

ASK ABOUT OUR LUNCH SPECIAL!



HOUSE MELTED CHEESE SAMMIES

Grilled Cheese Board 12
Pick any 2 of the grilled cheeses listed below, served with a shot of tomato bisque.

The Standard 7
Your choice of mild cheddar, Gruyère, New York sharp white cheddar, muenster or ghost pepper (not for the faint of heart) on either white or malted brown wheat, and just because we rock, a shot of tomato bisque for dipping.

Perky Lil Pepper 7
Mixture of mild cheddar and cream cheese with roasted Anaheim chiles.

Angry Goat 7
Goat cheese, roasted red peppers, avocado and lightly dusted cayenne pepper on roasted garlic and Parmesan white bread.

Caprese 7
Our take on a traditional salad as a warm sandwich. Melted mozzarella topped with fresh Roma tomatoes, basil, and balsamic all between French white bread. Add grilled chicken \$3.



SIDES

Caprese Our Way	5	Our House (Small)	4
Mac N Cheese	5	Small Caesar	4
Chips	2	Small Popeye	4

SAMMIES & DOGS

WRAP ME UP FOR \$1

All items are served with chips. Substitute any of our other sides for an additional charge.

The Cali 11
Turkey, avocado, applewood-smoked bacon, tomato, lettuce, mayo and Gruyère on malted brown wheat.

The Elvis 11
Grilled peanut butter and jelly with sliced banana and applewood-smoked bacon on toasted French white bread. Served with a shot of apple sauce. Add fluff for \$1.

El Cubano 11
A traditional Cuban street food. Ham, chorizo vella, Gruyère, pickles and house chipotle aioli served on a pressed French white baguette.

Pacific Press 11
Ham, chorizo vella, Gruyère, house made bacon jam and sliced pineapples on a pressed French white baguette.



Lobster Roll 15
Maine lobster seasoned with fresh squeezed lemon and tossed with just enough mayo, served on a buttery toasted New England roll with a bag of Cape Cod chips and a shot of clam chowder.

The Tipsy Tuna Melt 11
Fresh tuna mixed with lemon juice, mayo and diced pickles served on buttered French white bread with cheddar cheese, lettuce, tomato and sliced red onion.

Spicy Roast Beef 11
Deli style roasted top sirloin topped with New York sharp cheddar, lettuce, tomato and creamy horseradish sauce all served on a fresh onion roll.

The Bushwood Club 12
This sandwich pays tribute to movie lovers and golf fans across the world. Toasted bread with roasted turkey, black forest ham, applewood-smoked bacon, lettuce, tomato and mayo on your choice of French white or malted brown wheat.

The "Big" Papi 7
Our classic beef frank on a warmed bun. Make it a traditional "Fenway Frank" and add spicy brown mustard, diced onion, and relish for a timeless classic.

Crossing the Border 8
Well you've made it into Mexico, now it's time to taste our take on this traditional TJ classic. Our all beef frank wrapped in applewood-smoked bacon, topped with grilled peppers and onions with our house chipotle aioli.

BLTA 10
Applewood-smoked bacon, lettuce, tomato and avocado all on toasted sourdough with mayonnaise.

French Dip 11
Roasted top sirloin topped with melted mozzarella cheese served on a toasted roll with a side of au jus.



NIBBLES & DIPS

- Bruschetta** 7
Fresh diced Roma tomatoes, fresh basil, shaved Parmesan, roasted garlic splashed with balsamic vinegar and served with toasted baguettes.
- Lil Smokey Bites** 7
Smoked sausage marinated in our house BBQ sauce and Stone IPA served with house-made honey mustard and chipotle aioli.
- Bleu Fondue** 7
A Topsy homemade recipe that features our very own bleu cheese fondue served with crisp kettle chips for your dipping pleasure!
- Pretzel a la Soft** 7
You get 2, but feel no need share! Served with honey mustard and bleu cheese fondue.
- Spinach Artichoke Dip** 7
I mean, everyone likes Spinach Artichoke Dip right? Ours is house made, served with warmed baguettes and celery sticks.
- Buffalo Chicken Dip** 7
A Topsy family secret recipe that won't disappoint. We mix grilled chicken, spicy buffalo sauce and a medley of cheeses served with toasted baguettes and celery sticks.
- Bloomin' Bread** 7
Our version of cheesy bread topped with garlic butter and mozzarella cheese, served with a side of ranch and marinara sauce for dipping.



- Local Meat and Cheese Board** 19
Enjoy our local black truffle salami and spiced fennel chorizo with chipotle cranberry cheddar, red dragon, and herb d'Affinois served with fresh seasonal fruit, honey mustard, homemade bacon jam and toasted baguettes.

GREENS & SOUPS

WRAP ME UP FOR \$1

- Tomato Basil Bisque** 4/6
Made in house, this creamy tomato bisque has fresh basil and is served with toasted baguettes.
- Clam Chowder** 5/7
Hot and creamy New England style chowder with chunks of potatoes and clams served in a cup or a toasted sourdough bread bowl for \$9.
- Chicken Tortilla Soup** 5/7
Made from scratch with our fresh local ingredients. Served with a drizzle of sour cream, fanned avocado and toasted baguettes.
- Tipsy Truffle Mac** 11
Another Topsy family recipe that takes our house made cheese sauce with truffles and is served over elbow macaroni all inside a warm sourdough bread bowl and topped with crumbled applewood-smoked bacon.
- The Popeye** 8
Fresh baby spinach topped with crumbled applewood-smoked bacon, goat cheese, sliced red onion, diced tomatoes, and sliced hard boiled egg. Add grilled chicken for \$3.

BREADS THAT ARE FLAT

- The Home Alone** 8
"My very own cheese pizza just for me." We splash some red sauce on our Naan flatbread, top it with mozzarella, cut it up, then bake it to perfection.
- Buffalo Chicken** 12
Creamy ranch sauce topped with spicy buffalo chicken, covered in melted mozzarella on an oven-warmed Naan flatbread and sprinkled with fresh cilantro.
- BBQ Chicken** 12
Smoked chicken, BBQ sauce and caramelized onions covered in melted mozzarella on an oven-warmed Naan flatbread and sprinkled with fresh cilantro.
- Margherita** 10
A traditional white flatbread with sliced Roma tomatoes and freshly chopped basil covered in melted mozzarella on an oven-warmed Naan flatbread. Add grilled chicken for \$3.
- Hawaiian** 12
Black forest ham and chunks of sweet pineapple with a splash of red sauce covered in melted mozzarella on an oven-warmed Naan flatbread.
- The Greek** 12
We use our special garlic sauce with artichokes, roasted red peppers and grilled chicken, topped with feta and mozzarella cheese.
- The Florentine** 12
Creamy spinach sauce topped with diced Roma tomatoes, grilled chicken, and mozzarella cheese.



- Bacon Bleu Wedge** 8
A large wedge of crisp iceberg lettuce covered with applewood-smoked bacon, bleu cheese and drizzled with creamy ranch dressing garnished with tomatoes. Add grilled chicken \$3.
- Our House** 7
In the middle of 5th Avenue, traditional spring mix topped fresh strawberries, feta cheese, mandarin oranges, candied pecans, sliced red onion, and tossed in our house made strawberry vinaigrette. Add grilled chicken \$3.
- Classic Caesar** 7
While he's not in the building, this classic salad will not disappoint. Made with fresh romaine hearts, aged Parmesan cheese and house made croutons. Add grilled chicken for \$3.
- The "Cobb"** 11
Straight outta Hollywood, this salad is fit for a king. We do a 50/50 mix of romaine and iceberg lettuce and top it with fresh grilled chicken, applewood-smoked bacon crumbles, diced tomatoes, avocado, sliced egg, and bleu cheese crumbles.
- The Buff Chik** 11
Who doesn't love a BUFF Chik? We like ours breaded and served over iceberg lettuce tossed in our special hot sauce with diced tomatoes, bleu cheese crumbles and sliced celery.