

Driftless Self Serve Deli Menu

Made from Scratch



Daily Hot Soup

\$2.50 - \$4.25

Signature Soups

Three soups, made from scratch daily, includes our Three Bean Vegan Chili. Available in 8 oz, 12 oz, & 16 oz containers.

Entrées

\$5.99-\$9.99

- **Runza/Cheese Runza:**
Beef & Cabbage Bread Pocket
- **Malai Koftas:** Squash Croquette in Creamy Tomato Curry w/ Basmati Rice
- **Black Bean & Sweet Potato Empanada**
- **Vegan Lentil Loaf:** a reinvented alternative to the American classic meatloaf
- **Gourmet Mac & Cheese:** three local artisan cheeses, org. pasta & org. vegetables
- **Vegetarian Mushroom & Greens Lasagna:** local cheese, org. pasta & org. vegetables
- **Red Pepper Mushroom & Spinach Sun Dried Tomato Quiche varieties**
- **White Bean & Chard Pot Pie:** Midwestern comfort food with a vegetarian twist

Bakery

\$1.00-\$2.99

- **Organic Whole Grain Rolls**
- **Brownies:** Cream Cheese, Pecan and Double Chocolate
- **Door County Dried Cherry Scones**
- **Vegan Chia Fruit Bars**
- **Lemon Shortbread Cookies**
- **Oatmeal Cranberry Chocolate Chip Cookies**
- **Seasonally Inspired Pies, and more!**

Daily Hot Entrée

\$5.59 per lb-\$9.99 per lb.

Signature Hot Entrées

Monday:

- Vegetarian Mushroom & Greens Lasagna *or*
- Vegan Lentil Loaf with Roasted Vegetables.

Wednesday:

- Malai Koftas *or*
- Vegan Red Bean & Walnut Shepherd's Pie

Friday:

- Gourmet Mac and Cheese *or* Chef's Choice

Salads

\$5.59 per lb-\$8.99 per lb.

- **Hummus:** Green Lentil, Lemon Garlic, and Roasted Red Pepper
- **Tangy Lentil Quinoa Salad**
- **Thai Peanut Noodle Salad**
- **Sweet Potato & Wheat Berry Salad**
- **Curried Chicken Salad**
- **Chipotle Chicken & Ranch Salad**
- Seasonal Salads

Wraps

\$4.99-\$5.49

- **Ham or Turkey with Cheese & Spinach**
- **Chipotle Chicken & Ranch**
- **Quinoa Zinger**
- **BBQ Tempeh**
- **Tofu Kimchi**
- **Thai Peanut Spring Rolls**
- Seasonal wraps - Chef's choice

We Proudly Use



Our Mission

In the Driftless Deli Kitchen, we strive to bring you the freshest food made from scratch. Chef Cena and her team believe in using organic produce with as many locally-sourced ingredients as possible.

Our stem to root philosophy - using every part of the ingredient - along with vigorous composting and recycling, makes the carbon footprint of the Driftless Kitchen very minimal. Moreover, we promise to offer a variety of flavors by highlighting areas from around the globe to make your eating experience from Driftless Market simply elegant.

happy eating,

The Driftless Deli



We proudly use
Wisconsin Dairy and Cheese

Driftless Deli Catering

Let us do the work for you!

For more information contact Chef Cena @
608-348-2696 or email cena@driftlessmarket.com

Driftless Market Deli
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