



SPRING MENU

2024

HOURS

Monday- Saturday
9 AM - 6 PM

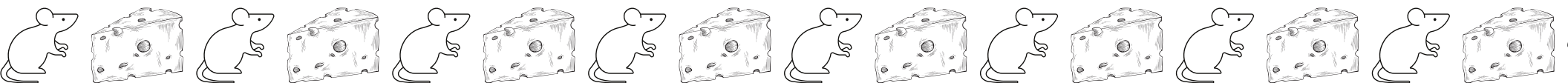
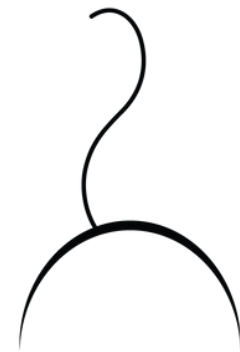
Sunday
11 AM - 5PM

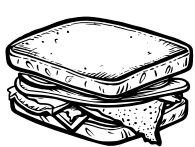
WEBSITE

www.mousetrapky.com

PHONE

(859) 269-2958





CUSTOM MADE SANDWICHES



****Please allow extra time to prepare orders in excess of 6 custom made sandwiches. We request any orders in excess of 8 be directed to catering services. ****

BREAD

Whole Wheat
White (Sourdough)
Dark Rye (Pumpernickel)
Seven-Grain
Spinach Wheat Wrap
Ciabattini **
Mini- Baguette **
Croissant **
Hoagie Bun
Light Rye

FILLINGS

Turkey
Ham
Roast Beef
Smoked Turkey
Chicken Salad
Italian Salami
California Dreamer (VG)
House-Made Tuna Salad
Pastrami
Country Ham
Corned Beef
House-Made Pimento Cheese (VG)

CHEESE

Provolone
Swiss
Colby Cheddar
American
Smoked Gouda
Hot Pepper
Havarti

TOPPINGS

Red Tomato
Leaf Lettuce
Spring Mix Lettuce
Red Onion
Bacon **
Spinach
Avocado **
Pickles
English Cucumber

**** additional charge**

DRESSINGS

Mayonnaise
Horsey Sauce
Honey Mustard
Stone-ground Deli Mustard
Spicy Dijon Mustard
Creamy Italian Dressing
Mousetrap's House Speciality Sauce

SPECIALS

Daily Sandwich Special and a cup of daily-prepared soup du jour, salad, or side dish for \$11.99
1/2 Sandwich Special: 1/2 of any custom sandwich with either a cup of soup du jour, salad, or side dish for \$8.99
Three Salad Special: Choose any 3 salads or side dishes in a single cup portion for \$9.99



ENTREES



LASAGNA BOLOGNESE

A casserole of layered noodles, ricotta, and a house-made Bolognese sauce from locally-sourced, Kentucky Proud ground sirloin with Italian herbs and spices topped with melted and bubbly provolone cheese.



ITALIAN MEATBALLS IN MARINARA

Made in-house meatballs of Kentucky ground beef, chopped parmesan, Ciabattini bread crumbs, fresh herbs and spices served with freshly made marinara sauce and grated parmesan, ready to serve with your favorite style pasta



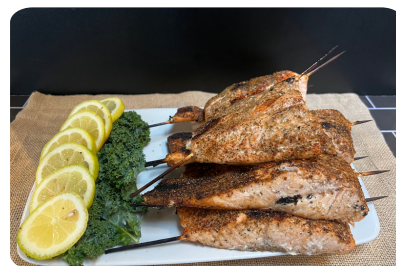
CHICKEN ALFREDO

A stovetop casserole of all white meat chicken breast in a white, Parmesan cheese sauce in Fettuccine pasta combined with sautéed garlic, onions, fresh herbs and steamed broccoli



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



GRILLED TUSCAN SALMON SKEWER

Skewered and grilled filets of fresh salmon seasoned with olive oil, lemon, and a house blend of Tuscan spices (GF)



GARLIC-BUTTER SHRIMP

Sauteéd jumbo shrimp in a garlic-and-butter white wine sauce (GF)



QUICHE LORRAINE

A savory egg and cream custard pastry filled with all-natural Swiss cheese and chopped hickory-smoked ham, served by the slice

SEASONAL ENTREES

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MOUSETRAP'S PIMENTO CHEESE HOT BROWN

Our take on the Kentucky classic! A baked, open-faced sandwich of sliced turkey, fresh red tomato, pepper bacon, and made in-house Mornay sauce served over sourdough bread.



VEGETARIAN SPRING QUICHE

A rotating selection provided weekly. Inquire within for the current offering.

(VG)



KENTUCKY FRIED CATFISH WITH BOURBON RAVIGOTE

Filets of fresh Kentucky catfish battered with a savory, chef-spiced cornmeal breading sauteed to a golden crisp served with an herb-infused mustard sauce with a bourbon twist.



FRIED GREEN TOMATO AND AUBERGINE FRITES

Kentucky and French classics combine in stacks of cornmeal breaded and fried green tomatoes and eggplant filets layered with lemon-infused ricotta cheese and served in a red tomato and Italian herb coulis. (VG, Vegan substitution available through our catering services)

SEASONAL SIDES



SAUTEED BRUSSEL SPROUTS

Fresh, halved brussel sprouts lightly sauteed in soy oil to a golden crisp (VG+, GF)



POTATO GRATIN DAUPHINOIS

A gratin of sliced Yukon potatoes and thinly sliced Gruyere cheese baked in cream and butter from the Dauphine region in south-eastern France (VG, GF)



RATATOUILLE

A traditional French peasant dish of Italian eggplant, zucchini, summer squash, garbanzo beans, and red onion in a savory herb and spice infused tomato sauce (VG+, GF)



SOUTHERN CHEESE GRITS

This savory porridge dish, a favorite among horse-racing aficionados, is made from ground hominy cooked in chicken stock, butter, and minced garlic mixed with shredded English Colby cheese and smoked paprika, which pairs well with shrimp or poultry (GF)

SALADS

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)

TRADITIONAL PASTA PRIMAVERA



Tri-color spiral rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing (VG+)

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)

SEASONAL SALADS

SPRINGTIME BERRY FRUIT SALAD

A freshly-made medley of seasonally available fruits and berries (VG+, GF)



TOMATO, BASIL, AND FRESH MOZZARELLA SALAD

A diced red tomato and Italian basil medley marinated in a 3-year aged Balsamic and olive oil vinaigrette topped with cubed fresh ovalini Mozzarella cheese and garnished with fresh chiffonade basil (VG, GF)



KALE & QUINOA SALAD WITH LEMON-VINAIGRETTE

A house-made leaf salad prepared with kale, cooked quinoa, cubed avocado, sliced cucumbers and grape tomatoes tossed in a light lemon-dijon vinaigrette (VG+, GF)



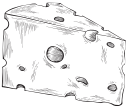
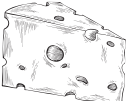
SALAD MENTONNAISE

A refreshing and tangy leafy salad, originating from the French Riviera town and lemon capital of Menton, combining thinly sliced fennel, orange wedges, and quartered artichoke hearts with toasted pine nuts, lemon zest and a spring medley of lettuces served with a house-made citrus vinaigrette (VG+, GF, TN)



ROASTED RED PEPPER, SPINACH, AND FETA PASTA SALAD

A simple, yet elegant pasta salad composed of whole-wheat penne pasta tossed with sliced roasted red peppers, wilted spinach, and crumbled feta cheese in light olive oil (VG)





DESSERTS

CHOCOLATE CHIP COOKIE

OATMEAL RAISIN COOKIE

PEANUT BUTTER COOKIE

**SALTED CARAMEL CHOCOLATE CHIP
COOKIE**

**WHITE CHOCOLATE MACADAMIA NUT
COOKIE (TN)**

CHOCOLATE CHIP BROWNIE

CHCOLATE & PEANUT BUTTER BAR

LEMON BAR

TURTLE BROWNIE

SEASONAL RASPBERRY BAR

SOUPS

We offer a daily selection of house-made soups! Please see our Facebook Page for the soup du jour and like our page to stay updated!

CATERING

Entrees, salads, side dishes, and soups are also available for larger quantities (8 servings or more) by special order in advance through our seperate catering services. Please contact our chef, by calling the store, for details and order placement!

DIETARY RESTRICTIONS

VG= VEGETARIAN

VG+ = VEGAN

GF = GLUTEN FREE

TN= CONTAINS TREE NUTS