



The Archetype Workshop - Portland October 12, 2013

BOXED LUNCH MENU

INCLUDES: your tasty sandwich OR salad , petite chocolate chip & Elephant shortbread cookies, 1oz sea salt Kettle chips & fresh fruit salad

SANDWICHES

- **Shelly's Vegan Wrap** VG/DF Kale, sugar peas, cabbage, carrots, broccoli, hazelnuts, apple, grapes & Stackhouse dressing in a tortilla (Vegan, not Gluten-Free - please select a Salad for a truly Vegan and Gluten-Free option)
- **Turkey Club** Turkey, bacon, swiss, leaf lettuce, tomato & mayo on our Pugliese bread
- **Jambon et Fromage** Ham, swiss, butter & dijon on our ficelle
- **Caprese** VE Fresh mozzarella, basil & roasted tomatoes in olive oil & garlic on our focaccia
- **Egg Salad** VE/DF Egg salad & leaf lettuce on our multigrain bread
- **BLT** Bacon, tomato, leaf lettuce & mayo on our English muffin bread
- **Albacore Tuna Salad** DF Albacore tuna, mayo, tomato, pickles & leaf lettuce on our multigrain bread
- **Toscana Salami** Toscano salami, fontina, roasted tomatoes, artichoke hearts & mixed greens on our focaccia
- **Roast Beef with Horseradish** Roast beef, horseradish spread, cheddar, tomato & leaf lettuce on our Pugliese bread

SALADS

- **Classic Cobb** WF Chicken breast, romaine, hard boiled egg, bleu cheese, bacon, tomato & our French vinaigrette
- **Chop Chop** WF Turkey, salami, provolone, romaine, olives, parmesan, tomato, garbanzos, scallions & our balsamic vinaigrette
- **Willamette Valley** VE/WF Mixed greens, Oregon hazelnuts, blue cheese, apples & grapes with our raspberry vinaigrette
- **Salmon Caesar** Salmon, romaine, parmesan, lemon wedge & croutons with our Caesar dressing
- **Elephants' House Smoked Salmon Salad** with arugula, dried cranberries, Israeli couscous, tomatoes, corn, pepitas & our creamy pesto dressing