

Classic Sandwiches

★ BLT - 7

Freshly baked farmhouse white bread - just like Grandma used to make! Stacked high with bacon, lettuce, vine ripened tomatoes and mayo.

★ Club Sandwich - 8

Sweet honey oatmeal bread, piled high with smoked ham, turkey and bacon. Then topped off with cheddar, swiss cheese, lettuce, sliced tomato, red onions and mayo.

Italian - 10

Italian herb bread, with Genoa salami, capicola, pastrami, red onions, garlic aioli, lettuce, tomato, pepperoncini, provolone and mozzarella cheese.

Reuben - 9

Freshly baked farmhouse rye bread piled high with warm pastrami, sauerkraut, swiss cheese, and 1000 dressing.

Tuna Salad Sandwich - 7

Your choice of farmhouse white, wheat, honey oatmeal or light rye bread toasted and then filled with tuna salad made with crunchy celery, sweet apples a bit of relish and seasoned perfectly.

Chicken Salad Sandwich - 8

Your choice of farmhouse white, wheat, honey oatmeal or light rye bread, toasted and filled with savory chicken with just a hint of spiciness combined with great veggie crunch, apples tossed in homemade creamy dressing.

★ Turkey Bacon Guacamole - 9

Turkey layered over a lightly toasted roll with Southwest ranch, lettuce, tomato, guacamole, crispy bacon, red onions and melted cheddar cheese

All breads are available for purchase. Like our menu items, bread is made fresh daily and in limited supply. Come in early or order ahead, so you won't miss out!

Plain Jane Sandwiches

Grilled Cheese - 7

Farmhouse white bread with melted cheddar & provolone cheese

★ Ham or Turkey and Cheese - 7

Your choice of honey oatmeal or farmhouse white bread, ham or turkey topped with cheddar cheese, mayo, lettuce, tomato and red onion.

Can't choose between a salad or sandwich?

(You don't have to!)

Choose two - 9

1/2 Salad Options -

Garden Patch, Harvest, Caesar or House Salad

1/2 Sandwich Options -

Veggie, Chicken Bruschetta, Chanticleer Grilled Cheese, BLT, Club, Tuna or Chicken Salad

or

Have a cup of soup

(inquire about daily selection)

***We now offer catering
serve your guests
Food to Crow About!***

**Visit our website at
www.sowalbakery.com**

**Follow us on Facebook @
www.facebook.com/chanticleerbakes**

***For carry-out service order ahead
850-213-9065***

Driving Directions - Go to Grayton Beach on 30A, turn north onto 283, then first left onto Clayton Lane, we are the last driveway on the left!



**Dine in or Carry Out
11-4pm Monday - Saturday
Fall/Winter - Lunch Menu
(Inquire about Bakery Breakfast)**

850-213-9065



Salads

Chanticleer Signature Salads

Fresh & Spicy Southwest Salad - 9

Mixed greens with grilled chicken, spicy black bean salsa and sliced avocado. Served with a side of Southwest ranch dressing.

Harvest Salad - 10

Mixed greens piled high with juicy orange slices, pears, grapes, sweet apples, red onions, gorgonzola cheese and candied pecans. We suggest raspberry citrus or orange ginger vinaigrette to finish your salad.

Grilled Garden Patch Salad - 10

Grilled seasonal veggies & smoky mushrooms & onions, served warm atop a bed of cool mixed greens, roasted red peppers, tomatoes, goat cheese and a side of feta black olive dressing.

Roasted Root Vegetable Salad - 10

Sweet and savory roasted parsnips, turnips, carrots and sweet potatoes served warm atop, a bed of greens, roasted red peppers, red onions, goat cheese with a side of roasted garlic parmesan dressing.

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The Classics

Cobb Salad - 10

The classic cobb, grilled chicken, hard-boiled eggs, tomatoes, cucumbers, avocado, bacon, bleu cheese crumbles, mixed cheese and a side of homemade bleu cheese dressing.

Caesar Salad - 8

Fresh romaine lettuce, tossed with creamy Caesar dressing, artichoke hearts, and tomatoes. Finished with shaved parmesan cheese and homemade garlic croutons

★ Chef Salad - 9

Mixed greens, oven roasted turkey, smoked ham, tomatoes, cucumbers, red onions, bacon crumbles, shredded carrots and mixed cheese with your choice of dressing.

Antipasto Salad - 10

Mixed greens, topped with the classics ~ Genoa salami, capicola, pastrami, provolone cheese, tomatoes, red onions, pepperoncini, artichoke hearts, and roasted red peppers. Served with a side of feta and black olive dressing.

House Salad - 7

Mixed greens, tomatoes, cucumbers, red onions, bacon crumbles, shredded carrots and mixed cheese, with your choice of dressing.

Dressings :

Southwest ranch, bleu cheese, Caesar, feta black olive, 1000 island, raspberry citrus, orange ginger, roasted garlic parmesan and fat free Italian

Add these to your salad!

Grilled flat iron steak - 4

Grilled chicken, tuna or chicken salad, smoked turkey or ham - 3

Bacon or avocado - 2

All salads and sandwiches are made with the freshest ingredients and all sandwiches are served on made fresh daily Chanticleer Bakery breads. Items w/ a ★ are made with preservative, nitrite & nitrate free meats!

Sandwiches

All sandwiches served with choice of pasta salad, baby carrots or chips. Substitute a house salad for \$2 or cup of soup for \$3

Chanticleer Signature Sandwiches

★ Grilled Steak Sandwich - 10

We start with a freshly baked Italian roll, then we toast it with garlic butter, pile on sliced flat iron steak, smoky mushrooms and onions, then a drizzle of garlic aioli and top it off with melted mozzarella and provolone cheese!

Open-Faced Veggie Sandwich - 8

Grilled seasonal veggies, smoky mushrooms and onions served open-faced over rosemary sage bread with roasted red peppers, bruschetta and goat cheese.

Grilled Bruschetta Chicken Sandwich - 9

Italian herb bread, toasted with garlic butter, then filled with flavorful grilled chicken, garlic aioli, a generous portion of fresh-made bruschetta and topped with melted provolone cheese.

★ Chanticleer Grilled Cheese - 8

We start with a freshly baked rosemary sage bread, fill it with cheddar, provolone and mozzarella, then finish it off with bacon and bruschetta!

★ Un-brie-lievable Grilled Cheese- 9

Season inspired sweet potato bread filled with sweet cinnamon apples, salty ham, buttery brie, sharp cheddar cheese and red onions.

★ The Roast Beefy Sandwich - 9

Warm roast beef piled high on Grayton sourdough, with mushrooms & onions, garlic-horseradish sauce with melted provolone & mozzarella cheese.