

SummaJoe's

Lunch Menu

Simple. Local. Fresh.

About Us

At SummaJoe's, we bring a taste of the upstate to your plate. Whenever possible, we use fresh ingredients from local farms to create a unique dining experience. We are proud to use products from many of our area's local farms including Gentle Bens Farm, Split Creek Farm, Blue Ridge Brinery and our local markets whenever possible. At SummaJoe's, we like to keep it

Simple. Local. Fresh.

Our food is made fresh daily to bring you the best quality meal possible. We use fresh, wholesome ingredients instead of the frozen, processed foods that are found in many of America's restaurants today. Our goal is to show that fresh, homemade foods can be achieved in a restaurant atmosphere. Everyday at SummaJoe's, we roast our own lunch meats and hand prepare our pizza dough and each of our sauces from scratch. We hope the hard work and love our chefs put into preparing your food can be tasted in every bite. We hope you enjoy your experience at SummaJoe's.

Thank you for joining us,
Joe & Summer Fredette & Staff

Check out our website at
www.summajoes.com

to learn more about the farms we
used to create your meal.

We accept Visa, Mastercard, AmEx, and
Discover.

18% gratuity may be added to parties of 6 or more
We are not responsible for any electronic devices at
your dining table



Soups & Salads

Add chicken (\$4) or shrimp (\$6) to any salad
Includes a side item and a tea, water, or soda

Blue Cheese Chopped Wedge

chopped iceberg or romaine lettuce wedge served with our homemade blue cheese dressing and blue cheese crumbles topped with bacon and dried cranberries

Split Creek Greek Salad

kalamata olives, roasted peppers, spinach, fresh greens, & Split Creek Farm feta cheese crumbles with our homemade mustard greek vinaigrette

Roasted Beet Salad

roasted beets, Split Creek Farm feta, red onion, and pistachios over garden greens with balsamic vinaigrette

Homemade Dressings

mustard greek vinaigrette, blue cheese, 1000 island, honey mustard, ranch, red wine vinaigrette or balsamic vinaigrette

House Salad

fresh garden greens, tomato, cucumber, carrots, red cabbage, and our homemade croutons with your choice of one of our homemade dressings

Caesar Salad

fresh romaine lettuce and homemade croutons topped with parmesan cheese with a side of our homemade Caesar dressing

New England Clam Chowda

a bowl of Chef Joe's specialty. It's wicked good!

Creamy Tomato Bisque

creamy & hot! Great on a rainy day ...or a sunny one!!

Vegetarian Black Beans and Rice

a bowl of delicious goodness topped with sour cream and chives!

add tasso ham \$3.50 add chicken \$4

Specialty Dishes

Add chicken (\$4) or shrimp (\$6) to any dish
Includes a side item and a tea, water, or soda

Thai Stir Fry (contains peanuts)

rice or lo mein noodles with Joe's Thai sauce and seasonal veggies
add chicken \$4 add shrimp \$6

Naturél Pasta

spinach, tomato, shallots, & mushrooms in a garlic herbed olive oil sauce over linguini topped with parmesan cheese *try over rice for a gluten free meal
add chicken \$4 add shrimp \$6

Chicken Florentine Pasta

pan fried chicken with fresh spinach, tomatoes, & sweet cream sauce over penne pasta topped with parmesan cheese

Linguini & Meatballs

our handmade pork & hamburger meatballs with our homemade marinara sauce over linguini noodles topped with parmesan cheese

Chicken Piccata

pan fried chicken in a lemon white wine sauce with capers, shallots, and mushrooms over linguini

Shrimp & Grits

creamy South Carolina grown grits with blackened shrimp, peppers, & onions in a spicy tasso ham cream sauce

Rasta Pasta

spicy jerk seasonal roasted vegetables over penne pasta
*try over rice for a gluten free meal
add chicken \$4 add shrimp \$6

Seared Salmon Cake

cooked golden brown & topped with a cool lemon caper sauce, peppers & green onions

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

** Please inform us of any allergies or dietary needs you have BEFORE you order. Because our dishes are made from scratch, we are unable to list every ingredient in every dish. Our chefs are more than happy to alter or create a dish according to your dietary needs.

*** we are more than happy to bring you an extra plate, but there will be \$1 split charge to split any lunch combinations

Sandwiches

Includes a side item and a tea, water, or soda

The Big & Juicy Beef Sandwich

our house roasted beef soaked in au jus, smothered with cheese and Italian giardiniera (pickled vegetables) on a hoagie roll

The Godfather*

thinly sliced roast beef, salami, and pepperoni with melted provolone & swiss cheese, lettuce, tomato, balsamic onions, mayo & mustard on a hoagie roll

Joe's Roast Beef Sandwich*

the chef's favorite! Fresh roast beef cooked medium with lettuce, tomato, & mayo on a brioche roll

The Cubana

roasted pork loin & ham with pickle, sautéed onion, spicy mustard & melted swiss on a toasted hoagie

Roasted Turkey Sandwich

turkey roasted in house with bacon, lettuce, tomato, and Polecat Farm pepper jelly cream cheese spread on brioche bread

Grilled Pimento Cheese Sandwich

melted, gooey homemade pimento cheese, bacon, and spinach on brioche bread

Gyro Wrap

grass fed ground lamb, hummus, red onions, spinach, cucumbers, roasted peppers, Split Creek feta cheese, tomatoes, & olive tapenade on a whole wheat wrap

Muffaletta

salami and ham piled onto our fresh baked focaccia bread with olive tapenade, melted provolone cheese, lettuce, tomato, onion, mayo & mustard then drizzled with red wine vinaigrette

Chicken Cordon Bleu

breaded chicken with shaved ham, swiss, and creamy alfredo sauce on a toasted hoagie roll

Hot Tomato Melt

an open faced sandwich with tomatoes, our mozzarella, basil pesto, spinach, balsamic onions and parmesan cheese on a hoagie roll

Focaccia Veggie Melt

fresh sautéed onions, red peppers, spinach, arugula and mushrooms with mozzarella melted on our fresh baked focaccia bread with pesto mayo

The Rubeen

thinly sliced corned beef brisket, Blue Ridge Brinery sauerkraut, swiss, and homemade 1000 island on marbled rye

Roasted Greek Chicken Wrap

roasted marinated chicken, spinach, tomato, olive tapenade and Split Creek Farm feta cheese on a whole wheat wrap

Carolina BBQ Sandwich

roasted chicken smothered in Joe's homemade BBQ sauce, melted provolone, red onion, and sour cream on brioche bread

Side Items

Cup of Black Beans & Rice	Caesar Salad
House Salad	Kettle Potato Chips
Cup of Tomato Bisque	Seasonal Vegetables
Horseradish Potato Salad	

Beverages

Pepsi	Tea
Diet Pepsi	Lemonade
Sierra Mist	
Dr. Pepper	Electric City Coffee

Kids Menu

10 and under only

Roasted Chicken Bites \$7 over rice and sautéed veggies

Penne Pasta \$6 tossed w/ tomato, cheese, or butter sauce

6" Cheese Pizza \$6 additional toppings \$1

Peanut Butter and Jelly Pizza \$7 kids' favorite on our made from scratch dough with roasted marshmallows

Chicken Fingers \$8 hand breaded & pan cooked in olive oil with a side item

Grilled Cheese \$7 on fresh baked brioche bread w/ a side item

Side Items: potato chips, rice, sautéed vegetables, cup of tomato bisque, or a small house salad

Specialty Pizzas

All pizzas are 10" personal pizzas created from our made from scratch dough
Gluten free cauliflower crust available \$4

Eye of the Tiger

fiery buffalo chicken tamed with blue cheese sauce & mozzarella cheese

All American

Italian sausage, pepperoni, mushrooms, onion and peppers with mozzarella and tomato sauce

Horseradish Beef Pizza

roast beef, swiss & provolone, mushrooms with a creamy horseradish sauce and topped with italian giardiniera

South Cackilaki Pizza

our homemade pimento cheese topped with ham, bacon, and fresh tomato

Southwestern Pizza

black beans, peppers, & onions with mozzarella & cheddar cheeses, roasted chicken, & cilantro pesto topped with sour cream, tomatoes, & chives • add jalapenos 1.00

The Bob Marley

roasted jerk chicken, pineapple, chopped peppers & green onions with mozzarella & fresh tomato sauce

Big Kahuna

ham, pineapple, fresh spinach, ricotta & mozzarella cheeses with gnarly tomato sauce dude!

Meat Lover

all the meat you can handle! sausage, pepperoni, salami, ham, bacon, mozzarella cheese and tomato sauce

The Beatles White

creamy alfredo sauce with ricotta and fresh mozzarella cheese

• add roasted chicken 2.00

Margarita

sorry... no tequila on this pizza! sliced tomatoes, balsamic onions, mozzarella, and basil pesto sauce

Veggie Lover

seasonal veggies, onions, peppers, mushrooms, tomatoes, fresh spinach, mozzarella and tomato sauce topped with fresh greens

Carolina BBQ Pizza

roasted chicken smothered in Joe's bbq sauce, red onion, & mozzarella topped with bacon crumbles & sour cream

Chicken Florentine Pizza

sweet cream sauce with hand breaded chicken, fresh spinach, roasted tomatoes and mozzarella cheese

Greek Pie

kalamata olives, onions, spinach, roasted peppers, mushrooms, Split Creek feta cheese, mozzarella and fresh tomato sauce

• add roasted chicken 2.00

Spicy Italian Sausage

with roasted peppers, onions, mozzarella, & tomato sauce

Cheeseburger in Paradise

hamburger, cheddar cheese, lettuce, tomato, onion, pickle, mayo, & mustard

Gyro Pie

ground lamb, hummus, red onions, cucumbers, roasted peppers, feta cheese, mozzarella, and Greek seasonings

Celtic Pie

a rubeen sandwich on a pizza made with local Blue Ridge Brinery sauerkraut. Try it... you'll never want the sandwich again!

The Cheeeseiest Cheese

smothered in mozzarella, Monterey jack, provolone, swiss, cheddar & parmesan cheeses, & tomato sauce

Capital Punishment Pie

It Will Light You Up! Joe's Polecat Farm trio pepper hot sauce with cheese

Italian Freschetta

prosciutto ham, balsamic onions, topped with fresh greens drizzled with olive oil with mozzarella cheese and tomato sauce

• add a fresh cracked egg for a little Sicilian flair... 2.00

Cheech & Chong

a little of everything in the pantry to cure the munchies!

Build Your Own Pizza

Start with a personal 10" cheese pizza. Each additional topping is \$1 each for veggies and \$2 each for meats—up to 6 toppings. After 6 toppings, we invite you to go wild and add as many toppings from this list as you want! Get creative or make it a Cheech and Chong!!

Gluten free cauliflower crust available \$4

Sauces

Tomato
Alfredo
Garlic & Olive oil
Basil Pesto
Black Bean
Sweet Cream

Cheeses

(all pizzas are topped with our mozzarella and monterey jack blend)
Split Creek Feta
Ricotta
Blue Cheese

Veggies

Spinach
Onions
Roasted Peppers
Raw Chopped Peppers
Tomato
Pineapple

More Veggies

Jalapeno
Capers
Pepperoncinis
Balsamic Onions
Kalamata Olives
Mushrooms
Broccoli
Green Onions

Meats

Fresh Cracked Egg
Pepperoni
Salami
Ham
Hamburger
Spicy Sausage
Roasted Chicken
Bacon
Homemade Meatballs