

CLASSIC HOAGIES

Your choice of bread: Original Italian Seeded. Whole Multi-Grain, Soft Roll, Gluten-free Wrap

REGULAR 7.99 LARGE 11.99

TURKEY

HAZY MOON

Herb Roasted Turkey, Ginger Scallion Aioli, Red Peppers, Pickled Daikon & Carrots, Fresh Herbs, Shinobi Sauce, Shredded Kale, Crispy Bean Sprouts

LOCUST

Herb Roasted Turkey, Sharp Provolone, Lettuce, Roma Tomatoes, Red Onions

Herb Roasted Turkey, Prosciutto, Sweet Basil Pesto, Fresh Mozzarella, Lettuce, Roma Tomatoes Red Onions

ITALIAN

Genoa Salami, Hot Capicola, Prosciutto, Sharp Provolone, Lettuce, Roma Tomatoes, Red Onions

FEDERAL

Italian Cured Ham, Pepperoni, Hot Capicola, Genoa Salami, Zesty Tomato Vinaigrette, Fresh Mozzarella, Roma Tomatoes, Red Onions, Fresh Basil

ROAST BEEF

RITNER

Pepper Crusted Roast Beef, Sharp Provolone, Lettuce, Roma Tomatoes, Red Onions

Pepper Crusted Roast Beef, Cherry Pepper Garlic Sauce, Creamy Brie, Arugula

OUR FAVORITES

PENN'S LANDING

Cranberry-Sage Chicken Salad, Smoky Bacon, Granny Smith Apples, Creamy Brie, Candied Almonds

Logan's Hot Italian Sausage, Sautéed Onions & Peppers, Sharp Provolone

CALLOWHILL

Hand Rolled Spicy Meatballs, Marinara Sauce, Sharp Provolone

Most hoagies come dressed with Oil, Vinegar and Italian Seasoning.

VEGETARIAN

DOUBLE DRAGON

Chili-Roasted Broccoli, Blood Orange Spread, Red Pepper & Red Cabbage Salad, Blistered Shisito, Double Dragon Sauce, Cashews, Bean Sprouts

FAIRHILL

Crispy Brussels Sprouts, Green Onion Aioli, Pickled Daikon & Carrots, Toasted Cashews, Spicy BANG BANG Sauce, Fresh Cilantro & Mint

CUMBERLAND (VEGAN)

Chickpea Fritters, Cucumbers, Lettuce, Roma Tomatoes, Red Onions, Pepperoncini, Fresh Mint, Lemon Mint Tahini Dressing

PORK

Citrus Braised Pork, Creole Mustard Sauce, Bread & Butter Pickles, Fennel Cabbage Slaw, Red Onion, Crystal Hot Sauce, Bayou Seasoning

7.99

Citrus Braised Pork, Charred Jalapeño Goat Cheese, Apple Cabbage Slaw

PATTISON

Citrus Braised Pork, Sautéed Broccoli Rabe, Sharp Provolone

CHICKEN CUTLETS

CFDAR

Breaded Chicken Cutlet or Grilled Chicken Breast, Smoky Bacon, Aged Parmesan, Cherry Peppers, Julius Caesar's Dressing, Chopped Romaine

MEMPHIS RAINES

Breaded Chicken Cutlet or Grilled Chicken Breast, Crystal Hot Sauce, Cucumbers, Kale Slaw, Red Onions, Gorgonzola, Black Pepper Parmesan Dressing

BROAD

Breaded Chicken Cutlet or Grilled Chicken Breast Sautéed Broccoli Rabe, Sharp Provolone

SOUTH

Breaded Chicken Cutlet or Grilled Chicken Breast, Sweet Basil Pesto, Roma Tomatoes, Lemon Basil Goat Cheese

BEN FRANKLIN

Breaded Chicken Cutlet or Grilled Chicken Breast, Marinara Sauce, Sharp Provolone

Breaded Chicken Cutlet or Grilled Chicken Breast, Prosciutto, Sweet Basil Pesto, Sharp Provolone

CHEESESTEAKS

9.99

1

American or Sweet Provolone Cheese, Grilled Onions or Mushrooms

2

American or Sweet Provolone Cheese, Cherry Pepper Mayonnaise, Lettuce, Roma Tomatoes, Red Onions, Smoky Bacon

JACK BURTON

10.99 Beef Ribeye, Grilled Onions, Roasted Mushrooms, Blistered

Shishito, White Cheddar, Sweet Gochujang, Ginger Sauce No. 1

Marinated Chicken Breast, Roasted Broccoli, Grilled Onions, White American, Bacon Bitz, Parmesan Ranch, Hot Sauce

TAYLOR YOUR MEAL

Add a Puck's Soda or Taylor Bottled Water + choice of chips.

SALADS

LOGAN

Shredded Kale, Roasted & Dressed Butternut Squash, Green Onions, Dried Cranberries, Granny Smith Apples, Gorgonzola, Sunflower Seeds, Apple Cider Vinaigrette

THE Q

Arugula, Chili Roasted Broccoli, Red Cabbage, Duo o' Peppers, Crispy Bean Sprouts, Toasted Cashews, Fresh Cilantro & Mint, Green Onion, Crispy Rice Noodles, Sweet Citrus Dressing

ARCHER

Shredded Kale, Roasted Garlic Farro, Naval Orange, Shaved Fennel, Dried Cranberry, Red Onion, Fresh Mint, Lemon Basil Goat Cheese, Blood Orange Vinaigrette

EDEN (VEGAN)

FRANKLIN

Roasted Cashews, Aged Parmesan, Spicy Sherry

Arugula, Pastina, Cherry Tomatoes, Sweet Basil Pesto, Fresh Mozzarella, Taylor Vinaigrette

Tomatoes, Smoky Bacon, Grana Padano, Aged Parmesan Crisps, Julius Caesar's Dressing, Fresh Lemon Wedge

STARTERS

Hand-Breaded Mozzarella (with Marinara)

RISOTTO BALLS

Mozzarella (with Marinara)

3.99

4.99

TUSCAN CHICKEN BARLEY

Garnished with Aged Parmesan

SIDES

2.99

ROASTED BROCCOLI

Roasted Broccoli, Extra Virgin Olive Oil, Charred Lemon, Parsley, Red Chili Flake, Aged Parmesan

BRUSSELS CAESAR

Shaved Brussels Sprouts, Smoky Bacon, Aged Parmesan, Julius Caesar's Dressing

COOKIES

Chocolate Chunk, Toffee Heath Bar Crunch, Lemon White Chocolate

1.99

1.99

DRINKS

RUNNINGBYRD TEA 3.49

Unsweetened

Woodmont White

Sweetened

Merrifield Mint, Penn's Peach, Midcity Chai

PUCK'S ALL NATURAL 1.99 **FOUNTAIN SODAS**

BOTTLED WATER 1.99

SAN PELLEGRINO 1.99 Orange, Lemonade, Blood Orange

SPINDRIFT SMALL-BATCH CRAFT SODAS

Grapefruit, Blackberry, Raspberry Lime

FROM SCRATCH SINCE DAY ONE

OUR DELICIOUS HOAGIES, FLAVORS, AND INGREDIENTS ARE ONLY PART OF WHAT MAKES TAYLOR GOURMET SO SPECIAL. WHAT IS EQUALLY IMPORTANT IS OUR COMMITMENT TO RUNNING A FROM-SCRATCH KITCHEN.

NO SHORTCUTS.



Our turkey, beef and pork are roasted and braised in-house each day.

Every morning, we make fresh batches of



our sauces, stocks, dressings and risotto.



We hand-roll our meatballs and bread chicken cutlets by hand. All day, everyday.



We cut and prep seasonal fruits and vegetables in small batches throughout the day to maintain freshness and quality.

Shredded Kale, Crispy Brussels Sprouts, Toasted Cashews, Pickled Daikon & Carrots, Fresh Cilantro & Mint, Chili Vinaigrette

Arugula, Pastina, Cannellini Beans, Smoky Bacon,

LOVE

Chopped Romaine, Shaved Brussels Sprouts, Cherry

SEASONAL RISOTTO BALLS Broccoli n' Cheddar (with Derby Sauce)

MOZZARELLA WEDGES

SOUP