**Baguette Sandwiches**

**Big Eddie’s Poor Boy** – Angus roast beef, Berkshire ham, garlic summer, pepperoncini, olives, cheddar, vinaigrette, *grilled*, $11

**Grilled Club** – Berkshire ham, turkey, cheddar, swiss, mayo, Dijon, organic tomato & red onion, *grilled*, $9

**Smoky Bag** – Nueske’s smoked chicken spread, curried onion olive relish, $11

**Cuban** – Berkshire pork, Berkshire ham, swiss, yellow mustard, pickles, *grilled*, $10

**Pesto Chicken Salad** – organic tomato, crisp organic romaine, $9.50

**Curried Chicken Salad** – organic tomato, crisp organic romaine, $9.50

**Brieberry** – double cream brie, lingonberries, $8

*grilled upon request*

**The Veg** – house made hummus, organic veggies (tomatoes, romaine, onion, kalamata olives, carrots), sprouts, vinaigrette, $8

**Grilled Mediterranean** – feta, house made hummus, kalamata olives, organic tomatoes & spinach, vinaigrette, *grilled*, $8.50

**Hot Beef** – Angus beef, sautéed onions and mushrooms, melted pepper jack cheese, roasted red pepper mayo, *grilled*, $10

**Italian Job** – hot or sweet sopressata, mortadella, smoked prosciutto, basil olive oil, mozzarella, $9, double meat, $12

**Hot Italian** – Genoa, mortadella, provolone, vinaigrette, *grilled*, $9, double meat, $12

**Big Italian** – hot or sweet sopressata, hot coppa, prosciutto, Genoa salami, angus roast beef, provolone, mozzarella, kalamata olives, pepperoncini, vinaigrette, $12

**Meatball Sub** – grass-fed beef meatballs, house marinara, mozzarella, *baked*, $11

**Twin Hams** – Berkshire ham, Spanish Serrano ham, butter, $9

**Manchego and Tomato** – Manchego cheese, chopped ripe organic tomatoes, extra virgin olive oil, parsley, $8.50

**Spanish Chorizo and Manchego** Cheese – *grilled*, $10

**Barcelona Bomber** – Serrano Ham, Spanish Chorizo, peppers, onions, garlic mushrooms, Manchego cheese, red pepper mayo, *grilled*, $12

**All Butter Croissant Sandwiches**

(organic lettuce and tomato)

**Curry or Pesto Chicken Salad** - $9.50

**Tuna or Egg Salad** - $8.50

**Berkshire Ham, Turkey or Angus Roast Beef**

(choice of slicing cheese), butter, mayo or mustard on request, $8.50

**Deli Sandwiches** (Breadsmith sliced breads)

**Alpine** – Angus pastrami, Swiss, Dijon, *grilled* on dark rye, $8.50, double meat, $11.50

**Irish** – Angus corned beef, Swiss, horseradish sauce, *grilled* on dark rye, $8.50, double meat $11.50

**Rueben** – Angus corned beef or turkey, Swiss, kraut, horseradish sauce, *grilled* on dark rye, $9.50, double meat, $12.50

**Big Apple Deli** – full portions of Angus pastrami and corned beef, Swiss, creamy organic cole slaw, Dijon, *grilled* on dark rye, $12.50

**Tuna Melt** – tuna salad, cheddar, *grilled* on your choice of sliced Breadsmith bread, $8.50

**Grilled Cheese** – cheddar, swiss, mozzarella, tomato, choice of sliced Breadsmith bread, *grilled* $6.50

**Gourmet Grilled Cheese** – smoked blue cheese, cream cheese, spinach, mushrooms, *grilled* $9

**BLT**- crisp organic romaine, ripe organic tomatoes, Nueske’s bacon, mayonnaise on your choice of toasted Breadsmith bread, $9

**Nueske’s Smoked Duck BLT**- crisp organic romaine, ripe organic tomatoes, Nueske’s smoked duck breast, mayonnaise on your choice of toasted Breadsmith bread, $10

**Veggie Cheese** – sliced cheese of choice, organic veggies (tomato, cucumber, romaine, red onions, carrots) on your choice of toasted Breadsmith bread

**Gecko Lox Bagel** – toasted bagel, lox, cream cheese, organic onions, cucumber & tomato, capers, $9

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**Wrap Sandwiches** (multi grain Flat-out)

<table>
<thead>
<tr>
<th>Wrap Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Club Wrap</td>
<td>Berkshire ham, turkey, cheddar, swiss, organic tomato, romaine, and onion, mayo, yellow mustard</td>
<td>$10</td>
</tr>
<tr>
<td>Smoky Wrap</td>
<td>Nueske’s smoked chicken breast, avocado, organic tomato, spinach and onion, house smoked blue cheese dressing</td>
<td>$10</td>
</tr>
<tr>
<td>Curry Wrap</td>
<td>curried chicken salad, curried onion olive relish, organic tomato and spinach</td>
<td>$10</td>
</tr>
<tr>
<td>TuMas Wrap</td>
<td>tuna salad, hummus, roasted red pepper chevre, organic tomato and spinach</td>
<td>$10</td>
</tr>
<tr>
<td>Scotty*</td>
<td>Scottish lox, avocado, spinach, red pepper mayo</td>
<td>$10</td>
</tr>
<tr>
<td>Stanley</td>
<td>turkey, hummus, organic spinach, curried onion olive relish, feta, red pepper mayo, grilled</td>
<td>$10</td>
</tr>
<tr>
<td>Veggie Hummus Wrap Vegan</td>
<td>house hummus, organic veggies (tomato, cucumber, onions, romaine, carrots), kalamata olives, vinaigrette</td>
<td>$9</td>
</tr>
<tr>
<td>Organic Veggie Quinoa Salad Wrap Vegan</td>
<td>Curried organic quinoa salad, organic tomatoes, cucumbers, carrots and spinach, vinaigrette</td>
<td>$9</td>
</tr>
</tbody>
</table>

**Hot Entrees**

<table>
<thead>
<tr>
<th>Entree Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Beans and Organic Brown Rice</td>
<td>Avocados, organic Corn, Tomatoes, Red Onions, Salsa, sour cream and cotijo cheese, blue corn chips</td>
<td>$10</td>
</tr>
<tr>
<td>Sautéed Organic Veggies over Organic Brown Rice Vegan</td>
<td>Spinach, broccoli, tomatoes, mushrooms, onions</td>
<td>$10</td>
</tr>
<tr>
<td>Creamy Macaroni and Cheese</td>
<td>organic salad</td>
<td>$9</td>
</tr>
<tr>
<td>Grilled Bell &amp; Evans Chicken Breast</td>
<td>Jerk, cajun, plain, served with organic brown rice and black beans</td>
<td>$12</td>
</tr>
<tr>
<td>Grilled Wild Sockeye Salmon</td>
<td>Jerk, blackened, plain, served with organic brown rice and buttered organic broccoli</td>
<td>$17</td>
</tr>
<tr>
<td>Pulled Pork</td>
<td>(jerk, Cajun BBQ) - served with House Baked Beans and Organic Cole Slaw</td>
<td>$12</td>
</tr>
<tr>
<td>Pasta with Meatballs</td>
<td>(grass fed beef), salad, garlic bread</td>
<td>$13</td>
</tr>
<tr>
<td>Grass Fed Beef Lasagna</td>
<td>Salad, garlic bread</td>
<td>$13</td>
</tr>
<tr>
<td>Organic Spinach and Mushroom Lasagna</td>
<td>Salad, garlic bread</td>
<td>$12</td>
</tr>
</tbody>
</table>

**Build your Own Sandwiches**  
*(Base cost $4.00)*

<table>
<thead>
<tr>
<th>Building Integrety</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread</td>
<td>Sliced sourdough, multi-grain or dark rye, multi-grain wrap, all butter croissant, French demi baguette</td>
<td></td>
</tr>
<tr>
<td>Deli Meats</td>
<td>($2.50 each), turkey, ham, roast beef, pastrami, corned beef, garlic summer, pepperoni, mortadella, genoa salami</td>
<td></td>
</tr>
<tr>
<td>Premium Meats</td>
<td>($4 each) serrano ham, prosciutto, smoked prosciutto, hot coppa, hot or sweet sopressata, capicolo, Basque sauceisson, ghost pepper salami</td>
<td></td>
</tr>
<tr>
<td>Pesto or Curried Chicken Salad</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>Tuna or Organic Egg Salad</td>
<td>$3.50</td>
<td></td>
</tr>
<tr>
<td>Slicing Cheeses</td>
<td>(75 cents each) - cheddar (mild, medium, sharp), Swiss, baby Swiss, provolone, mozzarella, pepper jack, gouda, smoked gouda</td>
<td></td>
</tr>
<tr>
<td>Select Cheeses</td>
<td>($1.50 each) - Spanish manchego, brie, gruyere, gorgonzola, buttermilk blue</td>
<td></td>
</tr>
<tr>
<td>Premium Cheeses</td>
<td>($2.00 each) - 11 year cheddar, moody blue, bellavitano, St. Andre, craema casa, menage, mobay, big Ed’s Gouda</td>
<td></td>
</tr>
<tr>
<td>Veggies (50 cents each)</td>
<td>organic tomato, organic cucumber, organic romaine, organic spinach, organic carrots, sprouts, chopped kalamata olives, pepperoncini peppers, roasted red peppers, curried onion olive relish</td>
<td></td>
</tr>
<tr>
<td>Condiments</td>
<td>(no charge for up to 2 choices) - mayo, pesto mayo, red bell pepper mayo, yellow mustard, Dijon, whole grain brown mustard, vinaigrette, smoked blue cheese dressing, buttermilk herb dressing, tarragon honey mustard dressing, olive oil, basil olive oil</td>
<td></td>
</tr>
</tbody>
</table>

**Home Meal Options**  
*48 hour notice required*

- Available in 2 or 5 LB Trays
  - Organic Black Beans
  - Creamy Macaroni and Cheese
  - Spaghetti with Grass fed Meatballs
  - Grass fed beef Lasagna
  - Organic Spinach and Mushroom Lasagna

*additional seasonal or featured options may be available in our case*

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**Hamburgers** *(100% fresh grass-fed beef)*

One fourth pound hand-made patty, grilled and served on a Breadsmith Bun with Organic Lettuce and Tomato – Make it a double patty, $4

- **Hamburger**, $9
- **Cheese Burger**, $9.50
- **Bacon Cheese Burger**, $11
- **Acapulco Burger**, Avocado, cheddar, salsa, $11
- **Acapulco Smoky Blue Burger**, Cajun rub, smoked blue cheese, smoked blue cheese dressing, $11
- **Mushroom Swiss Burger**, $10

**Chicken Breast** *(Bell & Evans)*

Grilled or blackened and served on a Breadsmith bun with organic romaine and organic tomato

- **Grilled Chicken** - mayo, $9
- **Blackened Chicken** - remoulade, $9
- **Jerk Chicken** - house jerk sauce, $9
- **Acapulco Chicken** - avocado, cheddar, salsa, $9
- **BBQ Chicken** – house BBQ, organic cole slaw, $9
- **Chicken Bacon Ranch** – Nueske’s bacon, provolone, organic romaine and tomato, house buttermilk herb dressing on toasted Breadsmith multi grain, $10

**Grilled Wild Caught Sock Eye Salmon**

Grilled or blackened and served on a Breadsmith bun with organic romaine and organic tomato

- **Grilled**– House tartar, $13
- **Blackened** - remoulade, $13
- **Jerk** - house jerk sauce, $13
- **Acapulco** - avocado, house salsa, $14

**Deli Sides** $4

- Meg’s Organic Potato Salad
- Organic Quinoa Salad
- Curried Chicken Salad
- Organic Egg Salad
- Organic Brown Rice
- Buttered Organic Broccoli
- Sautéed Organic Veggies
- Creamy Mac and Cheese
- Organic Cole Slaw
- Tuna Salad
- Pesto Chicken Salad
- Black Beans with Cotijo Cheese
- Organic Creamed Corn
- House Baked Beans

**Salads** *(organic greens, spinach and veggies)*

- **Veggie Salad** - tomato, cucumber, onion, kalamata olives, sprouts, carrots, $8
- **Curried Quinoa Spinach Salad** – curried onion relish, tomatoes, cucumbers, $10
- **Cajun Grilled Chicken and Smoky Blue Cheese Salad** – tomatoes, cucumber, red onion, $13
- **Cajun Wild Sock Eye Salmon and Smoky Blue Cheese Salad** – tomatoes, cucumber, red onion, $16
- **Fiesta Grilled Chicken Salad** – corn, black beans, avocado, tomato, red onion, cheddar cheese, organic blue corn chips, house salsa, sour cream, $16
- **Fiesta Grilled Wild Sock Eye Salmon Salad** – corn, black beans, avocado, tomato, cucumber, red onion, cheddar cheese, organic blue corn chips, house salsa, sour cream, $16
- **Chicken Bacon Ranch Salad** – Nueske’s bacon, tomato, cucumber, red onion, cheddar, $13
- **Curry or Pesto Chicken Salad** – tomatoes, cucumbers, red onions, $11
- **Tuna or Egg Salad** – tomatoes, cucumbers, red onions, $10
- **Greek Salad** – feta, Kalamata olives, tomato, cucumber, red onions, $10
- **Cobb Salad** – Nueske’s smoked chicken breast, cheddar cheese, avocado, boiled egg, tomatoes, cucumbers, red onions, sprouts (non organic), $12
- **Mediterranean Salad** – spinach, hummus, red pepper chevre, dolma, crostini, tomatoes, cucumber, red onion, $11

**House Dressings:** Buttermilk Herb, Smoked Blue, Vinaigrette, Tarragon Honey Mustard

**BBQ Pork Sandwich**

Pulled heritage pork, house BBQ, organic cole slaw, organic lettuce and tomato, Breadsmith bun, $9

**Home Meal Option:** Most deli sides are available and sold by the pound for you to take home. Larger quantities may require 48 hour-notice

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Pizzas/flatbreads

Pizzas below are red sauce based with mozzarella cheese unless otherwise stated

Four Hams - prosciutto, serrano, spec, Berkshire, $14
Milano - pepperoni and meatball, $13
Big Parma - prosciutto and mushroom, $14
Spicy Italian - prosciutto, capocolo, hot coppa, hot sopressata, genoa salami, pepperoncini, $16
Genova, tomato base, Genoa, cheddar, $11
Madrid - Serrano ham, manchego cheese, chopped tomatoes, garlic mushrooms, olive oil & parsley, $14
Sevilla - Spanish chorizo, onions, peppers, manchego cheese, $14
Barcelona - Serrano ham, Spanish chorizo, peppers, onions, garlic mushrooms, manchego cheese, $15
Donald Blue - Nueske’s smoked duck breast, buttermilk blue cheese, $13
Popeye - spinach, red pepper chevre, pesto, artichoke, $12
Poppy Blue - spinach and gorgonzola, $12
Smoky Gecko – Nueske’s smoked chicken breast, spinach, garlic mushrooms, $13
Smoky BBQ - BBQ sauce base, Nueske’s smoked chicken, red onion, cheddar, $12
BBQ Pork - BBQ sauce base, roasted Berkshire pork, red onion, cheddar, $12
Creamy Parm – Creamy parmesan garlic base with artichokes, organic spinach and mushrooms, $11
Creamy Smoked Chicken – Creamy parmesan garlic base, Neuske’s Smoked Chicken and bacon, chopped organic tomatoes, $13
Megala – Pesto and Tomato bases, organic spinach, sundried tomatoes, organic mushrooms, $11

BYO Pizza

Base (cheese and sauce) $8
Bases: traditional tomato, creamy garlic parmesan, BBQ, pesto
Toppings:
$1 each - tomatoes, onions, mushrooms, spinach, roasted red peppers, pepperoncini
$1.50 each - garlic mushrooms, red pepper goat cheese, manchego cheese, olives,
$2 each - sausage, pepperoni, ham, roasted pork, smoked chicken
Any charcuterie item can be added to pizza (see back page)

Snacks

Garlic Bread – French Bread, garlic butter, basil, $2.50
Cheesy Pizza Bread – marinara sauce, mozzarella cheese, oregano, $4.50
Roasted Red Pepper Hummus and Crostini, $4
Salsa and Organic Blue Corn Chips, $4
Black Beans with Cotijo Cheese and Organic Blue Corn Chips, $5
Side of Olives, ask for varieties, $3
Stuffed Grape Leaves (Dolmas) (4), $5
Antipasto Plate - (chef’s choice cured meats, cheese, olives, dried fruits, nuts, fig jam, sliced baguette), $15
Charcuterie Sampler (chef’s choice of 4 meats), olive garnish, fig jam, sliced baguette, $14
Cheese Sampler (chef’s choice of 4 cheeses, dried fruit, nuts, olive garnish, lingonberry spread, sliced baguette, $14
Mediterranean platter - hummus, dolma, crudité, olives, crostini, $12

Green Gecko proudly uses Nueske’s products in many of our menu items
**Charcuterie** (plates are garnished and served with a sliced demi baguette)

<table>
<thead>
<tr>
<th>sandwich topping</th>
<th>pizza topping</th>
<th>tapa</th>
<th>plate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Basque Saucisson</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
</tr>
<tr>
<td>Spanish Chorizo</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
</tr>
<tr>
<td>Albondigas (meatballs)</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
</tr>
<tr>
<td>Ghost Pepper Salami</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
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<tr>
<td>Serrano Ham,</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
</tr>
<tr>
<td>Prosciutti de Parma</td>
<td>$4</td>
<td>$4</td>
<td>$3</td>
</tr>
<tr>
<td>Sopressata</td>
<td>$4</td>
<td>$4</td>
<td>$2.50</td>
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<tr>
<td>Hot Coppa</td>
<td>$4</td>
<td>$4</td>
<td>$2.50</td>
</tr>
<tr>
<td>Capicolo</td>
<td>$4</td>
<td>$4</td>
<td>$2.50</td>
</tr>
<tr>
<td>Genoa Salami</td>
<td>$2</td>
<td>$2</td>
<td>$2</td>
</tr>
<tr>
<td>Mortadella</td>
<td>$2</td>
<td>$2</td>
<td>$2</td>
</tr>
</tbody>
</table>

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**All Day Eggs**

**Omelets**

2 Eggs $3.75  3 Eggs $5.00  4 Eggs $6.00

**Meats:** House Sausage, Nueske’s Bacon, Berkshire Ham, $2.25

**Premium Meats:** Spanish Chorizo, $2.75, Prosciutti d’ Parma or Scottish Lox $3.75

**Organic Veggies:** Spinach, Onions, Tomatoes, Broccoli, Mushrooms, Roasted Peppers (not organic) $.75

**Cheeses:** Cheddar, Swiss, Feta or Smoked Gouda, $1

**Premium Cheeses:** Smoked Blue or Manchego, $1.50

**Sandwiches**

Breakfast Buddy – fried egg, cheddar cheese, choice of house sausage, Nueske’s bacon or Berkshire ham grilled on ½ of a demi baguette, $5

Spinach and Tomato Buddy – fried egg, cheddar cheese, organic spinach and tomato grilled on ½ of a demi baguette. $5

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**Tapas** (served on a round of bread)

Basic $2.25
1 Hummus/feta/spinach/kalamata olive
2 Goat Cheese/Walnuts/Fig Jam
3 Goat Cheese/curry onion olive relish
4 Brie with Lingonberry
5 Organic Egg Salad/Cornichon
6 Manchego Cheese/chopped organic tomatoes
7 Manchego Cheese/Garlic Mushrooms
8 Nueske’s Smoked Chicken Spread
9 Nueske’s Smoked Duck Breast/Buttermilk Blue
10 Tuna stuffed Piquillo Pepper
11 Pesto or Curried Chicken Salad
12 Nueske’s Smoked Chicken Breast/Avocado/Cream Cheese
13 Scottish Lox/Avocado/Cream Cheese
14 Spanish Chorizo/Peppers/Onion
15 Serrano Ham/Fig jam