

Custom Made Sandwiches*

Choose Your Meat:

House-Made Pimento Cheese
Turkey
Ham
Roast Beef (for an additional charge)
Smoked Turkey
Corned Beef
Pastrami (for an additional charge)
Country Ham
Chicken Salad
House-Made Tuna Salad
California Dreamer (Vegetarian Option)
Salami (Seasonal)

Choose Your Cheese:

Swiss
Colby Cheddar
American
Provolone
Havarti
Smoked Gouda
Hot Pepper

Choose Your Bread:

Whole Wheat
Light Rye
Dark Rye (Pumpernickel)
White (Sourdough)
Seven-Grain
Hoagie Bun
Spinach Wheat Wrap

For an Additional Charge:

Croissant
Mini-Baguette
Ciabattini (Ciabatta Roll)

Choose Your Topping(s):

Red Tomato
Leaf Lettuce
Spring Mix Lettuce
Spinach
Avocado (for an additional charge)

Pickles
Red Onion
English Cucumber
Bacon (for an additional charge)

Choose Your Dressing(s):

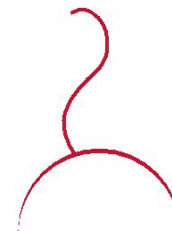
Mouse Trap's Own House Specialty Sauce
Mayonnaise
Horsey Sauce
Stone-ground Deli Mustard
Spicy Dijon Mustard
Honey Mustard

Combo Specials

- ❖ **Daily Sandwich Special** and a cup of daily-prepared soup du jour, seasonal salad or side dish. \$9.99
- ❖ **Three Salad Special:** Choose any **3** salads or side dishes in single cup portions. \$9.99
- ❖ **½ Sandwich Special:** ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or side dish. \$7.99

*Please allow extra time to prepare orders in excess of 6 custom made sandwiches.

*We request that any orders in excess of 8 sandwiches be directed to our catering services.



SINCE 1976



DELI MENU
Autumn 2022

HOURS

MONDAY-SATURDAY 9-6 • SUNDAY 11-5

PHONE
859-269-2958

WEBSITE
www.mousetrapky.com

Entrees



- ❖ **Filet of Beef Tenderloin** – Sliced filets of grilled and oven-roasted USDA Choice beef tenderloin with a garlic, black pepper and savory sauce rub [GF]
- ❖ **Lasagna Bolognese** – A casserole of locally-sourced, Kentucky ground sirloin in a house-made sauce with herbs and spices layered with noodles, ricotta and provolone cheeses
- ❖ ***Home Again* Mousetrap's Signature Mini Meatloaf** – Miniature oven-baked meatloaf made with Kentucky Proud Beef, bread crumbs, carrots, celery, red onion and our signature spices
- ❖ ***Home Again* Mousetrap's Pimento Cheese Hot Brown** – Our twist on the Kentucky classic – a baked open face sandwich of turkey, fresh tomato, bacon and made in-house pimento cheese Mornay sauce
- ❖ ***Home Again* Chicken Pot Pies** – A house-made savory pie filled with all white meat chicken breast, carrots, celery, peas and onions in a creamy white sauce in a puff pastry topped shell
- ❖ ***Home Again* Stuffed Portabella Mushrooms** – A whole portabella mushroom cap stuffed with roasted vegetables, panko bread crumbs and fresh herbs, topped with grated Parmesan cheese [VG, GF]
- ❖ ***Home Again* Cocktail Jumbo Shrimp** – Jumbo-sized shrimp in New England spices served with a fresh, made-in-house cocktail sauce [GF]
- ❖ **Crab Cake with Chipotle Aioli** – House-made, hand-formed crab patties with diced red peppers and chopped parsley, served with lemon slice and a smoky chipotle aioli
- ❖ ***Home Again* Citrus Poached Salmon with Dill Sauce** – Sliced filets of fresh salmon poached in fresh dill and a blend of citrus served with a house-made dill sauce [GF]
- ❖ **Autumn Seasonal Quiche** (Ask about our daily offerings!)*

Soups

The Mouse Trap offers a daily selection of house-made soups. Please see our [Facebook page](#) for the soup du jour (and please like our page while you're there).

Entrees, Salads, Side Dishes and Soups are also available for larger quantities by special order through our catering services. Please contact our chef for details and order placement.

*due to limited availability and seasonal issues, we reserve the right to substitute for any out of stock items.

Desserts

Chocolate Chip Cookie
Oatmeal Raisin Cookie

Chocolate Chip Brownie
Lemon Bar

Peanut Butter Cookie
[GF]
Salted Caramel Chocolate Chip Cookie
Home Again Bourbon Pecan Tart
Slice
Cheesecake

Chocolate & Peanut Butter Bar
New Apple Butter Crumb Bar
Home Again Apple Pie
New Pumpkin Cheesecake

Salads



- ❖ **Traditional Pasta Primavera** – Tri-color spiral Rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing [VG+]
- ❖ ***Home Again* Greek Pasta Salad** – A chilled mix of bowtie Farfalle pasta with Greek spices, olive oil, artichoke hearts, and black Kalamata olives topped with crumbled feta cheese [VG]
- ❖ ***Home Again* Autumn Harvest Fruit Salad** – A freshly-made medley of seasonally available fruits and citrus [VG+, GF]
- ❖ **Mediterranean Bean Salad** – A medley of white Cannellini beans, yellow Garbanzo beans, English cucumbers, sweet bell peppers, red onions, artichoke hearts and black Kalamata olives in a red wine vinaigrette and dried Italian herbs [VG+, GF]
- ❖ ***Home Again* Waldorf Salad** – Our twist on the classic recipe from the Waldorf-Astoria Hotel made of fresh green apples, red grapes, pecans and sun-dried raisins in a light salad dressing [VG, GF, TN]
- ❖ ***Home Again* Mom's Mediterranean Salad with Feta and Black Olives** – A leaf lettuce salad with sliced cucumber, diced tomato, and shaved carrot topped with fresh crumbled feta cheese and Kalamata black olives served with a house-made red wine vinaigrette [VG, GF]

Side Dishes



- ❖ ***Home Again* Steamed Asparagus** – Fresh asparagus steamed and garnished with house spices [VG+, GF]
- ❖ ***Home Again* Roasted Butternut Squash with Maple Cinnamon** – Oven-roasted butternut squash tossed with cinnamon and spices with a hint of pure maple syrup [VG+, GF]
- ❖ ***Home Again* Green Beans & Sautéed Mushrooms** – Fresh green beans with sautéed mushrooms, garlic and olive oil with a chef's blended bourbon-smoked chili powder [VG+, GF]
- ❖ ***Home Again* Pimento Mac & Cheese** – Our twist on the American classic: Cavatapi pasta tossed in our house Swiss and cheddar cheese sauce with a crispy Panko bread topping [VG]

- ❖ **Mousetrap's Signature Smashed Potatoes**— Cooked Red-skin potatoes layered in a sour cream sauce and topped with melted Colby Cheddar cheese [VG, GF]
- ❖ ***Home Again* Sautéed Brussel Sprouts** — Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp [VG+, GF]

VG = Vegetarian, VG+ = Vegan, GF = Gluten-Free, TN = Contains Tree Nuts