



Zingerman's
DELICATESSEN

MENU 2017-2018

HELLO
my name is
call ahead!
delivery, curbside
& takeout

734-663-DELI

3354

www.zingermansdeli.com

422 Detroit St.

ann arbor
MICHIGAN

7 8 1 4

EXPERT EATER



how to navigate the deli

1 welcome in!

Say hi to the breadbox!

2 retail grocery shopping

SAMPLE, SAMPLE, SAMPLE! To get to sandwiches: head around the corner and up the steps.

3 placing order at the salad case



1. Pick a sandwich:

Choose by sandwich name or number.

2. Pick a size:

Nosher - Yiddish for "small eater"—these sandwiches still make for a pretty significant meal! Served on slightly smaller slices of bread with just a bit less filling inside.

Fresser - "big eater"—these bigger sandwiches will satisfy almost any hearty appetite!

3. Pick a pickle:

New - crunchy, cucumbery.

Old - traditional, garlic-cured.

4 beverages/chips/cookies/brownies

Puck's Fountain Soda, housemade beverages, the Deli's own potato chips, Zingerman's Bakehouse cookies & brownies.



5 checkout

Pay for your deli-cious eats and treats.

6 seating

Grab a seat! Locations: upstairs, outside, Next Door Café. Leave your ticket on your table. We'll deliver your food—listen for your name!

7 eating

Enjoy your food!

8 after your meal
Choose your own adventure!

- Need your leftovers wrapped? Ask someone in an apron!
- Head to the Next Door Café to check out our desserts & coffee.
- Head back to Step 2 to explore retail grocery shopping.

OUR MISSION

we share the zingerman's experience
selling food that makes you happy
giving service that makes you smile
in passionate pursuit of our mission
showing love and care in all our actions
to enrich as many lives as we possibly can

Grace Rick Bousar Ari TAD

who knew?

#81.5 rick's 50/50 mix (corned beef & pastrami sandwich) p. 3

cheese monger and meat monger p. 7

hangry henry's fish and chips p. 10

miles' math-mozzician (kids' sandwich) p. 10

zingerman's potato chips

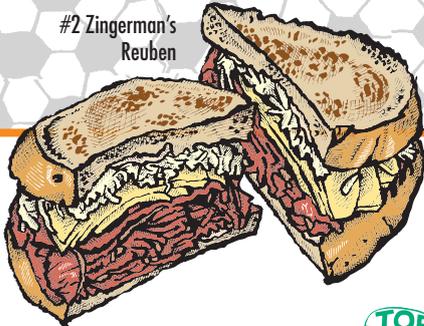
new handmade knishes p. 11

gluten-free bread available

deli favorites

#2	zingerman's reuben	p. 3
#48	binny's brooklyn reuben	p. 3
#81.5	rick's 50/50 mix	p. 3
#18	georgia reuben	p. 4
#73	tarb's tenacious tenure	p. 4
#74	dave's open road	p. 5
#84	benno's birdie	p. 5
#85	jvw's detroit st. bbq	p. 5
#00	d-\$'s cuban conundrum	p. 6
#55	gemin rocks the house	p. 8

#2 Zingerman's Reuben



TOP TEN Sandwiches

corned beef

2 zingerman's reuben

Zingerman's corned beef, Swiss Emmental cheese, Brinery sauerkraut & Russian dressing on grilled, hand-sliced Jewish rye bread.
\$15.99 \$18.99

13 sherman's sure choice

Zingerman's corned beef, Swiss Emmental cheese, coleslaw & Russian dressing on Jewish rye bread.
\$15.99 \$18.99

1 who's Greenberg anyway?

Zingerman's corned beef with chopped liver, leaf lettuce & our own Russian dressing on double-baked, hand-sliced Jewish rye bread from Zingerman's Bakehouse.
\$12.50 \$15.50

4 dinty moore

Zingerman's corned beef, lettuce, tomato & housemade Russian dressing on rye bread.
\$14.99 \$17.99

422 eddie's big deal plate

Our housemade corned beef hash served with buttered onion rye toast & our spicy ketchup.
\$12.99 \$16.99

81 oswald's mile high

ARI'S favorite

Zingerman's corned beef & yellow mustard on double-baked, hand-sliced Jewish rye bread.
\$13.99 \$16.50

81.5 rick's 50/50 mix

TOP TEN Sandwiches

A mix of our Zingerman's corned beef & pastrami with yellow mustard on hand-sliced Jewish rye bread.
\$13.99 \$16.50



hellmann's

Simply the best mayonnaise out there. Not only is it the perfect condiment of many of our sandwiches, it's the staple in our housemade Russian dressing, potato salads, coleslaw and pimento cheese.

#48 Binny's Brooklyn Reuben



Voted BEST Sandwich

TOP TEN Sandwiches

pastrami

48 binny's brooklyn reuben

Zingerman's pastrami, Swiss Emmental cheese, Brinery sauerkraut & Russian dressing on grilled pumpernickel bread.
\$15.99 \$18.99

11 j.j.'s pastrami special

Zingerman's pastrami, Swiss Emmental cheese & oven-roasted onions on grilled Jewish rye bread.
\$15.99 \$18.99

24 the ferber experience

Zingerman's pastrami, scallion cream cheese & fresh leaf lettuce on pumpernickel bread.
\$15.50 \$18.50

22 jenny's fix

Zingerman's pastrami, Swiss Emmental cheese, coleslaw & Russian dressing on grilled rye bread.
\$15.99 \$18.99

82 don's rhythm & blues

Zingerman's pastrami & yellow mustard on rye bread from the Bakehouse.
\$13.99 \$16.50

extras on any sandwich

veggies & sauces - 75¢

Tomatoes, onions, cucumbers, carrots, piquillo peppers, spicy green chiles, mustards, coleslaw, housemade dressings, Russian dressing, spicy ketchup, or horseradish.

cheeses & spreads - \$1.50

Zingerman's Creamery cream cheese, Swiss Emmental, Vermont cheddar, Wisconsin muenster, fresh mozzarella, provolone, Zingerman's pimento cheese, hummus, avocado spread, roasted red pepper spread or pesto.

bacon \$4.50/4 strips

specialty bread \$2.50

gluten-free bread \$3.00

extra corned beef or pastrami \$5.50

lean-cut corned beef or pastrami \$3.99

UNITED meat & deli

zingerman's Pastrami

We created the recipe for this pastrami with our good friend Sy Ginsberg. Take a pound home and make a Zingerman's classic sandwich in your very own kitchen.

"America's very best rye."

Jane and Michael Stern Saveur

more beef

#123 TNT
Cowboy
Reuben



97 Lisa c's boisterous brisket

Hand-pulled beef brisket simmered in Zingerman's own BBQ sauce on a soft bun, served with a side of applewood-smoked baked beans.

\$11.99 \$14.50



123 tnt cowboy reuben

Hand-pulled, BBQ-sauced beef brisket topped with coleslaw and provolone cheese, served on a grilled paesano roll. Yee-haw!

\$11.99 \$14.50

19 Louie's lunch box

Roast beef, Vermont cheddar cheese, lettuce & whole grain mustard on an onion roll.

\$11.50 \$13.99

71 jere's m.o.b.

Roast beef, melted Vermont cheddar, fresh horseradish, mayo & tomato on sourdough.

\$13.99 \$15.99

34 diana's different drummer

Beef brisket served warm with Russian dressing, coleslaw & fresh horseradish on Jewish rye bread.

\$13.99 \$16.99

43 s. muno's montréal reuben

Wagshal's smoked brisket (Montréal-style smoked meat), Swiss Emmental cheese, Brinery sauerkraut & Russian dressing on grilled rye bread.

\$15.99 \$18.99

hot dogs

100 icky's every day

Simple all-beef hot dog from United Meat & Deli! Really meaty, really flavorful.

\$6.99



102 nathan's double play

All-beef hot dog with applewood-smoked bacon, melted cheddar & our housemade spicy ketchup.

\$11.99

wagshal's smoked brisket

Brought to us by the Fuchs Family from Washington, D.C. Their prime beef is dry-aged for over a month, marinated for even longer and smoked for 12 hours to preserve its complex flavors. The result is the most succulent Montréal-style smoked beef brisket we've ever tasted! Also, you've gotta taste their award-winning, melt-in-your-mouth, hickory smoked Ibérico bacon. The only bacon of its kind in the U.S.!



#73 Tarb's
Tenacious Tenure

turkey



18 Georgia reuben

All-natural, 100% preservative-free turkey breast, Swiss Emmental cheese, coleslaw & Russian dressing on grilled Jewish rye bread.

\$14.50 \$17.50



20 tom's new job

Same as the #18 but not grilled. All-natural turkey breast, Swiss Emmental cheese, coleslaw & Russian dressing on rye.

\$14.50 \$17.50

73 tarb's tenacious tenure

Turkey breast, fresh avocado spread, Wisconsin muenster cheese, tomato & plenty of Zingerman's Russian dressing on grilled farm bread.

\$14.99 \$17.99

27 pat & dick's honeymooner

Smoked turkey breast, Wisconsin muenster & honey mustard on grilled challah bread.

\$12.99 \$15.50

88 peter's peppered pick

All natural turkey, lettuce, tomato, ranch dressing, Arkansas peppered bacon on grilled farm bread.

\$14.99 \$17.99

40 siegel's smoky number

Smoked turkey breast, Arkansas peppered ham, Swiss Emmental cheese, lettuce & honey mustard on rye bread.

\$13.99 \$16.50

7 kelly's ménage à turkey

Smoked turkey breast, Zingerman's Creamery Manchester cheese, oven-roasted onions & our Dijon vinaigrette on grilled farm bread.

\$14.50 \$16.99

201 raisin d'etre

Curried turkey salad (chunks of turkey breast, toasted cashews, Trinidad spice mix, mayo, yogurt) & Garden Works daikon radish sprouts on toasted pecan raisin bread.

\$14.50 \$17.50



farmer sy's turkey

This is some seriously tasty stuff. Tender & juicy breast meat that's all natural & 100% preservative-free.



"Zingerman's is the center of my gastro-deli universe." Mario Batali



#74 Dave's
Open Road

free-range chicken



23 mary's commute

Our delicious chicken salad (chunks of hand-cut Amish chicken, mayo, onion & celery), Nueske's applewood-smoked bacon, lettuce & mayo on challah bread.

\$10.99 \$13.50

44 architect's four

Amish chicken breast, Wisconsin muenster cheese, applewood-smoked bacon with lettuce, tomato & mayo on country wheat bread from the Bakehouse.

\$12.50 \$14.50

62 jay's bbq chicken

Pulled Amish chicken in Zingerman's own BBQ sauce with Vermont cheddar cheese on a soft bun. Served with a side of our amaZing baked beans made with applewood-smoked bacon.

\$10.99 \$13.50

85 j.v.w.'s detroit st. bbq



Zingerman's BBQ Amish chicken, Nueske's applewood-smoked bacon & coleslaw on grilled sourdough bread. Served with a side of our amaZing baked beans made with applewood-smoked bacon.

\$12.99 \$14.99

63 abra's nutty yard bird

Chicken salad (chunks of hand-cut Amish chicken, mayo, onion, celery) & Garden Works locally grown organic sunflower shoots on lightly toasted pecan raisin bread from the Bakehouse.

\$14.50 \$17.50

51 bob & roz's fiesta

Grilled Amish chicken breast, Wisconsin muenster cheese, spicy, fire-roasted New Mexico green chiles, roasted red pepper spread, lettuce & tomato on grilled rye bread.

Served with sour cream on the side.

\$13.50 \$15.99

54 wayne's inheritance

Grilled Amish chicken breast, Vermont cheddar cheese, cucumber & Zingerman's ranch dressing on grilled rye bread.

\$11.99 \$13.99

84 benno's birdie



Amish chicken breast, Ligurian pesto, oven-dried tomatoes & fresh, handmade mozzarella on grilled rustic Italian bread.

\$14.50 \$15.99

74 dave's open road



Grilled Amish chicken breast, applewood-smoked bacon, Wisconsin muenster cheese, Zingerman's ranch dressing & lettuce on grilled challah bread.

\$12.99 \$14.99

76 thad's "yes i can!"

Grilled Amish chicken breast, Wisconsin muenster cheese, roasted red pepper spread & lettuce on grilled sourdough bread.

\$12.50 \$14.50

216 andy w's high fryer

Crispy, fried boneless Amish chicken thigh with Marcia's Munchies spicy pickles, Zingerman's pimento cheese and lettuce on buttery Bakehouse white bread.

\$17.99



Cabot Vermont cheddar

We tasted a lot of Vermont cheddars before we decided to use Cabot Vermont Cheddar in our kitchen. Like the cheddar on your sandwich? You can pick up a hunk of Zingerman's Nor'easter cheddar cheese at our cheese counter. It's made for us by Cabot, aged just under a year, wrapped and ready to take home. Try it on the #62.



applewood-smoked bacon

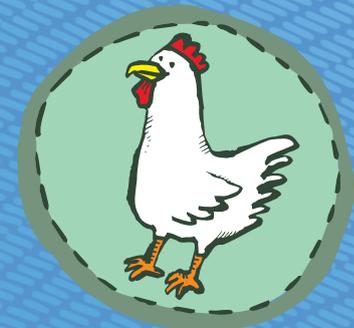
Nueske's makes bacon the way it should be—thick slices of pork, salt-cured & smoked over applewood. Amazingly good. Try it on the #74, #85, #23, and #44.



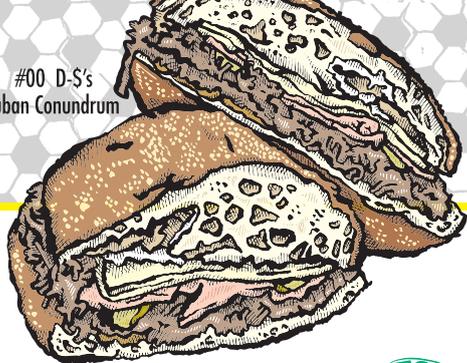
Pickled Munchies

Little hotties

These thinly-sliced bread and butter pickles are spiced with just the right amount of kick to liven up any sandwich or appetizer tray. Michigan-made, mouth-watering goodness, featured on the brand new fried chicken sandwich, Andy W's High Fryer.



#00 D-\$'s
Cuban Conundrum



00 d-\$'s cuban conundrum

Cuban-style pulled pork, Arkansas peppered ham, Swiss Emmental cheese, old-fashioned dill pickles, mayo & hot mustard on a grilled paesano roll. **SPICY!**

\$14.99 \$17.50

57 nic's opportunity

Zingerman's handmade fresh mozzarella, thinly sliced pepperoni, oven-dried tomato spread, oregano & balsamic vinaigrette on grilled sesame semolina bread.

\$12.50 \$15.50

77 jimmy wants rosemary's baby

Fra' Mani Rosemary Ham, Zingerman's handmade, fresh mozzarella, tomato, olive oil & red wine vinegar on sesame semolina bread.

\$11.50 \$13.99

26 frank & kathy's half-italian sub

All-beef salami, Italian mortadella, Arkansas peppered ham, provolone cheese, lettuce, tomato, onions, spicy fire-roasted New Mexico green chiles, olive oil & red wine vinegar grilled on a paesano roll.

\$13.50 \$15.99

pork

66 zingerman's b.L.t.

Nueske's applewood-smoked bacon, leaf lettuce, tomato & mayo on Jewish rye bread.

\$9.99 \$12.50

61 t.L.b.b.L.t.

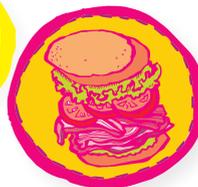
Arkansas peppered bacon, Vermont cheddar cheese, lettuce, tomato & mayo on grilled True North bread.

\$11.99 \$14.50

214 aubrey's milk & honey

Thinly sliced hot sopressata salami and Zingerman's Creamery fresh goat cheese, drizzled with honey on grilled rustic Italian bread.

\$16.99



Check out what our kitchen has created for you this month!
zingermansdeli.com/menus



CITTERIO

THE WORLD'S MOST CELEBRATED ITALIAN SPECIALTY MEATS

mortadella

The origins of Mortadella are ancient, dating back to the 14th Century and recognized as the most cherished pork specialty of Italy's renowned culinary capital, the city of Bologna. This authentic recipe perfected over generations by the Citterio family begins with meticulously selected, lean cuts of fresh premium-quality pork slow roasted with select spices, whole peppercorns and pistachios, yielding incredibly delicate and balanced texture and flavor. And that's no baloney! Try it on the #26.

Ham I Am!

arkansas peppered ham & bacon

Simply some of the best ham and bacon this country has to offer. Brine-cured, coated with plenty of cracked black pepper and then smoked over green hickory. Get your fill on ham with the #00 & #26 and bacon with #61 & #88.



edwards of Surry, Virginia

Bon Appétit referred to Edwards Country Ham as a "uniquely American treasure..." and we couldn't agree more. Whether you try their hand-sliced country ham, peanut-fed Berkshire hog bacon, smoky breakfast sausages or their classic hickory smoked ham, one thing is for sure, you are bound to fall in love. As seen on #403 and #443.



broadbent kentucky sausage

Grandma Broadbent's Smoked Country Pork Sausage made in the western Kentucky style. You haven't tasted real country pork sausage until you taste this. Seasoned and hickory smoked, this Southern classic is an 80-year-old family recipe. It stars on #488 (see breakfast page).

9TH ANNUAL Zingerman's

CAMP BACON 2018



A FIVE-DAY CELEBRATION OF GREAT PORK

MAY 30 - JUNE 3, 2018
WWW.ZINGERMANSCAMPBACON.COM



vegetarian

55 Gemini rocks the house TOP TEN sandwiches

Zingerman's own handmade fresh mozzarella, tomatoes & Italian pesto on grilled farm bread.
\$13.50 \$15.50

75 Leo's friendly Lion

Fresh avocado spread, spicy fire-roasted New Mexico green chiles, Wisconsin muenster cheese & tomato on grilled farm bread.
\$12.50 \$14.99

36 LiLa & izzie's skokie skidoo

Swiss Emmentaler cheese, coleslaw & lots of Russian dressing on grilled farm bread.
\$10.99 \$13.50

32 big al's Saturday night special

Smoked mozzarella, piquillo peppers, lettuce, tomato, olive oil & vinegar on a grilled paesano roll.
\$12.99 \$15.50

38 schoolkids' song 'n' dance

Swiss Emmentaler cheese, scallion cream cheese, tomato, carrots, onions, cucumber & locally grown organic sunflower shoots on pumpkinnickel.
\$12.50 \$14.99

5 rodder's big picnic

Oven-roasted asparagus, grilled marinated portabella mushrooms, Vermont cheddar cheese & Dijon vinaigrette on grilled True North bread.
\$12.50 \$14.99

236 rucker's raucous reuben

Grilled tempeh from The Brinery, Swiss Emmentaler cheese, Brinery sauerkraut & Russian dressing on grilled Jewish rye.
\$11.99

90 todd's cheesy weezy

Good ol' American cheese grilled to perfection on Bakehouse white bread.
\$7.50 \$8.99

91 no whey goat

Zingerman's fresh goat cheese, roasted broccoli, capers, garlic, chili flakes, olive oil and pecorino romano on a grilled paesano roll.
\$14.99

92 Sheila's viva las vegan V

Hummus, artichokes, roasted red peppers & baby spinach on grilled farm bread.
\$11.99 \$14.99

94 amazing Grace's family shroom V

Grilled portabella mushrooms, Carrot Top spread & fresh sunflower shoots on grilled True North bread.
\$10.50 \$12.99

420 stewart's farmer's hash

Zingerman's vegetarian hash. Oven-roasted sweet potatoes & redskin potatoes, piquillo peppers, sautéed spinach & crispy onions. Served with buttered onion rye toast & sour cream.
\$9.99 \$12.99

M^{te} VIKOS

Our feta is a blend of goat's and sheep's milk, which yields a tangy taste and ultra-creamy mouthfeel. It's aged in birch barrels for great flavor.



DIVINATM

Mediterranean Olives
& Antipasti

artisans of antiPasti

From a single estate in Greece, these plump, hand-picked organic Kalamata olives are sweetly briny and buttery. Featured in our salads and housemade tapenade. Or, on the #32, #92 and Mediterranean Experience, try their whole meaty Piquillo red peppers fire-roasted to mellow, sweet perfection.



EMMENTALER
SWITZERLAND

The quintessential Swiss Emmentaler cheese from the AOP protected Emme River Valley region of west central Switzerland. This is the nutty, buttery real deal on all of our famous reubens!



THE BRINERY

Stimulating your inner economy.

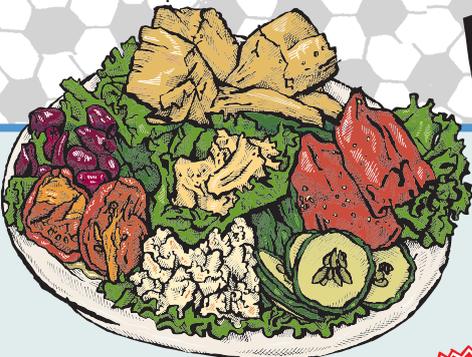
Masters of vegetable fermentation, led by David Klingenberg, right here in Ann Arbor. We're so pumped to have their organically grown, non-GMO soybean tempeh on the #236. Brinery sauerkraut packs a crunch on many of our reubens. Pick up a jar of their fermentation creations for home.



for a complete list of sides
and salads made fresh daily
in the deli kitchen, go to
www.zingermansdeli.com

Platters & Salads

#616 Grilled Chicken Caesar Salad



meat monger's choice **new!**

A world class charcuterie plate of 4 daily-changing selections of meats from our cured-meat mongers at the Delicatessen. Served with pickles, mustard & bread. Check out the daily selections on the chalkboard or call us, and we'll tell you all about 'em. Added bonus: if you like what you tasted, stop by the meat counter and get 10% off all of the meats you enjoyed.

\$19.99

cheese monger's choice **new!**

Enjoy 4 cut-to-order cheeses served with bagel chips, pickled vegetables, and/or hand-selected chutneys. Check out the daily selections on the chalkboard or call us, and we'll tell you all about 'em. Added bonus: if you like what you tasted, stop by the cheese counter and get 10% off all of the cheese you enjoyed.

\$19.99

111 manhattan fish platter*

A chunk of whitefish, cold-smoked salmon by Ducktrap River, smoked trout salad & hot-smoked salmon accompanied by cream cheese, red onions, tomatoes, capers & a toasted sesame bagel.

\$21.99

602 mediterranean experience platter

Housemade hummus, barrel-aged marinated Greek feta, piquillo peppers, fire-roasted artichokes, Kalamata olives, oven-dried tomatoes & cucumbers.

\$13.99

600 farmers' market salad

A simply satisfying salad of mixed greens, red onions, cucumbers & carrots. Tossed in our own balsamic vinaigrette.

\$6.50 \$8.50

606 caesar salad

Fresh Romaine lettuce, Parmigiano-Reggiano cheese, housemade croutons & freshly ground black pepper. Tossed in our own Caesar dressing.

\$8.99 \$11.50

616 Grilled chicken caesar

Our famous Caesar salad with freshly grilled chicken breast.

\$11.99 \$14.50

608 cyprus salad

Grilled halloumi (a very tasty, slightly salty, soft cheese from the Mediterranean island of Cyprus), Kalamata olives, red onions, juicy tomatoes & fresh lemon zest on a bed of mixed greens. Tossed in our own Greek dressing.

\$11.99 \$14.50

626 blue-b-q salad

Fresh Romaine lettuce, tossed in our amazing ranch dressing with crumbled blue cheese & topped with hand-pulled BBQ chicken, served with buttered white toast.

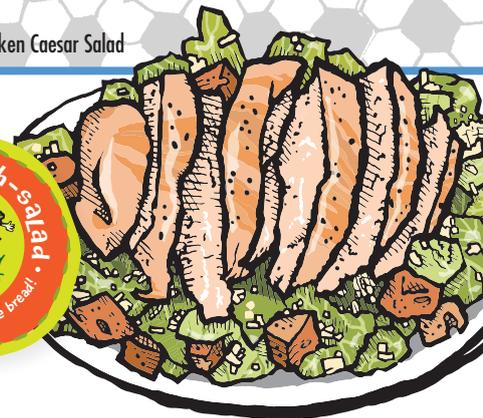
\$10.50 \$12.99

meat cone \$8

We pick 3 of our favorite meats plus pâté & cornichons. Served in a paper cone.

cheese cone \$8

We pick bite-sized chunks of our favorite cheeses. Served in a paper cone.



607 greek island salad

Barrel-aged, marinated Greek feta, Kalamata olives, juicy tomatoes, cucumbers, red onions & a sprinkling of oregano on a bed of mixed greens. Tossed in our own Greek dressing.

\$11.99 \$13.99

623 zcobb salad

Mixed greens, carrots, applewood-smoked bacon and Amish chicken tossed with our Cobb dressing, topped with a hard-boiled egg, crumbled blue cheese & sliced, fresh avocado.

\$13.99 \$16.50

salad additions \$4.50

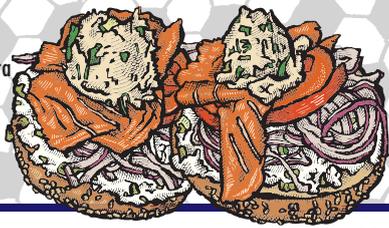
- Chicken salad
- Grilled chicken breast
- Tuna salad
- Fried chicken thigh
- Smoked or roasted turkey
- Curried turkey salad

maine Smoked Salmon

Started in 1978, Ducktrap sources only premium quality fresh Atlantic Salmon fillets, trimmed by hand, and combines the natural flavor of custom brining recipes with the savory smoke from local apple, cherry, maple & oak woods. Also sold by the pound.



#60
The Extra
Special



f:ish

american tuna



The highest quality canned tuna product anywhere in the world is currently the base of our housemade tuna salad on the #14. MSC certified sustainable, pole & line caught in the good 'ol U.S. of A. Hand filleted, hand packed albacore, traceable down to the very vessel that caught it! Ranked #1 by Greenpeace in 2017.

30 the special*

Cold-smoked salmon by Ducktrap River, Zingerman's Creamery cream cheese, tomato & red onion served on a toasted sesame bagel from Zingerman's Bakehouse.

\$13.99

33 benny & zach's bagel over tokyo*

Cold-smoked salmon by Ducktrap River, wasabi cheese spread, tomato & daikon radish sprouts on a toasted sesame bagel.

\$14.50

60 the extra special*

Cold-smoked salmon by Ducktrap River & Zingerman's smoked whitefish salad, scallion cream cheese, tomato & red onion on a toasted sesame bagel.

\$14.99

17 helen's have another*

Cold-smoked salmon by Ducktrap River, scallion cream cheese, tomato & red onion on pumpernickel bread from Zingerman's Bakehouse.

\$13.50

14 charlie m's tuna

Housemade tuna salad (made with MSC certified sustainable-pole & line caught-100% American Tuna, mayo, chopped Spanish onion, celery, sea salt, black pepper & lemon juice) & Vermont cheddar on grilled rye bread.

\$10.99 \$13.99

28 randy's routine

Zingerman's smoked whitefish salad, scallion cream cheese & tomato on pumpernickel bread.

\$13.50 \$15.50

207 hangry henry's fish & chips new!

"I once ate a sandwich that was THIIIIIS big!" Big appetites are required to land this catch — pole and line caught American tuna, cheddar cheese, ranch dressing and a whole bag of Zingerman's BBQ potato chips are piled onto grilled True North bread from the Bakehouse. It is just like Aunt Hattie's tuna casserole but WAY better.

\$14.99



*NOTICE: Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

just for kids

Food for smaller tummies

kids' sandwich or hot dog

A kid-sized sandwich served on Bakehouse white or wheat bread. Your choice: turkey, corned beef, chicken, tuna salad, chicken salad, salami, or hot dog.

\$4.99

kids' meal deal

A kid-sized sandwich, side (choice of vanilla yogurt, rice pudding, chocolate pudding, or applesauce) & your choice of milk or a juice box.

\$6.99

miles' math-mozztician

Housemade mozzarella is melted onto grilled Bakehouse sesame semolina. Sliced into rectangles and served with a side of warm pomodoro sauce!

\$5.99

roanola's bologna baloo

Classic & endearing. Fried bologna, American cheese, & yellow mustard on Bakehouse white bread.

\$4.99

kids' pb&j

Koeze Cream-Nut peanut butter & berry preserves on Bakehouse white bread.

\$4.99

kids' grilled cheese

Good ol' American cheese on Bakehouse white bread.

\$4.99

li'l leo's tea-wich

Our housemade pimento cheese spread with sunflower shoots on quartered country wheat bread.

\$5.99

kids' hummus plate

Our housemade hummus with carrots, celery & bagel chips for dipping.

\$5.99

kids' sides

- fresh fruit salad
- chocolate pudding
- vanilla yogurt
- applesauce
- rice pudding
- granola

\$2.50

monthLy coloring contest

Kids of all ages welcome. Win a month-long discount card of 18% at the Deli.





traditional Jewish sides



smoked whitefish salad

Smoked whitefish blended into a creamy salad with sour cream, fresh dill & red onion.

\$12.99 side **\$25.99/lb**

smoked trout salad

With whole grain & Dijon mustard and plump capers.

\$12.99 side **\$25.99/lb**

chopped liver

Oven-roasted, free-range chicken livers, caramelized onions & hard-boiled eggs—ground and seasoned just like Ari's grandma made it!

\$4.50 side **\$8.99/lb**

blintz

Traditional Jewish "crepe" filled with rich farm cheese from Zingerman's Creamery, blended with chestnut honey and real vanilla. Served with a side of sour cream & berry preserves.

\$4.99 each 3 for **\$12.99**

noodle kugel

Traditional Jewish "pudding" of rich egg noodles from Al Dente, fresh farm cheese from Zingerman's Creamery, plump raisins, cinnamon & a lot of real vanilla.

\$3.99 each



potato Latke

We hand-make these big, thick potato pancakes. Eat 'em with our applesauce or Calder Dairy sour cream.

\$3.99 each

Lina's Latke fingers

Potato latke sliced into strips, fried & served with our housemade roasted red pepper sauce.

\$4.99/basket

rice pudding

Plump, short grain rice, juicy raisins, heavy cream, real vanilla, cinnamon & orange zest.

\$4.50 side **\$8.99/lb**

deli Potato Salads

Choose Classic Zingerman's potato salad, Old Fashion potato salad, Spanish Garlic potato salad, Swiss potato salad.

KNISH **\$4.99** each **3 for \$12**

potato knish (baked or fried)

A modern version of a Jewish classic: handmade pastry stuffed with herbed mashed potatoes & onions.

baked kasha knish

The original starch on starch. Toasted buckwheat flavored with onions and schmaltz in a handmade pastry.

baked chicken knish

Roasted chicken, schmaltz, onions & potatoes cooked in schmaltz and herbs in a handmade pastry.

baked pastrami knish

Our best knish yet! Handmade pastry stuffed with Zingerman's pastrami & potatoes.

Zingerman's **HOMEMADE** SOUP MENU

creamy tomato soup

A favorite in these parts. Rich, creamy tomato soup with a healthy dose of garlic.

\$5.50 bowl **\$15.99** quart

jewish chicken broth

We simmer Amish chicken, onions, celery, carrots, thyme, bay leaves & pepper for 8 hours for this incredibly rich stock.

\$3.50 bowl **\$8.99** quart

For a heartier soup, add:

Matzo balls - Handmade from matzo meal & fresh eggs

Rice - Authentic organic Carolina Gold rice

Kreplach - Housemade brisket filled dumplings

Egg Noodles - Made locally by Al Dente Pasta

\$4.50 bowl **\$11.99** quart

"Zingerman's in Ann Arbor, Michigan is one of the nation's most beloved food purveyors, with the kind of ultra-loyal following even companies like Apple would envy." *Forbes*

go to zingermansdeli.com/menus for a list of seasonal soups

breakfast

Available 7-11am
every day



sandwiches

- 400 renee's kitchen magic**
Applewood-smoked bacon, two eggs & Vermont cheddar cheese on a toasted sesame bagel.
\$9.99
- 401 becky's backstage**
Vermont cheddar cheese, two eggs, tomato & red onion on a toasted sesame bagel.
\$8.99
- 403 syd's design studio**
Edwards Virginia breakfast sausage link, two eggs & Vermont cheddar cheese on a toasted sesame bagel.
\$9.99

- 408 Grandma kentucky's**
Broadbent Kentucky sausage patty, two eggs & pimento cheese on a toasted sesame bagel.
\$9.99

- 446 paprika sunrise**
Smoked Hungarian paprika fried eggs, pea shoots & Vermont cheddar cheese on a toasted sesame bagel.
\$9.99

- 447 breakfast b.L.t.***
Applewood-smoked bacon, Vermont cheddar, lettuce, tomato & mayo on toasted Bakehouse white bread. Topped with an over-easy egg.
\$13.99



grains

Oatmeal
Organic oats, slow-cooked and served topped with muscovado sugar & a splash of cold milk.
\$4.99 bowl

Polenta & honey
A warming bowl of organic Italian polenta sweetened with chestnut honey & golden raisins.
\$4.99 bowl

8's Granola
Loaded up with almonds, walnuts, cashews, pumpkin seeds, and pecans for a big crunch. Made special in the Deli kitchen. Served with Calder Dairy milk or yogurt.
\$6.50 bowl



fish

- 60 the extra Special***
Ducktrap cold-smoked salmon & Zingerman's smoked whitefish salad, scallion cream cheese, tomato & red onion on a toasted sesame bagel.
\$14.99

- 30 the Special***
Ducktrap cold-smoked salmon, Zingerman's Creamery cream cheese, tomato & red onion served with a toasted sesame bagel.
\$13.99

- 33 benny & zach's bagel over tokyo***
Cold-smoked salmon by Ducktrap River, wasabi (Japanese horseradish) cheese spread, tomato & daikon radish sprouts on a toasted sesame bagel from Zingerman's Bakehouse.
\$14.50

Plates

- 442 rick's new skis***
The Nueske's plate. Four strips of applewood-smoked bacon, two eggs (any style) & two slices of buttered Bakehouse white or wheat toast.
\$10.99

- 443 edwards plate***
Two links of Edwards breakfast sausage, two eggs any style) & two slices of buttered Bakehouse white or wheat toast.
\$10.99

- 418 french toast***
Two generous slices of challah French toast, served with Michigan maple syrup. (For pecan raisin French toast, add \$2.00)
\$10.99

- 488 erin's evil twins***
Two tangy Kentucky Broadbent sausage patties, buttered Bakehouse white or wheat toast and two eggs (any style). Just good-bad, it's not evil.
\$9.99

- 444 monte czingo***
A breakfast sandwich filled with Arkansas peppered ham, Swiss Emmental cheese & a fried egg between two slices of French toast, served with a side of syrup.
\$13.50

- 422 eddie's big deal**
Our housemade corned beef hash served with buttered onion rye toast & our spicy ketchup.
\$12.99 \$16.99

- 420 stewart's farmer's hash**
Zingerman's vegetarian hash. Oven-roasted sweet potatoes & redskin potatoes, piquillo peppers, sautéed spinach & crispy onions. Served with buttered onion rye toast & sour cream.
\$9.99 \$12.99



Add Esch Road mixed berry preserves to your toast for 75¢

don't forget...

- fresh eggs***
From Grazing Fields. Cooked to order.
\$1.50/ea
- toasted bagels**
with butter **\$2.75**
with Zingerman's cream cheese **\$3.75**
add mixed berry preserves **\$.75**

- cinnamon sugar toast**
Indonesian cinnamon, sugar & butter on two big slices of toasted Bakehouse white or wheat bread.
\$4.99

- side of bacon**
4 strips of applewood-smoked **\$4.50**

- side of grits**
Anson Mills organic corn, sun-dried & stone-ground. Served with sea salt, black Tellicherry pepper & farm butter.
\$2.50/ 4 oz. side

- zing-taters**
Redskin potatoes, deep fried. **\$2.50**

- fresh fruit** **\$4.99/ 1/2 lb**

- natalie's orange juice**
\$2.50 short \$3.99 tall

- zingerman's coffee**
\$2.50 short \$3.25 tall
\$3.75 bottomless (dine-in ONLY)

*NOTICE: Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



beverages *Zingerman's* NEXT DOOR

puck's fountain soda

We're very excited to be serving Puck's soda. Made with natural cane sugar and absolutely no artificial flavors, Puck's is how we think soda used to taste back in the day.

\$2.85 free refills

blenheim ginger ale

Spicy & bubbly, this is the way ginger ale is supposed to taste. Made the same way since 1903.

\$2.85 each

dr. brown's soda

The quintessential deli soda.

\$1.99 each

natalie's orange juice

\$2.50 short **\$3.99** tall

calder dairy milk

Regular or chocolate.

\$1.50 short **\$2.50** tall

natalie's Lemonade

Simple ingredients. Tart, sweet & refreshing.

\$3.50 bottle

zingerman's iced tea

Exclusive blends formulated by Rishi tea. Black, green, and herbal infusion brews are available daily. Brewed fresh throughout the day from real tea leaves. Unsweetened.

\$2.85 free refills

zingerman's cold brewed coffee

XTREME WARNING—high caffeine voltage! The velvet hammer of the caffeine universe is slow but fast, smooth but potent, suave but savage—you've been warned.

\$3.75 bottle

vanilla cream cold brew

Our cold brewed coffee with a little cream from Calder Dairy and our delicious housemade vanilla syrup.

\$4.50 bottle

brooklyn egg cream*

Refreshing, chuggable East Coast magic soda. Despite the name, it contains neither eggs nor cream! Chocolate or vanilla.

\$3.00 each

bottled water

With or without bubbles.

\$1.99 each

french soda*

Your choice of flavored syrup mixed with milk.

\$4.00 each

italian soda*

Your choice of flavored syrup with soda water.

\$3.00 each

* Sorry, not available for delivery.



Marvelous ~MALTS~

Zingerman's Creamery gelato, natural Calder Dairy milk, & malt. Topped with whipped cream. Available in chocolate and vanilla. Try our staff favorite: half chocolate/half vanilla.

\$6.99

FLOAT your boat

Your choice of gelato and favorite Puck's soda. Classic favorites: cola float, root beer float, creamsicle float and Boston cooler.

\$5.50

hot chocolate menu

zingerman's cocoa **\$3.25** short **\$4.00** tall

Our classic hot cocoa—made with our housemade chocolate syrup featuring Scharffen Berger cocoa powder and topped with your choice of whipped cream or a marshmallow handmade by Zingerman's Candy Manufactory.

chocolat moderne mayan eyes **\$3.75**

Silky smooth potion of dark chocolate, spiced with cinnamon, nutmeg, chipotle & ancho chiles.

chocolat moderne kama Sutra **\$3.75**

A sultry blend of velvety dark chocolate, coconut, cardamom, and clove.

mindo hot cocoa **\$4.00**

Rich, fruity Ecuadorian cocoa made with cocoa powder pressed in Dexter, Michigan.

spanish drinking chocolate **\$3.50**

A demitasse of super thick dark chocolate from Enric Rovira in Barcelona that demands to be enjoyed with a spoon!

mexican hot chocolate **\$3.50**

Cinnamon spiced Oaxacan chocolate chopped & steamed with water. Foamy & aromatic.

Calder DAIRY & FARM dairy products

This über flavorful, non-homogenized milk is from a local Michigan family farm where each and every cow goes by a name, not a number. The cows are tended to with lots of T.L.C. and they are not fed any artificial hormones. Calder Dairy is our one and only milk supplier. You really CAN taste the difference!

chocolate

a few of our faves:

custom box of chocolates

The Next Door's truffle case is brimming with an assortment of hand-crafted bonbons, truffles, and confections selected from our diverse offerings from near and far, from traditional to wild. Come peruse the selection or let one of our staff gather together the perfect assortment of flavors and textures.

el rústico bar by askinosie chocolate

A tasty tribute to the chocolate traditions and foodways of Mexico! Single-origin cacao, semi-refined for a sugary, rustic texture and sprinkled with delicate bits of chopped vanilla bean. Unlike any other chocolate before it!

zzang!® candy bars

Fresh candy bars. Yes, fresh! Small batch, made to order, old-school "combination" bars featuring top-notch ingredients like butter-toasted peanuts, muscovado caramel, and fluffy honey nougat.



original

Honey nougat made with natural peanut butter rolled up in caramel made from organic muscovado brown sugar. Virginia peanuts come next, finished off with a dip into 64 percent dark Colombian chocolate.



wowza raspberry

Raspberry ganache covered with raspberry nougat. Raspberry jelly candies come next, then a bath in dark chocolate.



ca\$hew cow

Cashew butter, roasted cashews, cashew brittle, and a bit of puffed rice, milk chocolate, and just a smidge of sea salt. Dipped in dark chocolate.



what the fudge?

Layers of milk chocolate fudge, muscovado brown sugar caramel, and malted milk cream fondant.

T-Shirts

Designed in-house, our shirts celebrate the sandwiches, the look and feel, and the incomparable zip that is Zingerman's Delicatessen. The perfect souvenir to stretch over your satisfied tum.



Zingerman's hats
\$20/ea



T-SHIRT Tuesdays

wear a Zingerman's shirt to the Deli on Tuesdays for \$4 OFF your sandwich!

Zingerman's Engraved Travel Mug

\$24.99 (with first drink free)



Zingerman's
Ceramic Mug
\$12.99



Zingerman's
one-of-a-kind
handpainted posters
for sale at www.zingermansdeli.com

Bell Stone Toffee

An indulgent Michigan made classic with simple ingredients (chocolate, pecans, butter & sugar) mixed to create a sublime texture and the perfect balance of salty and sweet.

UNDERGROUND PRINTING
UGP
www.undergroundshirts.com

Founded in 2001 by two friends in their U of M dorm room, you'll find the highest quality in both custom printed apparel as well as customer service. Stop into one of their stores around town and check out their unique Michigan styles!



Zingerman's
BAKEHOUSE

desserts

ask about our seasonal cakes, brownies, cookies, pies and cheesecakes!



gelato

Zingerman's
creamery

a few of our favorite flavors!

Vanilla, Dark Chocolate, Guinduja, Mint Chocolate Chip, Raspberry Sorbet, Dulce de Leche, Maple Pecan, Rocky Ride, Coconut Macaroon, Ginger

\$4.50 short
\$6.50 tall
\$12.50 pint

sauces \$1.00

Béquet Caramel, Coop's Hot Fudge, homemade chocolate sauce.

toppings 50¢

Zingerman's Candy Manufactory peanut brittle, Bell Stone toffee, chocolate sprinkles.

CHECK OUT
OUR SEASONAL
FLAVORS!

have a gelato party at home!

Grab a drum (or two!) from our freezer case.



syd's sundae \$8.50

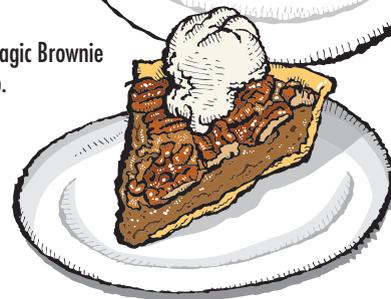
An entire Bakehouse brownie piled high with your choice of gelato, chocolate syrup, real whipped cream & chocolate shavings.

mini me \$6.50

Short gelato, huge Zingerman's Magic Brownie chunk topped with chocolate syrup.

everything
à la mode \$2.50

Top a slice of pie or even a cookie! This size is great for kids too!



topped sundaes \$5.99 short

topped sundaes \$7.99 tall

zingerman's brownies \$3.99 each

- Magic: with toasted walnuts
- Black Magic: without nuts
- Buenos Aires Caramel
- Pecan Blondie

townie brownie \$4.50 each

Wheat free. Made with amaranth & quinoa flours.

zingerman's cookies \$3.15 each

- Funky Chunky Chocolate with toasted walnuts
- Ginger Jump-up with molasses & crystallized ginger
- Big O with oatmeal & red flame raisins
- Triple Trouble Chocolate

zingerman's cupcakes \$3.60 each

Seasonal flavors. Original or stuffed.

\$35 dozen

hunka burnin' Love
chocolate cake \$7.99 slice

Four layers of buttermilk chocolate cake covered in rich chocolate buttercream. For serious chocolate lovers.

24-carrot cake \$7.99 slice

Fresh carrots, toasted walnuts & aromatic spices all covered with a generous amount of cream cheese frosting.

buttermilk cake \$7.99 slice

A buttery yellow cake filled with raspberry buttercream and covered in smooth vanilla Swiss buttercream.

hummingbird cake \$7.99 slice

A traditional Southern cake of coconut, fresh bananas, pineapple & toasted pecans covered in cream cheese frosting.

really good pie

\$6.99 slice \$7.99 mini \$27.99 whole add \$2.50 à la mode

Zingerman's pies feature all-butter crusts. There's no other way to get the texture and taste that makes great pies great.

zing'casion cake \$40 whole

Better birthday cakes make better birthdays! And the same goes for any occasion. Our seasonal line of special cakes will add Zing to any celebration.

zingerman's coffee

Locally roasted in Ann Arbor by Zingerman's Coffee Company.

short	\$2.50
tall	\$3.25
bottomless	\$3.75 (dine-in ONLY)

pour-over coffee

The perfect cup of coffee, brewed to order just for you! We grind the beans right before your eyes and then add just enough hot water to make a single, flawless cup of coffee. No fancy gears or gadgets—just fresh ground coffee, hot water & the cup.

\$3.00/10 oz cup

Our favorite tea \$2.85/cup \$4.50/pot

black

- organic earl grey
- organic keemun
- 1st or 2nd flush darjeeling

oolong

- iron goddess of mercy
- bao zhong
- bergamot oolong

green

- orange blossom green
- organic dragon well
- sencha superior
- jasmine pearl

white

- white peony

barry's

Irish breakfast blend

herbal (no caffeine)

- hibiscus berry
- roots
- tumeric ginger
- organic peppermint
- rooibos

Drinks from our espresso bar

espresso

Less is more: the tastiest shot around. Check out that crema!

\$2.15 \$2.50

cappuccino

Our exceptional espresso with steamed Calder Dairy milk & plenty of silky foam.

\$3.75 \$4.50

fortissimo

A cappuccino with an extra shot of espresso.

\$4.25 \$5.00

latte

As good as our cappuccino except without the foam.

\$3.75 \$4.50

americano

Espresso with hot water.

\$2.75 \$3.25

macchiato

A shot of espresso with a touch of foam.

\$2.25 \$3.00

cortado

A shot of espresso with a touch of steamed milk.

\$2.25 \$3.00

café au Lait

Zingerman's Coffee with steamed milk.

\$2.75 \$3.50

mocha

Our latte with chocolate syrup made with Scharffen Berger cocoa. Served with real whipped cream.

\$4.25 \$5.00

Livin' La Vida mocha

Spicy drinking chocolate with a double shot of espresso.

\$4.25

affogato

Your choice of gelato topped with a double shot of espresso.

\$5.99

brevé

A cappuccino made with Calder Dairy half & half & an extra shot.

\$4.25 \$5.00

cafe de olla

Olla spicy syrup (cinnamon, cloves, brown sugar, molasses), espresso & milk.

\$4.25 \$5.00

the dirty sheed

2 shots of espresso, a shot of Mexican vanilla syrup, lots of ice and a little cream.

\$3.75

double dirty sheed

Same as the Dirty Sheed but with 4 shots of espresso.

\$5.00

cocoa

Made with Scharffen Berger cocoa, steamed milk & real whipped cream!

\$3.25 \$4.00

lady grey

Earl Grey tea with steamed milk and vanilla syrup.

\$4.00

chai Latte

Spicy and sweet chai tea (our own secret recipe) with steamed milk. This is what heaven would taste like.

\$4.50 \$5.50

ginger lemon

Our house ginger syrup & freshly squeezed lemons, served hot.

\$3.00

ginger t

Have you experienced the wonders of golden turmeric root? Our Turmeric Ginger Chai botanical elixir will make you a believer. Mixed with Calder Dairy Natural Milk, it's a spicy, zesty, creamy drink. It also makes a refreshing iced latte!

\$4.25 \$5.00

es alpakat

The smooth creamy slightly sweet Indonesian avocado smoothie is made with fresh avocado, the Deli's own cold brewed coffee, sweet honey, blended with ice.

\$5.99

extras

x-tra shot of espresso75¢
shot of flavored syrup75¢
shot of Mexican vanilla syrup 80¢
shot of Béquet caramel 80¢

ask about our freshly roasted beans to take home!

we've got
your groceries!

- 1 make your List
- 2 we pack it while you eat
- 3 we deliver it to your table before you leave



Grocery HOTLINE!

(734) 663-3354 (pick up or delivery)

pantry shopping List

<input type="checkbox"/> Swiss emmental cheese	\$9.00 ½ lb.
<input type="checkbox"/> Cabot Vermont cheddar	\$7.50 ½ lb.
<input type="checkbox"/> Provolone	\$7.00 ½ lb.
<input type="checkbox"/> Wisconsin muenster	\$7.50 ½ lb.
<input type="checkbox"/> Zingerman's corned beef	\$9.50 ½ lb.
<input type="checkbox"/> Lean corned beef	\$11.00 ½ lb.
<input type="checkbox"/> Zingerman's Pastrami	\$9.50 ½ lb.
<input type="checkbox"/> Lean Pastrami	\$11.00 ½ lb.
<input type="checkbox"/> roast beef	\$8.00 ½ lb.
<input type="checkbox"/> farmer Sy's roast turkey	\$9.00 ½ lb.
<input type="checkbox"/> Smoked turkey	\$8.00 ½ lb.
<input type="checkbox"/> chicken Salad	\$7.00 ½ lb.
<input type="checkbox"/> tuna Salad	\$6.00 ½ lb.
<input type="checkbox"/> rosemary ham	\$10.00 ½ lb.
<input type="checkbox"/> arkansas Peppered ham	\$7.50 ½ lb.
<input type="checkbox"/> Nueske's applewood-smoked bacon	\$7.50 ½ lb.
<input type="checkbox"/> arkansas Peppered bacon	\$7.50 ½ lb.
<input type="checkbox"/> Old or new Pickles	\$4.99/jar
<input type="checkbox"/> Zingerman's russian dressing	\$6.99 lb.
<input type="checkbox"/> brinery sauerkraut	\$10.99/jar

Our Favorites for YOUR KITCHEN

rosemary ham

Founded in 2005 in Berkeley, CA by curemaster Paul Bertolli driven by a passion to produce salumi that is authentic in taste and craft. Lightly brined, gently smoked then slow-roasted while a ribbon of rosemary perfumes the entire leg of ham ensuring an incredibly moist and supple texture. Sustainably sourced, no added hormones, no antibiotics ever. Our #77 has never tasted so good!



Parmigiano-reggiano

The King of cheese—produced in the heart of Italy for over 9 centuries, this classic raw cow's milk cheese is exceptional on its own or used as an ingredient. Try our classic Caesar salad (pg.8) to taste the difference real Parmigiano-Reggiano makes.



masters of the mediterranean

Forever Cheese searches out the highest quality, most unique and genuine products from Italy, Spain, Portugal, and Croatia. From staples such as Parmigiano-Reggiano to intensely flavorful rarities like Dehesa Cordobesa® Iberico charcuterie. And don't miss the incredibly addictive salty-sweet Mitica® Marcona Almonds!



handmade mozzarella

We make mozzarella from cow's milk curd from BelGioioso every morning. Fresh, milky, sublime! Try their hickory-smoked mozzarella on the #32 and their punchy provolone, aged a minimum of 60 days, on the #26.



Prosciutto di Parma

Prosciutto di Parma can only be produced from Italian-born and bred pigs raised according to the highest standards. Hand selected for the Deli, our Prosciutto di Parma is aged a bit extra than the standard and we carry various ages to appeal to all palates. Its delicate, sweet flavor will keep you wanting more!



kerrygold butter

Made only when the cows are grazing in the lush open pastures of Ireland—you really CAN taste the difference in its big creamy flavor and softer texture.



american Spoon Preserves

Handcrafted preserves made in Petoskey, Michigan. Cooked in small copper kettle batches, capturing the flavor of ripe summer fruit in every jar. Delicious flavors made especially for us include Black & Blueberry and Cherry Berry.



la quercia cured meats

Hailing from Iowa, Herb & Kathy Eckhouse's pork house produces the most amazing cured meats with exceptional quality & flavor. See what all the fuss is about—ask for a taste!



rusticella d'abruzzo Pasta

With Nicolina Sergiacomo Peduzzi at the helm, this Italian pasta is still made in small batches using the finest durum wheat semolina flour, the way her father began in 1924. Its rustic, chewy texture imparts a delectable flavor and holds sauce beautifully.





Zingerman's Catering and Events

bringing the full-flavored,
zingerman's experience to food
lovers all over the midwest!

www.zingermanscatering.com

3 ways
to
taste the
difference

1.

pickup
or
delivery

swing by on the way to your event or have us come to you, bringing the best of the deli to your door - we'll provide great food displayed in style!

2.

full
service

for groups of 10 to 1,000, whether you choose classic deli trays and sandwich baskets or shrimp cocktail and caviar, we'll take care of all the service and clean up so you can truly enjoy being the host!

3.

Let
us
host

host your next event at our newest event space, the GreyLine - ann arbor's downtown venue for private events - it's the perfect gathering place for groups of 20-200!

clean
plate
club

