

# catering menu

pick up or delivery

## SHARED

\$11 per person, served on platters  
minimum 6 people, one day notice.

### { sandwich }

on sliders - challah or 8 grain honey wheat  
choose three, see reverse for full description.

**fried green tomato blt**

**tarragon chicken salad**

**chew club**

**ham and brie**

**genoa salami**

**turkey and apple**

**tomato and fresh mozzarella**

**roast beef**

### { salad }

choose one

**caesar**

romaine hearts, pecorino romano, whole wheat  
croutons, roasted garlic-anchovy dressing

**bahn mi**

pea tendrils, pickled vegetables, cucumber,  
toasted almonds, baguette crostini, mixed greens  
and a chili-lime vinaigrette

**chew salad**

mixed greens, shaved carrots, fennel, red bell  
peppers, red radishes, and gorgonzola cheese  
with a green goddess dressing

### { dessert }

choose one

**assorted cookies**

**chocolate hazelnut brownies**

### { drink }

tea included - additional drinks charged  
based on consumption.

**hawaiian sunset tea, sodas and  
specialty beverages**

## BOXED

prices vary, individually boxed, minimum 4 boxes,  
two hours notice, all boxes served with bottled water

### { hand }

\$12 per box

**sandwich** pick any catering sandwich

**salad**

field greens with champagne tarragon vinaigrette

**sweet**

assorted house-made cookie

### { fork }

\$12 per box

**salad**

caesar with soft boiled egg, chew or bahn mi salad

**fruit**

seasonal selection

**sweet**

assorted house-made cookie

### { both }

\$14 per box

**half sandwich** pick any catering sandwich  
served on challah slider

**half salad**

apple and goat cheese or spinach and bacon

**sweet**

assorted house-made cookie or  
chocolate hazelnut brownie

### { executive }

\$15 per box

**sandwich**

pick any sandwich

**side salad**

choice of chew, caesar with soft boiled egg,  
potato and quinoa or bahn mi

**fruit**

seasonal selection

**sweet**

assorted house-made cookie  
or chocolate hazelnut brownie

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(904) 355-3793  
chewrestaurant.com

delivery pricing is based on location

The logo for Chew Restaurant features the word "Chew" in a large, elegant, brown cursive script. Below it, the word "RESTAURANT" is written in a smaller, brown, all-caps sans-serif font.

RESTAURANT

## { soup }

### french onion

with herbed crouton and grated emmental  
cup \$4 bowl \$6

### seasonal

house-made selections change daily

## { salad }

add grilled chicken or crispy pork \$3

add seared tuna or duck confit \$5

### chew

mixed greens, shaved carrots, fennel, red bell  
peppers, red radishes and gorgonzola and a  
green goddess dressing \$8

### bahn mi

pea tendrils, pickled vegetables, cucumber, toasted  
almonds, baguette crostini, mixed greens  
and a chili-lime vinaigrette \$8

### caesar

crisp romaine lettuce, pecorino romano, soft boiled  
egg tossed with roasted garlic-anchovy dressing  
and whole grain croutons \$8

### apple and goat cheese

fuji apples, goat cheese crumbles, sun-dried  
apricots, candied almonds, mixed greens and  
a champagne-tarragon vinaigrette \$9

### spinach and bacon

baby spinach, house-made bacon lardons, shaved fennel,  
fresh citrus supremes, soft boiled egg, a shallot-dijon  
vinaigrette and whole grain croutons \$9

### duck confit

duck leg confit, haricots verts, dried currants,  
toasted almonds, tomato petals, mixed greens and a  
port-peppercorn vinaigrette \$12

### black mission prosciutto

prosciutto, black mission figs, fresh mozzarella, roma  
tomatoes served with arugula tossed in a red wine herb  
vinaigrette and flatbread \$10

### chew dressings

green goddess, champagne-tarragon, shallot-dijon, port-  
peppercorn, red wine herb, basil-balsamic, chili-lime

## { hot }

### short rib sliders

braised short rib and red cabbage with a creamy  
goat cheese-horseradish mousse served on  
individual rounds \$11

### bahn mi

crispy pork, cucumbers, cilantro, pickled vegetable and  
radish salad with chili-lime vinaigrette on baguette \$9

### reuben

chew's own corned beef, swiss cheese and sauerkraut  
with house-made russian dressing on jewish rye \$9

### rachel

turkey reuben \$9

### hot brown

roasted turkey breast, applewood smoked bacon,  
tomato petals, sauce mornay, shaved pecorino  
romano on ciabatta \$9

### pastrami and corned beef

chew's own pastrami and corned beef, cracked  
peppercorn aioli, brown mustard and smoked  
provolone on jewish rye \$9

### piperade

sautéed onions, red and green bell peppers, tomatoes,  
soft scrambled egg and garlic aioli with fresh basil  
on baguette \$8

### chicken and prosciutto

roasted chicken, prosciutto, fresh mozzarella,  
basil aioli and arugula dressed in a red wine herb  
vinaigrette on ciabatta \$10

## { pressed }

### croque-monsieur

black forest ham and emmental on ciabatta topped  
with sauce mornay \$10

**croque-madame** (topped with a fried egg) add \$2

### tomato and fresh mozzarella

tomato petals, fresh mozzarella, arugula,  
basil-balsamic vinaigrette on ciabatta \$9

### ham and brie

black forest ham, brie and vanilla-apricot preserves  
on french toast \$9

## { cold }

### fried green tomato blt

applewood smoked bacon, fried green tomatoes, black  
pepper aioli and mixed greens on 8-grain bread \$9

### turkey and apple

roasted turkey breast, sharp cheddar cheese, granny  
smith apples, basil aioli, dijon mustard and mixed  
greens on 8-grain bread \$9

### roast beef

choice roast beef, black truffle aioli, crumbled  
gorgonzola, sliced red onions, tomato petals and  
arugula on ciabatta \$10

### tuna tartine

seared tuna, olive tapenade, thinly sliced potatoes, hard  
boiled eggs, tomato petals, and arugula dressed in red  
wine herb vinaigrette on baguette \$11

### tarragon chicken salad

tender poached chicken breast, toasted almonds, celery,  
currants, tarragon mayonnaise and mixed greens  
on 8-grain bread \$8

### chew club

black forest ham, roasted turkey breast, applewood  
smoked bacon, roma tomatoes, baby swiss, garlic aioli  
and mixed greens on 8-grain bread \$9

### genoa salami

genoa salami with red wine herb vinaigrette dressed  
arugula, dijon mustard, and swiss cheese on baguette \$9

## { nibble }

macaroni and cheese gratin \$5

fried green tomatoes with  
gorgonzola fondue \$4

chew side salad \$5

shoestring potatoes with fines herbes \$5

house-seasoned potato chips \$4

stone mill grits with applewood smoked  
bacon and cheddar cheese \$3

haricots verts salad \$4

potato and quinoa salad \$4

## { drink }

### soda

coca cola, diet coke,  
sprite, ginger ale \$2

### iced tea

house iced tea \$2

### specialty soda

iron beer \$2

jarritos flavors \$2

sidral mundet \$2

apple soda \$2

pellegrino: limonata, \$3

aranciata \$3

boylans \$2

### nectar

mango \$3

guava \$3

### bottled water

evian and san pellegrino \$4

50 cl \$4

100 cl \$6

### black tea

assam single estate \$5

darjeeling makaibari \$6

estate \$6

yunnan \$5

earl grey \$5

seasonal house blend \$3

chai \$3

### oolong tea

white tip oolong \$5

### green tea

mao jian "furry tip" \$5

temple of heaven \$5

### green darjeeling

makaibari estate \$6

jasmine yin hao \$5

### white tea

pai mu tan \$6

### flavored tea

fiji \$5

ruby sipper \$5

rooibos \$5

spearmint \$5

yerba mate \$5

### coffee

drip coffee \$2

espresso \$2.5

americano \$2.5

machiato \$3

cappuccino \$3.5

latte \$3.5

french press pot \$4



lunch menu

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