



AUTUMN MENU

2025

HOURS

Monday- Saturday
9 AM - 6 PM

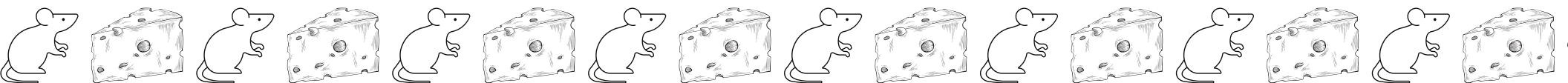
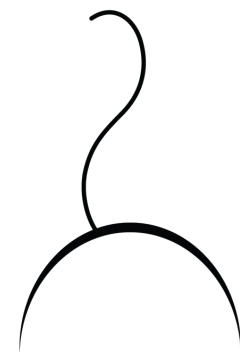
Sunday
11 AM - 5PM

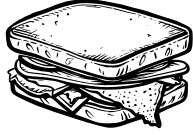
WEBSITE

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 to 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

Mayonaisse
Horsey Sauce
Honey Mustard
Stone-ground Deli Mustard
Spicy Dijon Mustard
Creamy Italian Dressing
Mousetrap's House Specialty 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 a side dish in a single cup portion for \$10.99



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



Mousetrap's Signature Mini Meatloaf

Miniature oven-baked meatloaf made with Kentucky Proud Sirloin Ground Beef, bread crumbs, carrots, celery, red onion and our signature spices, glazed with a bourbon infused sweet barbeque sauce



Quiche Lorraine

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



Crab Cake with Chipotle Aioli

House-made, hand-formed crab patties with diced red peppers and chopped parsley, served with lemon slices and a smoky chipotle aioli



Citrus Poached Salmon with Dill Sauce

Sliced filets of fresh salmon poached in a fresh dill and a blend of citrus served with a house-made dill sauce (GF)



"New Fashioned" Chicken Pot Pies

A house-made savory pie filled with all white meat chicken breast, carrots, celery, peas and red onions in a creamy, country style white sauce in a kataifi topped shell

SEASONAL ENTREES



Jumbo Cocktail Shrimp

Jumbo-sized shrimp boiled in New England spices served with a fresh, made-in-house cocktail sauce (GF)



Stuffed Portabella Mushrooms

Baked six inch portabella mushroom caps stuffed with an oven-roasted blend of vegetables, bread crumbs, parmesan cheese and a mediterranean-inspired spice blend (VG)



Vegetarian Autumn Quiche

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

Filet of Beef Tenderloin

Sliced filet of grilled and oven-roasted USDA Choice beef tenderloin with a garlic, black pepper and savory sauce rub (GF)

Baked Icelandic Cod

An oven-baked filet of fresh Icelandic cod crusted with a medley of bread crumbs, butter and lemon juice cooked to a golden brown

SEASONAL SIDES



Sautéed Brussel Sprouts

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



Pommes de Terre Parmentier

Popularized by Antoine-Augustin Parmentier, this savory potato dish is a highlight at dinner parties as twice cooked, oven-roasted new potatoes seasoned with rosemary, garlic and flaky salt are baked to a crispy yet tender crunch (VG+, GF)

Green Beans & Sautéed Mushrooms

Steamed fresh green beans with sliced white mushrooms sautéed in garlic and olive oil with a chef's blended bourbon-smoked chili powder (VG+, GF)

Sweet Potato Casserole

Baked and smashed sweet potatoes combined with butter and a blend of chef's spices, topped with a cinnamon, brown sugar streusel (VG)

SALADS



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)



Traditional Pasta Salad Primavera

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



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)

SEASONAL SALADS

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Autumn Harvest Fruit Salad

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



Waldorf Salad

Our twist on the classic recipe from the Waldorf-Astoria Hotel made with fresh green apples, red grapes, pecans and sun-dried raisins in a light salad dressing (VG, GF, TN)



Roasted Broccoli & Quinoa Salad

A medley of cooked quinoa with oven-roasted broccoli, shallot and garbanzo beans in a light tomato vinaigrette (VG+, GF)

Concombré à la Crème (Creamy Cucumber Salad)

A beloved staple of French home cooking, this creamy, fresh salad combines sliced English cucumbers and diced red onion with a dill and garlic cream sauce (VG, GF)

Caprese Pasta Salad

A pasta salad medley of farfalle pasta, sliced grape tomatoes, fresh basil and ciliegine cheese tossed with a light balsamic dressing (VG)



DESSERTS

CHOCOLATE CHIP BROWNIE

LEMON BAR

**CHOCOLATE & PEANUT
BUTTER BAR (GF)**

TURTLE BROWNIE (TN)

SEASONAL DERBY PIE BAR (TN)

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 separate 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

