



Breakfast • Deli • Catering

865 • 777 • 0606

12744 Kingston Pike, Suite 101

(Next to Season's Café in Renaissance | Farragut)

Breakfast

Daily Pastry Case

Our case is filled each morning with freshly baked muffins, scones, and other unique pastries

Market priced daily

Hot Biscuits and Stuff

Hot Breakfast Sandwich	\$2.95
Quiche	\$3.50
Biscuits and Gravy	\$2.95

Expletives

We also feature:

Kashi cereals (hot and cold) · Kashi bars · Fruit and Vegetable Juices · Biscotti · Bagels · Fresh Fruit

Coordinating Conjunctions

The connection for every breakfast, lunch or snack:

Seattle's Best Coffee • Flavored or Iced Coffees • Chai Tea
Tazo Brand Juice and Green Tea Blends • Assorted Tazo Hot Tea • Frappucino • Sobe Life Water • Starbuck's Double Shot • Adrenalin Rush

Deli

Soup

Opus Contemporaneous (daily creation—12 oz)	\$3.50
Redundant (yesterday's soup—16 oz)	\$3.50

Salads

Grab and Go *(made fresh daily)*
Seasonal market Salads

Sandwiches

The HC Anderson	\$6.95
<i>Smoked Turkey with Havarti cheese, sun-dried tomatoes, applewood bacon, and bibb lettuce on whole wheat ciabatta</i>	
The Hemingway	\$6.25
<i>Turkey with tropical mango chutney and brie cheese served panini-style on Italian white bread</i>	
Classic Reuben	\$7.25
<i>Corned beef & Swiss with sauerkraut on marble rye served with either House Reuben or Traditional Horseradish sauce</i>	
Sigmund Style Ruben	\$6.25
<i>Turkey & Swiss with sauerkraut on marble rye served with either House Reuben or Traditional Horseradish sauce</i>	
The Faulkner	\$6.25
<i>Sugar-cured ham with Vermont white cheddar, sliced tomato and mixed greens on whole grain ciabatta with whole grain mustard and a maple aoli</i>	
The Bilbo Baggins	\$8.25
<i>Roasted prime rib of beef and boursin cheese with Portobello mushrooms, sliced tomato and red onion on Italian white bread with roasted yellow pepper aoli, toasted panini-style</i>	
Shrimp "Poe" Boy	\$6.50
<i>Our house shrimp salad with an Asian cabbage slaw, slice-tomato all on a ciabatta roll with asiago cheese</i>	
The Landon	\$6.50
<i>Ahi Tuna, sesame encrusted and seared, with asian slaw, daicon radish sprouts and tomato-sprinkled with on a ciabatta roll</i>	
The Thoreau	\$7.25
<i>Sliced pastrami and Swiss cheese panini-style on marble rye with whole grain mustard, sliced tomato and banana peppers</i>	
The Dumas	\$8.25
<i>Roasted prime rib of beef with provolone cheese, sliced tomato, and pickled onion served panini-style on a ciabatta roll with horseradish mayonnaise</i>	
The J Swift	\$7.25
<i>Corned beef with sliced tomato and crisp fried onions toasted on a foccacia roll with whole grain mustard</i>	
The Dante	\$6.95
<i>Oven roasted chicken with fresh mozzarella cheese, sliced tomato and baby lettuces on a foccacia roll drizzled with pesto oil and a honey-enhanced balsamic vinegar</i>	
The Crum Club	\$6.95
<i>Oven roasted chicken, smoked ham, provolone cheese, and apple wood smoked bacon with sliced tomato and baby lettuces with mayonnaise toasted on Italian white bread</i>	
The Shelley Sandwich	\$6.25
<i>(vegetarian) - Marinated Portobello mushrooms, crispy fried onions, sliced tomato, alfalfa sprouts on a ciabatta roll with hummus and pesto oil</i>	
The Kipling	\$6.95
<i>Chicken salad with tart dried cherries and cashews presented with Swiss cheese, a balsamic pickled onion and baby greens on a ciabatta roll</i>	

Catering

Rise and Shine Selections

Breakfast Bread Basket—assorted freshly baked scones, fruit Danish, muffins, and cinnamon rolls

Fresh Fruit Medley—Sliced seasonal fruit presented with fresh berries

Fundamental Continental—Breakfast Bread Basket with Seattle's Best Coffee service

Essential Continental—Breakfast Bread Basket, Fresh Fruit Medley, and Seattle's Best Coffee service

Breakfast Wraps (Hot) - Scrambled eggs and cheese with your choice of sugar cured ham, smoked bacon, or country sausage wrapped in a flour tortilla

Breakfast Sandwiches (Hot) - Scrambled eggs and cheese with your choice of sugar cured ham, smoked bacon, or country sausage served in a butter croissant

Platters

The Executive Platter

A combination of our premium deli-cut slices of roasted turkey, sugar cured ham, prime rib of beef, and pastrami all served with sliced tomatoes, baby lettuces, and assorted cheeses accompanied by fresh breads, condiments, and potato or pasta salad

Club Tortilla Sandwich Platter

Oven roasted turkey, honey cured ham, and smoked bacon wrapped in a soft flour tortilla with Swiss cheese, baby lettuces, mayonnaise, and diced tomato...comes with choice of potato or tortellini pasta salad

Boardroom or Picnic

Choose from the list of sandwiches below...each comes with a fresh fruit cup, Block and Barrel chips, pickle, and a freshly baked all butter cookie

Turkey & Swiss

Sugar Cured Ham and Provolone

Honey Chicken Salad with Parmesan

Roasted Chicken with Fresh Mozzarella

Pastrami & Swiss

All made with fresh sliced tomato on your choice of either Italian White or Marble Rye Bread

Webster's Deli

Renaissance | Farragut

12744 Kingston Pike, Suite 101

Knoxville, TN 37934

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For Starters...

Asian Napa Cabbage Spring Rolls—Tender leafs filled with roasted chicken, spring vegetables, diakon sprouts and pickled ginger then enhanced with sesame oil and a hint of orange, oven roasted and served with wasabi aioli and fried wonton crisps 8.5

Brie with Fried Granny-Smith Apples—Elegant double-cream brie placed in a delicate puffed pastry and baked...served with an apple chutney and sweet tempura battered fried Granny-Smith apples 8.5

Sesame Seared Ahi Tuna—Sesame encrusted quick seared tuna served rare, accompanied by wasabi sauce and a Thai tomato cucumber relish 9

Pan Seared Breast of Carolina Duckling—Cinnamon enhanced and served with grilled potato pancake, crème Fraiche, roasted shallot oil and wild berry demi glace 9

Crab Cake Pyramid—Season's own crab cake montage...with a zesty horseradish and tomato sauce atop chilled potato salad 9

From The Garden...

(add a side house or Caesar salad to any entrée 3.50)

Spinach and Berry Salad—Fresh blueberries, raspberries, strawberries and mandarin oranges tossed with baby spinach leaves, toasted almonds, grilled chicken and blue cheese crumbles... served with raspberry orange vinaigrette 10.5

Seasons Classic Caesar Salad—Crisp romaine lettuce topped with your choice of warm slices of marinated steak, seared salmon, steamed shrimp, or grilled chicken, served with fresh oven roasted tomatoes, a wedge of saga blue cheese and classic Caesar dressing 11.5

Original Iceberg Wedge—A crisp wedge of iceberg lettuce complimented with vine-ripened tomatoes, blue cheese crumbles, crisp smoked bacon, and blue cheese dressing 9.5

Grilled Atlantic Salmon Salad—Spring mixed greens, sliced vine ripened tomatoes, grilled artichoke hearts and quick seared Atlantic salmon served with low fat roasted garlic vinaigrette 11.5

Chef's Seasonal Soups

Tomato Bleu Cheese Bisque—Drizzled with roasted shallot olive oil and bleu cheese crumbles 5.5

Chef's Daily Creation—Utilizing the best ingredients the market has to offer 5.5

Gift Cards Now Available

Flat Breads

(oven broiled and served "pizza style")

Boursin Turkey & Tomato—Roasted breast of turkey, crisp bacon, vine ripened tomatoes, sharp cheddar cheese, and French herb cheese 10

Fire Grilled Shrimp with Pesto—Oven roasted corn, sautéed spinach, and artichoke hearts...under a creamy layer of melted cheeses 11

Oven Roasted Chicken and Spinach—With vine-ripened tomatoes...served with a parmesan spread 10

Sandwiches

(all sandwiches are served with your choice of seasoned wedge fries, tortellini salad, or fresh fruit)

Chicken Saltimbucca Ciabatta—Sautéed breast of chicken...delicately seared with prosciutto and covered in melted mozzarella cheese...served with pesto mayonnaise, oven roasted tomato, and baby spinach leaves 9.5

Rachel and Randy's Turkey Sandwich—Grilled on whole wheat bread with Swiss cheese and bacon...served with a tomato aioli-style spread and savory slaw 9.5

Marinated Portobello—Crowned with an almond-caramelized onion...accented with garlic mayonnaise, sliced fresh tomato and white cheddar cheese on a fire-grilled Italian roll 9

"Buffalo" Spring Chicken Breast Sandwich—Fried in Japanese bread raspings tossed in Seasons own honey enhanced hot sauce, crowned with bleu cheese dressing, pepper jack cheese and crispy celery curls on grilled ciabatta 9.5

Crab Cake Sandwich—Season's own crab cake creation...seared and served on a European sandwich roll with a citrus mayonnaise, tomato chutney and alfalfa sprouts 11.5

Seasons Spring Club—Roasted breast of duckling, mixed sprouts, grilled figs and country ham cream cheese spread, whole grain ciabatta roll 9.5

Chicken Cashew Salad—Tossed with seasonal tart cherries and honey...served on a warm croissant with parmesan 9

Seasons Steak Sandwich—NY Strip steak sautéed with onions, roasted peppers, Portobello mushrooms... served on a ciabatta roll with a wedge of saga blue cheese 10.5

Specialty Hamburgers

(all burgers are served with your choice of seasoned wedge fries, tortellini salad, or fresh fruit)

all patties are fresh and quickly seared to order

Italian Mozzarella—Fresh ground patties dusted with a blend of Italian herbs...served on a garlic ciabatta bun, oven roasted Italian tomatoes and melted cheese 9.5

Seasons Classic—Fresh ground patties with our own house seasoning...served on a grilled ciabatta roll with garlic mayonnaise, Swiss cheese, sliced tomato, and roasted caramelized onions 9.5

Blue Ridge—Fresh ground patties with our own house seasoning...served with bleu cheese and crisp bacon on a herb roll with mayonnaise 9.5

Lighter Fare

Breast of Chicken Parmesan Florentine—Boneless pan seared, with spring baby spinach, mozzarella cheese, fresh Italian tomato marinara, sauce alfredo and penne pasta 13.5

Seared Lemon Sole—Filet of lemon sole dipped in a parmesan-egg batter then gently pan-seared with a caper, artichoke and sun dried tomato lemon butter sauce...presented atop a thyme and corn drop biscuit 14.5

Honey-Ginger Porkloin—Pork Tenderloin glazed with honey and ginger...grilled and served over an apple chutney with apricot polenta 13

Veggie Pesto Pasta—Marinated and grilled zucchini and yellow squash, oven-roasted tomatoes, and artichoke hearts...enveloped in a pesto and parmesan cream sauce 12.5
Add grilled chicken 3.5

Pan Seared Atlantic Salmon Au Pouivre—Lightly dusted with cracked pepper corns, finished with shiitake mushrooms and sautéed with fresh tomatoes over whipped green onion potatoes 14.5

Hearty Entrees

Flavorful Meatloaf—A traditional favorite with a twist—baked in a sun dried tomato paste, and special seasonings...accompanied by blue cheese mashed potatoes with melted mozzarella cheese 14

Rack of Lamb—Almond encrusted rack of lamb prepared to perfection and presented atop a prosciutto-tomato demi glace... served with Seasons own mashed pear sweet potatoes 24.5

Marinated New York Strip—Center-cut New York strip steak, marinated in our house marinade and grilled to perfection served on a rosemary demi-glace... crowned with asiago encrusted shrimp drizzled with a tomato-horseradish sauce on green onion mashed potatoes 25.5

Pear and Balsamic Chicken—Boneless breast of chicken...served with a grilled pear and honey-balsamic glaze over green onion mashed potatoes...served with pumpkin-leek bread 18

Garlic-Enhanced Beef Tenderloin—Center-cut filet rubbed with fresh garlic cloves, grilled to order along with a marinated Portobello mushroom...with caramelized onions and sautéed spinach nicely finished with a port wine demi-glace and essence of tomato 27.5

Sautéed Ahi Tuna and Shrimp with Basil Pesto Pasta—Sushi grade Ahi tuna prepared rare and quick seared shrimp accompanied with Julienne sun dried tomatoes, toasted pine nuts and artichoke hearts served with extra virgin olive oil and a white wine sauce 19.5

Broiled Bone in Porkloin Chop—Golden raisin baked spring apple, rosemary and garlic rubbed, finished with exotic mushrooms, sweet cream and demi glace 21.5

Custom Catering available

865-671-3679

We request at least 24 hours advance notice and a minimum of 10 people for all catering orders.