



AUTUMN MENU

2026

HOURS

Monday- Saturday

9 AM - 6 PM

Sunday

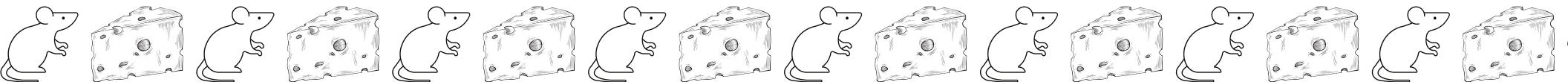
11 AM - 5PM

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)
Spinach Wheat Wrap
Ciabattini**
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
Genoa Salami
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
Stone-ground Deli Mustard
Spicy Dijon 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 \$11.99



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



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]



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



"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 pastry topped shell.



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.

SEASONAL ENTREES



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]

Bratwurst Supper

Locally-sourced bratwurst sausages oven-baked with potato wedges, sliced carrots, red onion chunks in a blend of chef's spices and a savoury sauce rub [GF]

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]

Chicken Tetrazzini

A casserole consisting of a creamy bechamel sauce with pan-sauteed all-white meat chicken breasts with mushrooms, garlic, onions, parsley, parmesan cheese and long-form pasta.

Vegetarian Autumn Quiche

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

- Pumpkin, Sage and Feta
- Spinach, Artichoke and Gruyere

SEASONAL SIDES



Sautéed Brussel Sprouts

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

Autumn Mash

A medley of potatoes, parsnips, and celeriac cooked in chicken broth and whipped with butter and heavy cream to silky, airy texture [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]

Pimento Cheese Stuffed Twice Baked Potatoes

Idaho-grown Russet potatoes oven-roasted and whipped with heavy cream, butter and our original Pimento Cheese and baked twice with extra cheese on top and garnished with fresh green onions [VG]

SALADS

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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



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]

Pesto & Tortellini Pasta Salad

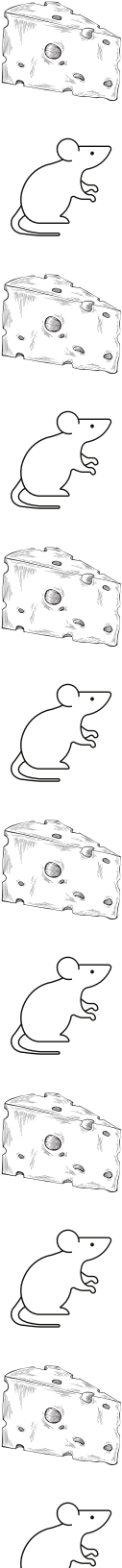
Tri-color cheese stuffed tortellini dumplings tossed in a nut-free pesto sauce with black olives and artichokes [VG]

Old Fashioned Potato Salad

A beloved staple of American home cooking, this creamy, hearty potato salad combines cooked, Yukon potatoes and diced red onion with a dill, mustard, 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 TIRAMISU BARS
[VG+, 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

