

dish gourmet sandwiches & salads

All sandwiches come with potato chips. Add a side of potato, pasta, or green salad to your sandwich for \$1.00. Half sandwiches are also available.

thanksgiving - \$8.95

House roasted, all-natural 'Wisdom Farm' turkey, cranberry, stuffing (w/side of gravy), on ciabatta

gobbler - \$9.50

House roasted, all-natural 'Wisdom Farm' turkey, avocado, muenster, lettuce, tomato, bacon, pesto mayo, on ciabatta

chatham - \$8.95 (hot or cold)

House roasted, all-natural 'Wisdom Farm' turkey, swiss, coleslaw, Russian dressing, on pumpernickel

mapleton - \$9.50

'dish' house-roasted, 'Colorado's Best' all-natural beef, wisconsin cheddar, red onions, bibb lettuce, tomato, horseradish mayo, on ciabatta

boulder bbq brisket (hot) - \$8.95

Slow cooked beef brisket, caramelized onions, wisconsin cheddar, coleslaw, on ciabatta.

whittier - \$10.25

Speck, paté, brie, honey mustard, red onions, 'dish' apple chutney, field greens, on a baguette

east end - \$10.25

Prosciutto di parma, parmeggiano grana, spinach, on a buttered baguette

italian - \$10.25

Sopressata, calabrese, genoa, 'dish' made fresh mozz, roasted tomatoes, field greens, balsamic/kalamata olive spread, on a baguette

piglet - \$8.95

'Long Farm' ham, swiss, bibb lettuce, tomato, honey mustard, mayo, on ciabatta

blat - \$7.95

'Long Farm' bacon, tomatoes, bibb lettuce, mayo, avocado, on ciabatta

flipper friendly - \$8.95

Albacore tuna salad, wisconsin cheddar, bibb lettuce, tomato, on pumpernickel

kenai - \$9.95

House-cured wild Alaskan salmon, 'bellwether farms' dill fromage blanc, red onions, tomatoes, capers, field greens, on a baguette

whitefish salad - \$8.95

Smoked whitefish, fromage blanc, tomatoes, bibb lettuce, green onions, on pumpernickel

mahalo - \$10.95

sesame crusted Ahi tuna seared rare, cucumber, wasabi mayo, field greens, on a baguette

reuben (hot) - \$8.95

Corned beef, coleslaw, French emmental cheese, Russian dressing, on pumpernickel

new yorker (hot) - \$8.95

Pastrami, French emmental cheese, coleslaw, mustard, on pumpernickel

the chook (hot) - \$8.95

all-natural chicken breast, 'dish' made fresh mozz, roasted garlic/rosemary aioli, oven roasted tomato spread, on ciabatta

cuban (hot) - \$8.95

Long Family Farm ham and pork shoulder, French emmental cheese, pickles, mayo & mustard, on ciabatta

chicken salad - \$8.95

tarragon all-natural chicken, lettuce, tomatoes, long farms bacon, on ciabatta

egg salad - \$8.95

farm fresh all-natural eggs, muenster cheese, avocado, lettuce and tomato on pumpernickel

which came first? - \$6.50

Two farm fresh all-natural fried eggs, muenster cheese, bacon, on ciabatta

vegetarian sandwiches

dish caprese - \$8.95 🌱

'dish' made mozz, house roasted tomatoes, field greens, basil pesto, balsamic vinaigrette, on ciabatta

halfacre (hot or cold) - \$8.95 🌱

grilled portabello, grilled asparagus, house roasted tomatoes, field greens, Point Reyes blue cheese spread, on ciabatta

tuscan - \$8.95 🌱

White bean spread, avocado, cucumbers, lettuce, tomatoes, gruyere cheese, on ciabatta

aubergine - \$8.95 (hot) 🌱

marinated eggplant, artichoke spread, house roasted tomatoes, 'dish' made fresh mozz, field greens on ciabatta

salads

caesar - \$6.95

Romaine lettuce, croutons, parmeggiano reggiano, traditional Caesar dressing

dish salad - \$6.95 🌱

Field greens, balsamic vinaigrette, house roasted tomatoes, red onions, cucumbers, roasted red peppers, parmeggiano grana

spinach salad - \$6.95

Spinach, bacon sherry vinaigrette, red onions, house roasted tomatoes, parmeggiano grana

mediterranean salad - \$8.95 🌱

Field greens, olives, house roasted tomatoes, cucumbers, roasted red peppers, white beans, feta, red onions, balsamic vinaigrette

bloody good salad - \$8.95

romaine hearts, spicy buttermilk ranch, 'long farm' ham and bacon, farm-fresh hard-boiled egg, tomatoes, avocado, parmeggiano grana

Add chicken (\$3) or house cured salmon (\$4) to any salad

🌱denotes vegetarian

We are proud to partner with independent Colorado farms. see back for details

Soup served with bread
san marzano tomato basil bisque
Cup \$3.50
Bowl \$6.00

Ask us what our soup of the day is!

boxed lunch - \$12.95

minimum of 10

2 hours advance notice

sandwich of your choice, cookie,
chips, pickle and a can of
IZZE Sparkling Juice

Catering

Dish Gourmet is available for catering! We can do anything from corporate boxed lunches to tailoring a menu for your next dinner party! Ask us for details!

antipasti platters

24 hours advance notice appreciated

Assortment of cured meats, artisan
cheeses, olives and
Frasca red pepper jelly

(ask a manager for details on customizing a platter for your next party)

small (6-10 people) \$60
medium (15-20 people) \$115
large (30-40 people) \$180

Meats & Cheeses

Dish's house-roasted and all-natural meats are available by the pound! Please inquire at the store or give us a call to order!

Fra' Mani Salumi

Nationally-recognized chef Paul Bertolli handcrafts this salumi in the pastoral Italian tradition from the finest-quality, all-natural pork. Absolutely delicious and available by the pound.

Artisan Cheese

Dish carries a variety of delicious, award-winning artisan cheese. We'd love to help you pick out a delicious cheese to bring to your next dinner party or keep on hand for an afternoon snack.

Prepared Foods

Our prepared foods change daily for optimal freshness! Give us a ring (720 565 5933) to ask us what's on the menu for the day.

Beverages

IZZE Sparkling Juice \$1.84
Aspen Pure Water \$1.84
Virgils Soda \$1.84
Honest Tea \$1.84
San Pellegrino Litre \$2.50
San Pelligrino Cans - \$1.84
Nantucket Nectars - \$1.84
Eldorado water - \$1.25
sweet leaf tea - \$1.84
Reed's Ginger Brew - \$1.84
Pixie Mate Teas - \$2.50
Yerba Mate Tea - \$2.50
Coffee
Bhakti chai

Brownies \$2.25

Cookies \$1.85

both made fresh everyday

We are proud to partner with the following Colorado Farmers

Long Family Farm - ham, pork, bacon
Wisdom Natural Poultry - turkey, chicken
Colorado's Best Beef
Morning Fresh Dairy
Hazel Dell Mushrooms
Pachamama Farms
Abbondanza Organic Seeds & Produce

A little bit about us...

After graduating from the Culinary Institute of America and more than 15 years in the restaurant industry, Chef Brian turned his culinary focus to the art of the sandwich opening Dish Gourmet in March 2006.

We are committed to sourcing out the best available ingredients and proudly partner with some of Colorado's greatest farmers. Everyday at Dish, we roast our own turkey, chicken, pork and beef, as well as cure our own wild salmon and make our own mozzarella. We do all this to guarantee our menu is as fresh and delicious as it possibly can be. Enjoy!

dish


— G O U R M E T —

open monday - friday

11am - 6pm

saturday

11am - 4pm

1918 pearl street  boulder colorado 80302
t: 720 565 5933 f: 720 565 9366
e: info@dishgourmet.com