



SUMMER MENU

2026

HOURS

Monday- Saturday

9 AM - 6 PM

Sunday

11 AM - 5PM

WEBSITE

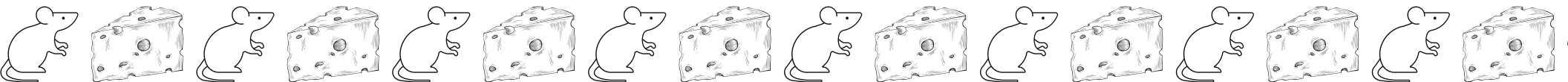
www.mousetrapky.com

PHONE

(859) 269-2958



MOUSETRAP





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
- Spicy Dijon Mustard
- Horsey Sauce
- Creamy Italian Dressing
- Stone-ground Deli Mustard
- 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.



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.

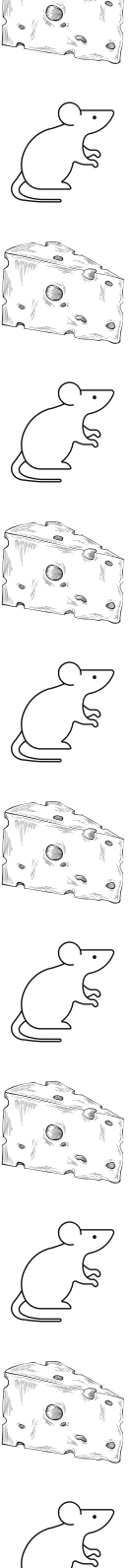


Quiche Lorraine

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

Grilled Tuscan-Spiced Salmon Skewer

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



SEASONAL ENTREES

Italian Meatballs in Marinara (Polpette al Sugo)

Made in-house meatballs of Kentucky ground beef, chopped parmesan, bread crumbs, fresh herbs and spices served with a freshly made marinara sauce and topped with grated Parmigiano-Reggiano.

Chicken Provençal (Coq au Vin Blanc)

A summer dish of sautéed all-white meat chicken breasts, ripe grape tomatoes, artichoke hearts, and Greek olives simmered in a white wine sauce and finished with a fresh burst of cilantro. (GF)

Salmon Croquettes with Hollandaise Cream

Sautéed patties of salmon, celery, red onion and bread crumbs rolled in panko crumbs served with a Hollandaise inspired cream sauce.

Crab Salad Stuffed Avocados

Fresh avocado halves stuffed with a house-made blue crab salad of parsley, red pepper, mayo and spices served on a bed of mixed greens. (GF)

Chicken Salad Stuffed Summer Tomatoes

Locally sourced tomatoes topped with our popular chicken salad served on a bed of mixed greens. (GF)

Black Bean Cakes

House-made, hand-formed patties made from black beans, sweet corn, red peppers, cilantro, bread crumbs and mayonnaise sautéed to a golden crisp and served with a freshly made guacamole. (VG)

Jamaican Jerk Grilled Jumbo Shrimp with Red Pepper Coulis

Jumbo-sized shrimp grilled with a blend of Jamaican jerk spices served with a fresh, made in-house red pepper, onion and rice wine sauce and lemon wheels. (GF)

Summer Vegetarian Quiche

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

- Tomato, Basil and Mozzarella
- Mushroom, Spinach and Havarti



SEASONAL SIDES

Sautéed Sunburst & Patty-pan Squashes

Fresh, locally sourced green and yellow baby squashes are bisected and sautéed in extra virgin olive oil with fresh basil, minced garlic and a blend of spices. (VG+, GF)

MouseTrap's Signature Smashed Potatoes

Red, new potatoes cooked to tender smashed with sour cream, salt and black pepper topped with melted cheddar cheese. (VG, GF)

Grilled Eggplant with Tomato Vinaigrette

This deconstruction of the Sicilian Caponata is made of grilled eggplant filets, layered with a tomato and Greek olive vinaigrette and topped with crumbled Feta cheese and chopped mixed greens. (VG, GF)

Ratatouille Niçoise

A twist on the French Provençal tian made of a variety of summer vegetables and fresh herbs slow-simmered in a tomato, saffron and clove infused sauce. (VG+, GF)



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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Summertime Stone Fruit Salad

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

Kale and 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)

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 ovolini Mozzarella cheese and garnished with fresh chiffonade basil. (VG, GF)

Santa Fe Black Bean and Sweet Corn Salad

This variation of cowboy caviar is a blend of black beans, garlic-roasted sweet corn, diced red bell peppers, and fresh cilantro in a red wine vinaigrette with a chef's blend of spices. (VG+, GF)

Summer Greek Pasta Salad

A hearty and savory pasta salad made with farfalle (bowtie) pasta, Greek olives, fresh grape tomatoes, and crisp cucumbers seasoned with a Greek spice blend in a light white wine vinaigrette and topped with crumbled Feta cheese. (VG)



DESSERTS

CHOCOLATE CHIP BROWNIE

LEMON BAR

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

TURTLE BROWNIE (TN)

**SEASONAL RASPBERRY LEMON
CHEESECAKE BAR (VG+)**

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

