seared octopus, tossed in Nduja, cannellini salad, celery, carrots, onion, green olives, crispy capers, sun-dried tomato, & herbs

CALAMARO IN UMIDO**\$15.00**

Sautéed calamari, tomatoes, caper-berries, raisins, black olives, Calabrian chili, scallions, fresh herbs, topped w/ crispy calamari heads

BARBABIETOLA**\$16.00**

Gold & red beets, honey, La Tur cheese, pistachio, basil coulis, micro salad, basil tuile, oranges

VITELLO TONNATO**\$15.00**

Italian classic cold, thinly sliced, roasted veal, w/ tuna, mayo sauce, fried capers, pickles

CRUDO DI CARNE**\$18.00**

Angus beef fillet tartar, quail egg, capers, sun-dried tomatoes, shallots, lemon, anchovy & garlic paste, side of grilled bread

I FRESCHI**\$16.00**

Mozzarella or burrata or buffalo mozzarella served over arugula tossed in w/ pesto & cherry tomatoes

INSALATE E ZUPPE**ZUPPA DEL GIORNO****\$12.00**

Soup of the day served w/ warm garlic grilled bread

LA TOMATE'S CEASAR

\$12.00

Our much-loved version of this classic salad, creamy dressing, anchovies, garlic, parmesan, basil pesto croutons

INSALATA MISTA

\$12.00

Mixed greens, frisee salad, radicchio, fresh herbs, cherry tomato, radish, honey balsamic dressing

PROSCIUTTO BAR

AFFETATI (Choice of 3 for 18; Choice of 5 for 30)

Hand sliced imported cured meats on a traditional charcuterie board, served w/ grilled bread, cornichons, & olives: Selection: Parma 18 months - San Danielle, 24 months - La Quercia - Mortadella - Finocchiona - Coppa - Speck - Pancetta - Guanciale - Capicola

FORMAGGI (Choice of 3 for 18; Choice of 5 for 30)

A monthly selection of special cheeses imported from Italy served w/ home-made preserves, fruit, & grilled bread:

Quadrello di Bufala - Parmigiano - Pecorino Crotonese - La Tur - Cacciocavallo Silano - Ubriaco - Gorgonzola - Pecorino di Fossa

PRIMI

CACCIO E PEPE

\$20.00

Gragnano spaghetti, Pecorino Romano cheese, toasted black pepper

RAGU' CALABRESE OR BOLOGNESE

\$22.00

Calabrian style spicy ground pork OR beef Bolognese style ragout.

Choose one: home-made caserecce OR egg fettuccine OR linguine OR rigatoni

RAVIOLI ALLA BIETOLA

\$24.00

Home-made ravioli, stuffed w/ Swiss chard, ricotta & Parmesan, sage, brown butter sauce, arugula cream, Parmesan waffle

MALTAGLIATI ALL' ORTOLANA

\$24.00

Maltagliati, garlic, leeks, zucchini, squash, eggplant, basil, black olives, ricotta & chives

TAGLIATELLE ALLA BOLOGNESE

\$22.00

Home-made tagliatelle, beef Bolognese style ragout, Formaggio di fossa DOP "cheese of the pit"

PASTA AL NERO

\$24.00

Squid ink-infused home-made caserecce, shrimp, tomato sauce, orange zest, saffron, white wine, green onions

SPAGHETTI DI MAIS CON VONGOLE

\$26.00

Corn spaghetti, baby clams, white wine, roasted garlic, sun-dried tomato, smoked paddlefish caviar

SECONDI

SALMONE IN PADELLA

\$28.00

Grilled salmon, beans wrapped w/ pancetta, truffle potato cream, red pepper coulis, affila cress

COSTOLETTE D'AGNELLO

\$28.00

Herb seasoned rack of lamb, red pepper coulis, pan-seared heirloom carrots, slow-cooked balsamic pearl onions, black garlic mayonnaise

SCALLOPPINE LIMONE E CAPPERI

\$28.00

Veal cutlets in white wine, capers, parsley, crushed black peppers & lemon sauce

FESSURATA CALABRESE

\$32.00

Mixed pan-seared meats: chicken, lamb, pork, sausage, onions & spicy Calabrian pepper sauce, served w/ choice of one side

BRANZINO ALLA GRIGLIA

Whole grilled seabass, gremolata, & grilled bread

CONTORINI

VEGGIES

\$8.00

Sautéed greens, asparagus, beans, peas

PATATE

\$8.00

Fried fingerling potatoes, garlic, parsley, spiced oil, gratin w/ "Quadrello di Buffalo" cheese

CAROTE

\$8.00

Pan seared heirloom carrots w/ herbs and vincotto

Enjoy a Selection of Coffee Specialty Drinks, Espresso & Cappuccino Prepared by ILLY Trained Baristas.

We Proudly Serve Local & Naturally Raised Products Whenever Possible.

Consuming Raw or Undercooked Meats, Pork, Poultry, Seafood or Eggs May Increase Your Risk of Food Borne Illness.



DELUXE TRUCK STOP CLASSICS FOR 36 YEARS

SOUP AND APPETIZERS

Different Soup Every Day	A.Q.
Sweet Corn Tamales, many mushrooms, tomatillo-avocado salsa, pumpkin seeds	14.95
Ahi Tuna Crackers, wasabi cream, san bai su	18.95
Crispy Calamari, curried slaw, fresno chilies	17.95
Dungeness Crab Cakes, Espelette aioli, garden greens, sherry vinaigrette.	19.95
Crazy Good Chicken Wings, blue cheese & BBQ dipping sauces.	19.50

SALADS

Mixed Greens, Cabecou, herb toasted walnuts, sherry-walnut vinaigrette	14.50
Little Gem Caesar, black pepper croutons, Parmigiano-Reggiano	15.50
Three Greens, creamy blue cheese, spiced pistachios	15.50
Hunan Grilled Chicken, Asian greens, sesame noodles, cashew sauce	22.88

FROM THE WOOD BURNING GRILL AND OVEN

Fresh Fish (changes daily)	A.Q.
The Ever-Popular Seafood Tostada (changes daily).	A.Q.
Baby Back Ribs, golden raisin slaw, warm honey corn bread	32.75
Famous Mongolian Pork Chop, sweet & sour red cabbage, housemade mustard	34.95
Grilled Hanger Steak, onion jam, french fries, watercress dip	33.50
Truckstop Deluxe: Always meat, often potatoes, rarely vegetables.	A.Q.

OUT OF THE PAN

Chalkboard Pasta: ask us what we made today.	A.Q.
Lemon and Garlic Chicken, garden vegetables, lemon-garlic vinaigrette	32.95
Mustards Mighty Meatloaf, garlic mashed potatoes, horseradish BBQ sauce	25.95

SANDWICHES

Half Pound Hamburger or Cheeseburger, buttered sesame seed bun, lettuce, mayo	19.95
add avocado, bacon, mushrooms, jalepeno or blue cheese each	2.00
Adult Grilled Cheese, Fontina & Cabot Cheddar, spiced apricot jam, mixed greens salad	17.95
Grilled Ahi, basil aioli, pickled ginger, a classic	19.95
Grilled Chicken Breast, spicy mustard bbq, bacon, avocado, fontina, spicy chips	18.95
Slow Smoked BBQ Pork (ooo-eee!)	18.50

SIDES

Onion Rings, housemade tomato-apple ketchup	10.00
Organic Citrus Black Beans, sour cream, scallions.	6.95
3-Cheese Mac & Cheese, crispy bread crumbs	11.25
Eat your Vegetables.	7.95
Warm Honey Corn Bread	6.50
Garlic Mashed Potatoes	6.50
Housemade Potato Chips, creamy blue cheese dip	8.50

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Water Available Upon Request

Bread Available Upon Request

SORRY, EVERYTHING IS DELICIOUS
SINCE 1983



PENN TRAFFORD NOW HAS ONLINE ORDERING. [CLICK HERE](#)



FOOD MANUAL

1. STARTING
INSTRUCTION
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2. COUP AND

2. SOUP AND
SALAD

3. DINNER
SERVICE

4. PASTAS

5. PIZZA

6. CALZONES

7.
SANDWICHES

8. KIDS

9. BAR

Contents Below

*Pertain to our Penn
Trafford
Establishment.*

CATERING

STARTING INSTRUCTIONS

1. Warm Bake Burrata

Cheese

One - 9 | Two - 17

Fire Roasted Tomatoes,
Roasted Red Peppers,
Crispy Focaccia, Basil
Pesto & Balsamic
Reduction

2. Bruschetta 10

Roma Tomatoes, Garlic,
Asiago/Fontinella &
Crostoni

3. Zucchini Fritti 10

Served with our
Signature Tomato Sauce

4. **Stuffed Banana**

Peppers 12

Italian Sausage,
Garlic, EVOO, Marinara,
& Asiago/Fontinella

5. **Meatball Parmesan 14**

3 House Meatballs,
Tomato Sauce, Provolone
& Romano Cheese

6. **Greens & Beans 10**

Escarole, Spinach,
Kale, Cannellini Beans
& Crostini

Add

Hot Sausage - 3 | Add

Banana Peppers 1.5



SOUP AND SALAD

1. **Wedding Soup** 4.5
In House Stock,
Carrots, Chicken, Beef
& Pork Meatballs & Di
Pepe

2. Pasta Fagioli 5**3. House 5**

Romaine, Iceberg & Leaf
Mix, Field Greens,
Tomatoes, Red Onions,
Cucumbers,
Pepperoncini, Black
Olives & Shaved Parm

4. Caesar

Side 5 | Entrée 10

Chopped Romaine, Herbed
Croutons & Shaved Parm

5. Grilled Chicken Salad

14

Baby Spinach & Crisp
Greens, Bacon Crumbles,
Hard Boiled Eggs,
Roasted Red Peppers,
Onions, Cucumbers,
Tomatoes, Gorgonzola &
Herbed Croutons

6. Salmon Salad* 17

6 oz. Faroe Island
Salmon, Field Greens,
Baby Spinach, Roasted
Red & Gold Beets,
Citrus Goat Cheese,
Fresh Mandarin Oranges
and Candied Walnuts

7. Steak Salad* 16

5 oz. USDA Filet
Medallion, Crisp &
Field Greens, Tomatoes,
Black Olives,
Cucumbers, Red Onions,
Hard Boiled Eggs, Fresh
Cut Fries, Melted
Provolone & Cheddar

Additional Components

Gerber Farms Chicken - 5
Faroe Island Salmon* - 8
Shrimp* - 8 | Filet Tips* -

7



DINNER SERVICE

1. **Romano Chicken** *21*
Romano Cheese Battered
served with Lemon White

Wine Sauce & Creamy
Mascarpone Parmesan
Risotto

2. **Parmigiana**

Eggplant 17 | Chicken

21 | Veal 26

Marinara & Provolone.
Served with a side of
Spaghetti Marinara

3. **Piccata Chicken 21**

Lemon White Wine Sauce
with Capers. Served
with a Creamy
Mascarpone-Parmesan
Risotto

4. **Marsala Chicken 21**

Sautéed Crimini
Mushrooms, Marsala Demi
Glace. Served with a
side of Spaghetti
Marinara

5. Walnut Crusted Salmon

* 27

9 oz. Pan Seared Faroe
Island Salmon, Walnut
Crusted served with a
Brandy Cream, Roasted
Sweet Potato & Green
Beans



PASTAS

1. **Strozzapretti** 20
Imported Pasta, Hot
Sausage, Onions, Green
Peppers & Banana
Peppers in a Red Wine
Marinara
2. **Lobster Ravioli** 25
Lobster & Cheese Blend,
Tomato Basil Cream
Sauce with Butter &
Lump Crab
3. **Gnocchi** 13
Potato & Cheese
Dumplings served in
your choice of House
Red Sauces

4. **Vodka Cavatelli** 16
Imported Pasta served
in Olives & Peppers
Exclusive Boyd and
Blair Vodka Sauce

5. **Four Cheese Ravioli** 13
Four Cheese Blend
served in your choice
of House Red Sauces

6. **Shrimp Aglio Olio** 23
Shrimp, Capellini,
Garlic, EVOO, Spinach,
Fire Roasted Tomatoes,
Roman Artichokes,
Romano & Fresh Basil

7. **Chicken Alfredo** 20
Fettuccini, Grilled
Chicken Breasts, &
Three Cheese Alfredo
Sauce

8. **Lasagna** 20

Imported Pasta Sheets,
Five Cheese Blend,
House Bolognese Sauce

9. **Spaghetti & Meatball**

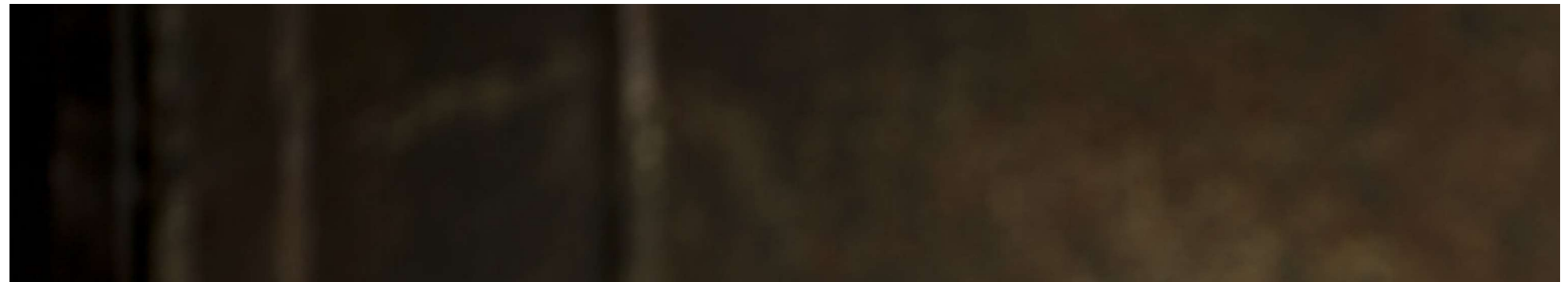
14.5

Spaghetti, Choice of
Red Sauces & House
Meatball

Additional Components

Meatball - 3.5 | Hot Sausage
- 3.5

Gerber Farms Chicken - 5 |
Shrimp* - 8





PIZZA

Traditional

Pizza Sauce,
Provolone,
Mozzarella,
Romano

9 | 11 | 13

White

Garlic, EV00,
Roma Tomatoes,
Provolone

9 | 11 | 13

Toppings

Pepperoni,
Crimini
Mushrooms, Hot
Sausage, Bacon,

2.5 | 3 | 3.5

Ham, Green
 Peppers,
 Tomatoes,
 Spinach, Onions,
 Roasted Red
 Peppers, Banana
 Peppers, Black
 Olives, Anchovies

**Premium
 Toppings**

Extra Cheese, 3 | 3.5 | 4
 Capicola,
 Ricotta, Peruvian
 Peppers

CALZONES

Traditional

Pepperoni, Hot 14 | 19
 Sausage, Ricotta,
 Provolone

Spinach

Baby Spinach, 14 | 19
Ricotta,
Provolone,
Garlic, EV00,
Imported Romano

Bistecca

Steak,Crimini 14 | 19
Mushrooms,
Roasted Red
Peppers, Green
Peppers, Onions,
Ricotta,
Provolone

Meatball

Meatballs, Tomato 14 | 19
Sauce, Ricotta,
Provolone

Additional Sauce 2.5



SANDWICHES

1. **Italian Hoagie** 15
Ham, Salami, Capicola,
Pepperoni, Provolone,
Lettuce, Tomatoes,
Onions & Italian
Dressing on a 12" Fresh
Baked Roll.

2. **Steak Hoagie** 15

Ribeye Steak,
Mushrooms, Red and
Green Peppers, Onions,
Provolone, Lettuce &
Tomatoes on a 12" Fresh
Baked Roll.



KIDS

1. Spaghetti & Meatball 8
2. One Topping Pizza 8
3. Chicken Tenders & Fries 8

1. Sprite 2
2. Lemonade 2
3. Barqs Root Beer 2
4. Ginger Ale 2
5. Italian Soda 2



BAR

Cocktails

1. **Apple Cider Mule** 8
Caramel Vodka, Apple
Cider, Ginger Beer,
Apple & Caramel

2. Pear Thyme Martini

9

Pear Vodka, Elderflower
Liqueur, House Infused
Thyme Simple Syrup,
Pear & Thyme

3. Pumpkin Old Fashioned

9.5

Crown Royal Vanilla,
Grand Marnier, Pumpkin
Purée, Maple Syrup,
Rosemary & Orange

4. Autumn Sangria 8.5

Olives & Peppers
Exclusive Knob creek
Bourbon, Apple Brandy &
House Red Blend with
Pears, Apples & Orange

Beer & Wine

All locations have a rotating selection of beer and wine. Please ask your server about the current selection.

* Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

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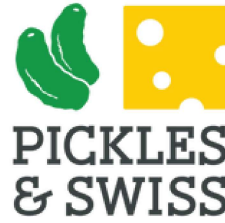
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PICKLES&SWISS FAVORITES

PICKLES&SWISS

ham, prosciutto, swiss emmental, pickles, housemade pickled veggies, aioli

GRILLED CHEESE DIP WITH TOMATO BISQUE

gruyere, sharp cheddar, sharp provolone with housemade basil tomato bisque

MAMA'S MEATBALL MARINARA

housemade meatballs & marinara, sharp provolone

PANINI'S

HAMPERINI

smoked ham, pepperjack, pepperoncinis, homemade jalapeno spread

ALL-DAY BRUNCH DUNCH

bacon, cheddar, tomato, avocado, 2 eggs

ROASTED CHICKEN AND WALNUT PESTO

housemade roasted chicken, sharp provolone, roasted peppers, walnut pesto

VENETIAN

roasted turkey, gruyere, tomato, basil, craft...

ENU

Let's Chat!

housemade meatballs & marinara, sharp provolone

POT ROASTED BEEF & AU JUS

housemade roasted beef, provolone, saute'd onions, served with au jus

PARMA CHICKEN & SPINACH

housemade breaded chicken, mozzarella, homemade marinara, spinach

PROSCIUTTO & BRIE

prosciutto, brie, roma tomato, basil, apricot spread

PULLED PORK SLAW

housemade pulled pork, sautéed jalapeños, bbq slaw on ciabatta

PICKLES&SWISS | Menu

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roasted turkey, gruyere, tomato, basil, crated garlic mustard spread

VEGGIE MALTA MELT

mozzarella, spinach, avacado, cucumber, sundried tomato, onion, olives, hummus

BUILD-YOUR-OWN SANDWICH OR WRAP OR SALAD

Pick a protein, cheese and add your selection of veggies and spreads. Available only in-store or via SBmenus.com.



COLD SANDWICHES

EGGCADO & WATERCRESS

housemade egg salad, fresh avocado, watercress & mayo

HOT SANDWICHES

CRISPY CHICKEN WEST

housemade breaded chicken, bacon, tomato house ranch, bbq

Let's Chat!

CHIPOTLE TURKEY CLUB

peppered turkey, smoked bacon, tomato, avocado, romaine

HONEY GOBBLE

roasted turkey, swiss, tomato, romaine, red onion, mayo & honey mustard

NORM'S COLD CUT

ham, prosciutto, mortadella, genoa, provolone, the works, mustard, mayo

VEGGIE BOOM

cucumber, broccoli slaw, carrots, peppers, spinach, tomato, feta spread

TUNA SALAD

housemade white albacore tuna salad, greens, tomato, avocado, mayo

PESTO CHICKEN SALAD

housemade pesto chicken salad, mozzarella, romaine, tomato

TUNA MELT

house white albacore tuna salad, cheddar, tomato, bell peppers, mayo

PASTRAMI MELT

pastrami, sharp cheddar, onion, sliced pickles, dijon, mayo, thousand

RUBEN

corned beef, swiss emmental, raw sauerkraut, housemade thousand

EGGPLANT PARMA

lightly breaded eggplant, mozzarella, basil, greens, marinara

SPICY CRUNCH BAGUETTE

crispy chicken, housemade spicy coleslaw, & homemade spicy spread



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SOUPS

- Basil Tomato Bisque
- Tuscan White Bean
- Chicken Orzo

SIDES

- Potato Salad
- Tuna Salad
- Egg Salad

KIDS

Let's Chat!

CHICKEN & CO.

SALADS

- Spicy Chopp & Toss
- Fusion Kale & Cashew
- Goat Cheese & Almond
- Crispy Chicken Cobb
- Spinach Feta Salad
- Caesar Salad

Chips & Cookies

WRAPS

- Baja Chicken Wrap
- Greek Wrap
- Chicken Caesar Wrap
- Spunky Hummus Wrap
- Garbanzo Kick Wrap

Mini Meatball

DRINKS


- Open Selection
- Draft Coffee
- Draft Kombucha
- Beer & Wine

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VEGETARIAN & VEGAN OPTIONS AVAILABLE



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p.s. sandwiches you remember

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SW EET PEP PERS NFI



SWEET

PEPPERS



WELL®



Menu



• Sandwiches



• Wraps & Panini



• [Flatbreads](#)





- [Salads](#)



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- Sandwiches
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IMAGE
COMING
SOON

Smoked Brisket



White BBQ Chicken



Turkey & Avocado



Chicken Club



Southern Club



California Club



Club



Shrimp Pita



Roasted Veggie Pita



Chicken Breast



Smoked Cheddar Melt



The Blitz



Sweet Peppers Sub



Peppers & Beef



Chicken Salad



Sicilian Panini



Mediterranean Chicken Panini



Cuban Panini



Southwestern Quesadilla



Reuben Panini



Southwest Wrap



Cajun Shrimp Wrap



Chicken Caesar Wrap



Club Wrap

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Peppers & Beef

Tender roast beef, red peppers, onions, and provolone, served with au jus.

[Nutrition Info](#) [Order Now](#)

Additional Nutrition

Serving Size

1 (Reg)

Fat Calories

160

Saturated Fat

7g

Trans Fat

0g

Cholesterol

80mg

Sodium

1610mg

Dietary Fiber

4g

Sugars

5g

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Location Change

This location is now Bulldog Burger Co. No worries... get the same great food and service at our other Sweet Peppers Deli location across town at 904 Hwy 12 W Starkville, MS 39759.

Visit the [Sweet Peppers Deli Starkville](#) page to view that store's information. You may also [order online](#) from that location.

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