



NOVEMBER 4-9

2019 RESTAURANT WEEK LUNCH SPECIALS, \$10.00

Lunch includes a side salad or cup of soup and our mini signature cookie for dessert

SOUP & SALAD

Our homemade soup of the day alongside fresh arugula & cherry tomato salad. Grilled ciabatta to round it out.

SWEET MIMI'S GRILLED CHEESE

Extra sharp Vermont cheddar, grilled Rockhill sourdough. . With or without tomato & bacon. Served with our homemade soup of the day.

TUNA MELT

Our classic all white albacore tuna in our blend of minced celery, relish and mayo. Perched on a toasted Thomas' English muffin, sliced tomato and American cheese. Sliced red onion garnish.

CAPRESE PANINI

Grilled rosemary ciabatta pressed with fresh mozzarella, fresh tomatoes & pesto. Simple yet so good.

HOMEMADE MAC & CHEESE

Our delicious homemade traditional mac & cheese with a rich cheddar béchamel, cavatelli pasta & homemade bread crumbs to finish. Top it off with crumbled bacon, or crispy roasted Brussels sprouts. Garnished with shaved parmesan and fresh ground pepper.

CLASSIC BLTA

Applewood Smoked Bacon, Boston bibb, sliced vine-ripened tomatoes, fresh avocados and our own garlic aioli. Choice of Rockhill homemade bread.

FOCACCIA & ROASTED AUTUMN VEGGIE TOAST, \$13.95

Herb grilled focaccia, our own whipped herbed goat cheese, topped with roasted butternut squash, Brussel sprouts roasted asparagus & a bit of fresh rosemary. Topped with shaved parmesan. Served with home-fries.

HAM & SWISS BISTRO

Black Forest Ham, imported Gruyere, sauteed sherries mushrooms, caramelized onions and locally made honey mustard all on a grilled croissant.

AVOCADO SMASH

Rockhill 8 grain toast, topped with smashed avocados, diced tomatoes, chia seeds and a sprinkle of XVOO & Kosher salt.

Top it with an egg for added protein, \$1.50. Customer favorite!