

TAYLOR GOURMET

CLASSICS

ITALIAN

9th

Genoa Salami, Hot Capicola, Prosciutto, Sharp Provolone, Lettuce, Roma Tomato, Red Onion, Ultimate Vinaigrette

Federal

Genoa Salami, Hot Capicola, Italian Cured Ham, Pepperoni, Zesty Tomato Vinaigrette, Fresh Mozzarella, Roma Tomato, Red Onion, Fresh Basil, Olive Oil

TURKEY

Locust

Herb-Roasted Turkey, Sharp Provolone, Lettuce, Roma Tomato, Red Onion, Ultimate Vinaigrette

Race

Herb-Roasted Turkey, Prosciutto, Sweet Basil Pesto, Fresh Mozzarella, Lettuce, Roma Tomato, Red Onion, Olive Oil

VEGETARIAN

Cumberland (Vegan)

Chickpea Fritters, Cucumber, Banana Pepper, Fresh Herbs, Pickled Red Onion, Lettuce, Roma Tomato, Roasted Garlic Tahini Dressing, Olive Oil

CHICKEN CUTLET

Hand-Breaded or Spice-Grilled

Ben Franklin

Mom's House Marinara, Sharp Provolone, Fresh Basil

Cedar

Smoky Bacon, Aged Parmesan, Cherry Pepper, Julius Caesar's Dressing, Romaine Hearts

South Deux

Sweet Basil Pesto, Lemon Ricotta, Fresh Basil, Roma Tomato

PORK

Patterson

Citrus-Braised Pork, Sweet Provolone, Garlicky Kale, Fresh Herbs, Red Onion

TAYLOR YOUR MEAL 2.79

Add Puck's Soda or Taylor Bottled Water
+
Choice of Chips

REGULAR HOAGIE **7.99**
LARGE HOAGIE **12.99**

ON YOUR CHOICE OF:

Original Italian Seeded, Whole Sprouted Grain, Soft Roll, Gluten-Free Wrap

CHEESESTEAKS

Beef Ribeye or Marinated Chicken Breast

Number One

9.99

American or Sweet Provolone Cheese, Grilled Onions or Mushrooms

Number Two

10.99

American or Sweet Provolone Cheese, Cherry Pepper Mayo, Lettuce, Roma Tomato, Red Onion, Smoky Bacon

SALADS

7.99

Add Hand-Breaded or Spice-Grilled Chicken **2.49**

Wilson

Arugula, Pastina, Gorgonzola, Spiced Almond, Dried Cranberry, Taylor Vinaigrette

Love

Arugula, Pastina, Grape Tomato, Sweet Basil Pesto, Fresh Mozzarella, Taylor Vinaigrette

Clark

Chopped Romaine, Avocado, Grape Tomato, Smoky Bacon, Aged Parmesan, Parmesan Crisps, Lemon Wedge, Julius Caesar's Dressing

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

PLUS ONES

4.99

Mozzarella Wedges

Hand-Breaded Mozzarella w/ Marinara

Risotto Balls

Mozzarella w/ Marinara

COOKIES

1.99

Chocolate Chunk, Toffee Heath Bar Crunch, Lemon White Chocolate

DRINKS

Local Runningbyrd Tea

2.99

Woodmont White, Merrifield Mint, Penn's Peach, Midcity Chai

Puck's All-Natural Fountain Sodas

1.99

Taylor Bottled Water

1.99

San Pellegrino Italian Sodas

1.99

Orange, Lemonade, Blood Orange

Spindrift Sparkling Water

1.99

Grapefruit, Blackberry, Raspberry Lime

FALL

TURKEY

Colonial

Herb-Roasted Turkey, Sweet Potato & Sage Ricotta, Creamy Brie, Ginger-Cranberry Sauce, Garlicky Kale, Olive Oil

ROAST BEEF

Big Wille Style

Pepper-Crusted Roast Beef, Creamy Brie, Derby Sauce, Leafy Frisée, Crispy Onion, Olive Oil

VEGETARIAN

Devil's Pocket (Vegan)

Crispy Sumac Cauliflower, Jalapeño Tahini Sauce, Cucumber, Herb Salad, Leafy Frisée, Pickled Red Onion, Roma Tomato, Olive Oil

PRIME CUTS

T. Harisson

Hand Rolled Spicy Meatball, Mom's House Marinara, Sweet Provolone, Banana Pepper, Fresh Basil, Crispy Onion

Penn's Landing

Cranberry-Sage Chicken Salad, Smoky Bacon, Granny Smith Apple, Creamy Brie, Candied Almond

REGULAR HOAGIE **7.99**

LARGE HOAGIE **12.99**

SALADS

Add Hand-Breaded or Spice-Grilled Chicken

7.99

2.49

Logan

Shredded Kale, Roasted Butternut Squash, Green Onion, Dried Cranberry, Granny Smith Apple, Gorgonzola, Sunflower Seed, Apple Cider Vinaigrette

Franklin Squared

Arugula & Leafy Frisée, Cannellini Beans, Smoky Bacon, Grape Tomato, Aged Parmesan, Crispy Onion, Spicy Sherry Vinaigrette

Big Bird (Vegan)

Shredded Kale, Roasted Garlic Farro, Carrot-Herb Salad, Roasted Radish, Cauliflower, Cashew, Truffe Vinaigrette

PLUS ONES

Seasonal Risotto Balls

Roasted Butternut Squash & Sage, Caramelized Onion, Mozzarella w/ Cranberry Dipper

4.99

SOUP

Our Minestrone

Cannellini Bean, Tomato, Kale, Farro, Loads of Veg & Fresh Herbs, Aged Parmesan

3.99

ALL DAY, EVERY DAY.



THAT ROLL

Our Recipe. Fresh Baked. Delivered Daily.



THESE MEATS

Our meats are roasted, braised & breaded in house.



THOSE VEGGIES

We chop & prep select seasonal veggies in small batches for that fresh crunch.



THE FINISHERS

In these four walls, we create our own sauces, spreads & dressings.

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