

Tea

We serve a large assortment of specialty teas from Republic of Tea and Harney & Sons.

Green Teas

Honey Ginseng, Ginger Lemongrass, and Bangkok Coconut Ginger

Black Teas

Blackberry Sage, Cranberry Blood Orange, Blueberry, and Hot Cinnamon Spice

Decaf and Herbal Teas

Apricot, Ginger Peach, Rooibos Chai, Chamomile and Mint Verbena

Coffee of the Day

Regular, Flavored or Decaf

Hot Chocolate

Housemade Chai Latte

(hot or iced)

Espresso Drinks

(hot or iced)

Latte--Espresso with steamed milk and a touch of foam

Cappuccino--Espresso with a little steamed milk and a generous amount of foam

Mocha--Espresso, chocolate syrup and steamed milk topped with real whipped cream

Caramel Latte--Espresso, caramel syrup and steamed milk topped with real whipped cream

Americano--Espresso and water

Macchiato--Espresso “marked” with foam

Espresso con Panna--Espresso with a touch of whipped cream

***Add a flavor: Vanilla, Hazelnut, Coconut, Sugar-free Vanilla, Sugar-free Hazelnut, Sugar-free Caramel**



**The Garlic Press
Market-Cafe**
106 North St., Normal, IL 61761
(309) 452-0987
info@thegarlicpress.com



The Garlic Press Market-Cafe & Bakery

*Downtown Normal's
“Uptown” Specialty
Market and Cafe*



Hours

*Tues-Fri 10am-7pm
Saturday 9:30am-6pm
Sunday 11am-4pm
closed Mondays*

Phone

309-452-0987

Deli

Our selections feature seasonal ingredients, so the menu will change with the weather. In the spring our delectable entrees and side dishes are more light and refreshing, but in cooler months you'll see a heartier fare to warm the soul. What you'll always enjoy are dishes made with the freshest ingredients...sometimes ethnic, sometimes comfort food, but always the best we can offer. Give us a call we'll be happy to tell you what's in our case today. Here's a sampling:

Scottish Smoked Salmon Egg Salad or Sushi Rolls

Thai Chicken Salad with Spicy Peanut Sauce

Blue Cheese Tortellini Salad

Basil Parmesan Potato Salad

Chilled Sesame Asparagus

Southwest Meatloaf with Sweet Chipotle Sauce

Skin-on Roasted Garlic Smashed Potatoes

Rosemary Chicken Lasagna

Herb Crusted Pork Loin Pinwheel

Fall Harvest Oven-Roasted Root Vegetables

Greek-Style Shrimp with Feta

and many more

Many of our dishes proudly feature organic vegetables from Blue Schoolhouse Farm, Congerville, Illinois.

Soups

Our soups, chilies, and stews are made with the freshest ingredients and change daily. Popular selections include:

New England Chicken Chowder

Classic Clam Chowder

Cuban Style Picadillo

Sweet Potato & Ginger

Salmon Pesto and Wild Rice

Steak and Potato

Spicy Senegalese Chicken and Peanut

Smokey Lentil Chili

and many more

Sandwiches

Eat in or packaged to go, our sandwiches are made from the finest and freshest ingredients. They are made to order and are often large enough to share. Sandwiches are not made ahead, so it may take a little extra time. It's worth the wait.

Cold

Artichoke Garlic Tuna Salad

5.99

With Tomatoes, Sweet Red Onion and crisp Romaine Lettuce on Multigrain Sunflower Bread

Tavern Ham

5.99

Piled high, topped with Boar's Head Aged Swiss, Tomatoes & crisp Romaine Lettuce, with Homemade Stoneground Mustard Spread on Multigrain Sunflower Bread

Boar's Head Roast Beef

6.99

With Sweet Red Onion, Tomatoes, Fresh Mixed Greens, housemade crumbled Blue Cheese Dressing on a Challah Hoagie Roll

California Smoked Turkey Club

6.99

With Applewood Smoked Bacon, Aged Vermont Cheddar, crisp Romaine Lettuce, Sweet Red Onion, Tomatoes and Guacamole on Italian Country Bread

Knuckle Sandwich

6.99

Genoa Salami, Capicola, Tavern Ham and Boar's Head Provolone topped with a marinated Sweet and Spicy Pepper Medley, loaded into a Challah Hoagie Roll

Vegetarian Muffaletta

6.99

A Spicy veggie delight packed with spinach, artichokes, red onion, roasted peppers, tomato, pepperoncini and olives, with a generous slather of herbed goat cheese on Ciabatta Bread

Hot

Classic Reuben

6.99

Made with our very own Slow-roasted Corned Beef, Sauerkraut, Boar's Head Aged Swiss with your choice of Stoneground Mustard Spread or classic housemade Thousand Island Dressing on Grilled Rye or Pumpernickel Bread

Mesquite Smoked Beef Brisket

6.99

With Boar's Head Provolone, marinated Sweet and Spicy Pepper Medley and topped with creamy Horseradish Sauce on a Challah Hoagie Roll

Grilled Vermont Cheddar Cheese

3.99

With Tomatoes and Sweet Red Onion on your choice of bread—we prefer the dark rye!
(Can easily be made without the vegetables for the kids!)

Portabella Mushroom

6.99

Sauteed with Garlic Olive Oil & Balsamic next to a generous slather of creamy Goat Cheese, fresh whole Basil Leaves and Roasted Red Peppers on grilled Ciabatta Bread

Many of our sandwiches feature meats and cheeses from Boar's Head and freshly baked breads from Red Hen Bread.

Cheeses - Meats - Olives

It's exciting to be able to offer the cheeses we've enjoyed on our travels right here at home. Here are a few selections we're anxious for you to try. Please ask for our help at the cheese counter on your next visit -- we'd love to have you sample some of our variety:

Parmesan Reggiano – Italy

Colston Bassett Blue Stilton – England

Drunken Goat – Spain

Old Amsterdam Aged Gouda – Holland

Berthaut Epoisses – France

Humbolt Fog Goat Cheese – California

Totara Vintage Cheddar – New Zealand

Jindi Triple Crème – Australia

Cheese selections vary upon availability.

Also Available: Prosciutto di Parma, Salamis, and bulk olives from around the world.

Bakery Case

Choose from an assortment of freshly baked goods made from scratch and using the finest ingredients – real butter, cream and Belgian Callebaut, and French Valrhona chocolate. Selections change daily. Favorites include:

Lemon Ginger Sandwich Cookies

Molasses Crinkles

Coconut Macaroons - Apple Pie

Marrakesh Spice Cake - Coconut Cupcakes

Devils food cake with Orange Buttercream

Chocolate Pecan Brownies

Italian Lemon Currant Cookies