

Zingerman's[®] menu

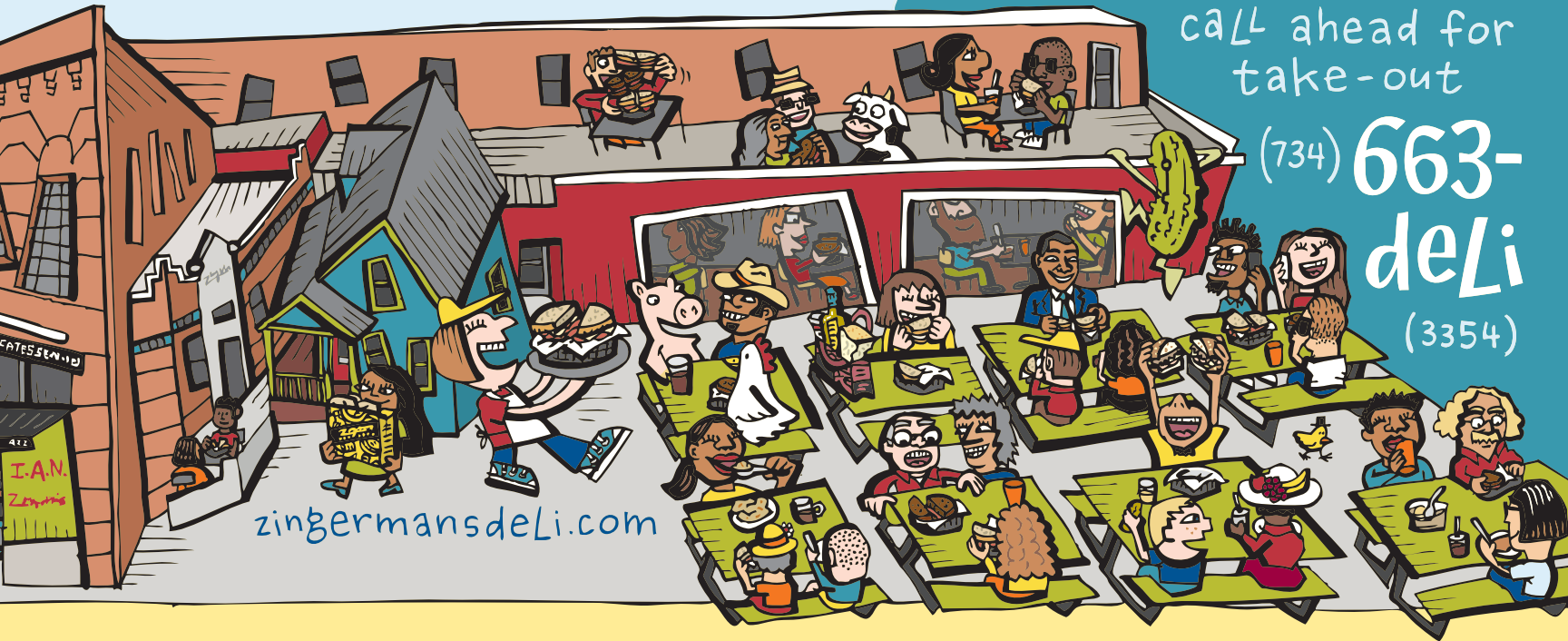
DELICATESSEN

422 detroit st. ann arbor, mi 48104

2014-2015

call ahead for
take-out

(734) 663-
deLi
(3354)



zingermansdeli.com



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 Bowser Ari AD

"The best reuben in America."

— Twenty Best Sandwiches in America, Food & Wine

take-out
734.663.deli
(3354)



Your pick-up order
will be waiting for
you just inside the
red door of the
blue house.

ask about our
curbside pick-up!

baguette Lunches next door!

In a hurry? Check out our awesome array of dancing sandwiches
made every morning on French baguettes. Just \$6.99 each
or add a side salad, dessert & a drink for \$10.99.

Grab and go while they last.

3 easy steps to ordering sandwiches

1 Pick a sandwich

CHOOSE BY
SANDWICH NUMBER

or

CHOOSE BY
SANDWICH NAME



2 Pick a Size

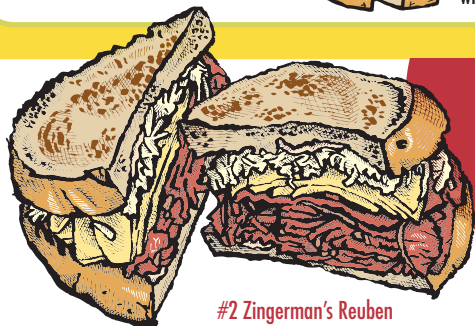
NOSHER Yiddish for "small eater"—these
sandwiches still make for a pretty significant
meal! Served on slightly smaller slices of bread
with just a bit less filling inside.

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

3 Pick a Pickle

NEW
Crunchy, cucumbery

OLD
Traditional, garlic-cured



#2 Zingerman's Reuben
"It's killer!" — President Barack Obama

corned beef

2 zingerman's reuben

Zingerman's corned beef, Switzerland Swiss cheese,
Brinary sauerkraut & Russian dressing on grilled,
hand-sliced Jewish rye bread.

\$14.50 \$16.99

13 sherman's sure choice

Zingerman's corned beef, Switzerland Swiss cheese,
coleslaw & Russian dressing on Jewish rye bread.

\$14.50 \$16.99

67 jon & amy's double dip

Zingerman's corned beef & pastrami,
Switzerland Swiss & Wisconsin muenster cheeses,
HOT & regular mustards on pumpernickel &
rye breads.

\$13.99 \$16.50

4 dinty moore

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

\$13.99 \$16.50

422 eddie's big deal

A hearty plate of housemade corned beef
hash served with buttered onion rye toast &
Zingerman's own spicy ketchup.

\$12.50 \$15.50

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.

\$11.50 \$13.99

81 oswald's mile high

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

\$11.99 \$14.50

Sy Ginsberg's

CORNER BEEF

UNITED
meat & deli

Corned Beef

In a NYC Slow
Food corned beef
taste-test, a panel
of judges including
Mario Batali and
Dan Barber voted
Zingerman's the Best
of Show. We hope
you'll agree.

check out what's in the salad case today at www.zingermansdeli.com

corned beef



pastrami



Zingerman's Pastrami

We created the recipe for this pastrami with our good friend Sy Ginsberg. Try the #48 Binny's Brooklyn Reuben. Or take a pound home and make a Zingerman's classic sandwich in your very own kitchen.

Zingerman's Jewish Rye Bread
"America's very best rye." —Jane and Michael Stern, *Saveur*



#48 Binny's Brooklyn Reuben

48 binny's brooklyn reuben

Zingerman's pastrami (instead of the classic corned beef), real Switzerland Swiss cheese, Brinery sauerkraut & Russian dressing on grilled pumpernickel bread.
\$15.50 \$17.50

11 j.j.'s pastrami special

Zingerman's pastrami, Switzerland Swiss cheese & oven-roasted onions on grilled Jewish rye bread.
\$15.50 \$17.50

24 the ferber experience

Zingerman's pastrami, scallion cream cheese & fresh leaf lettuce on pumpernickel bread.
\$13.99 \$15.99

22 jenny's fix

Zingerman's pastrami, Switzerland Swiss cheese, coleslaw & Russian dressing on grilled rye bread.
\$15.50 \$17.50

82 don's rhythm & blues

Zingerman's pastrami & yellow mustard on rye bread from the Bakehouse.
\$12.99 \$14.50

extras

saucers & veggies 75¢ each
Tomatoes, onions, cucumbers, carrots, piquillo peppers, spicy green chiles, mustards, coleslaw, housemade dressings, Russian dressing, spicy ketchup, horseradish, farm butter, peanut butter or preserves.

cheese & spreads \$1.50 each
Zingerman's Creamery cream cheese, Switzerland Swiss, Vermont cheddar, Wisconsin muenster, fresh or smoked mozzarella, halloumi, provolone, Zingerman's pimento cheese, hummus, avocado spread, roasted red pepper spread or pesto.

specialty bread \$2.00 each
Cinnamon raisin, pecan raisin, chile cheddar, pain de montagne, 8-grain 3-seed, parmesan pepper, chocolate cherry, Roadhouse rye or vollkornbrot.

extra corned beef or pastrami \$4.99
lean-cut pastrami or corned beef \$3.50

"Their reubens are so good, I became that tedious person talking to my family about them in detail on the phone." —Mindy Kaling

19 Louie's Lunch box

Roast beef, Vermont cheddar cheese, lettuce & whole grain mustard on an onion roll.
\$11.50 \$13.99

31 fakhri's slice of heaven

Roast beef smothered in Russian dressing with coleslaw & Switzerland Swiss cheese on rye bread.
\$13.99 \$16.50

15 bill's 2 over Prime

Hot brisket, turkey, Vermont cheddar, lettuce, tomato & yellow mustard on challah.
\$12.50 \$14.99

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 \$13.50

beef

97 Lisa c's boisterous brisket

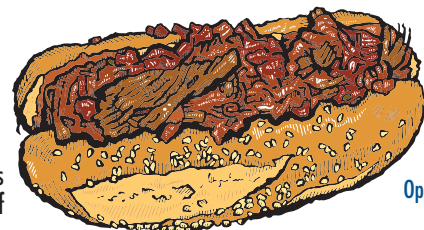
Hand-pulled beef brisket simmered in Zingerman's own BBQ sauce on a soft bun, served with a side of applewood-smoked baked beans.
\$9.99 \$11.99

72 Gregg's master recipe

Beef brisket, grilled onions & green peppers with melted provolone cheese on a soft bun.
\$14.99

34 diana's different drummer

Beef brisket served warm with Russian dressing, coleslaw & fresh horseradish on Jewish rye bread.
\$12.50 \$14.99



#97 Lisa C's Boisterous Brisket—it's an 11 on a scale of 1-5—according to Oprah Winfrey

43 s. muno's montréal reuben

Hot Montréal smoked meat, Switzerland Swiss cheese, Brinery sauerkraut & Russian dressing on grilled rye bread.
\$14.99 \$17.50



Preserving seasonal, local produce through the ancient art of wild-fermentation.
Sauerkraut • Pickles • Kimchi
TheBrinery.com

"The coolest small company in America!" —Inc. magazine

pastrami/beef



all-natural turkey



#73 Tarb's Tenacious Tenure



18 Georgia reuben
All-natural, 100% preservative-free turkey breast, Switzerland Swiss cheese, coleslaw & Russian dressing on grilled Jewish rye bread.
\$13.50 \$15.99

20 tom's new job
Same as the #18 but not grilled. All-natural turkey breast, Switzerland Swiss cheese, coleslaw & Russian dressing on rye.
\$13.50 \$15.99

201 raisin d'etre
Curried turkey salad (chunks of hand-cut turkey breast, toasted cashews, housemade Indian spice mix, mayo, fromage franc) & Garden Works locally grown daikon radish sprouts on lightly toasted pecan raisin bread.
\$13.50 \$15.99

29 jon p's upstream odyssey
Smoked trout salad (smoked trout, cucumber, red onion & our own creamy two-mustard-caper dressing) with sautéed baby spinach on rustic Italian bread.
\$11.99 \$13.99

30 the special *
Cold-smoked salmon by Ducktrap River, Zingerman's Creamery cream cheese, tomato & red onion served with a toasted sesame bagel from Zingerman's Bakehouse.
\$13.99

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

brownwood farms famous kream mustard



We fell in love with this Michigan made mustard, and we're sure you will too. Keep your pantry stocked with a jar from the Deli. Try it on #27 or #40.

farmer sy's turkey



This is some seriously tasty stuff. Tender & juicy breast meat that's all-natural & 100% preservative-free. Roasted turkey that actually tastes like turkey. From our good friends Sy & Scott at UMD. The smoked turkey is tasty too. Try it as a substitute for ham or bacon. It's that good!

73 tarb's tenacious tenure
All-natural turkey breast, fresh avocado spread, Wisconsin muenster cheese, tomato & plenty of Zingerman's Russian dressing on grilled farm bread.
\$14.50 \$16.50

27 pat & dick's honeymooner
Smoked turkey breast, Wisconsin muenster & Brownwood Farms Famous Kream Mustard on grilled challah bread.
\$12.50 \$14.99

88 peter's peppered pick
All-natural turkey, lettuce, tomato, ranch dressing, Arkansas peppered bacon on grilled farm bread.
\$13.50 \$15.99

40 siegel's smoky number
Smoked turkey breast, Arkansas peppered ham, Switzerland Swiss cheese, lettuce & Brownwood Farms Famous Kream Mustard on rye bread.
\$13.50 \$15.99

42 m.j.'s fond farewell
All-natural turkey breast, lettuce, tomato & mayo on double-baked, hand-sliced Jewish rye bread.
\$10.50 \$12.50

7 kelly's ménage à turkey
Smoked turkey breast, Zingerman's Creamery Manchester cheese, oven-roasted onions & our Dijon vinaigrette on grilled farm bread.
\$12.99 \$15.50

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

14 charlie m's tuna 
Housemade tuna salad (made with line-caught Skipanon tuna, mayo, chopped Spanish onion, celery, sea salt, black pepper & lemon juice) & Vermont cheddar on grilled rye bread.
\$8.99 \$11.99

17 helen's have another *
Cold-smoked salmon by Ducktrap River, scallion cream cheese, tomato & red onion on pumpernickel bread from Zingerman's Bakehouse.
\$11.50 \$13.50

fish

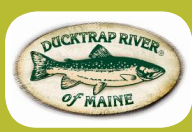


#60 The Extra Special

28 randy's routine
Zingerman's smoked whitefish salad, scallion cream cheese & tomato on pumpernickel bread.
\$13.50 \$15.50

111 manhattan fish platter *
A chunk of whitefish, sliced cold-smoked salmon by Ducktrap River, smoked trout salad & hot-smoked salmon accompanied by cream cheese, red onions, tomatoes, capers & a toasted sesame bagel.
\$19.99

222 marshall's ten out of tin
Housemade tuna salad, made with Skipanon line-caught tuna, Switzerland Swiss cheese, New Mexico green chiles & tomato on grilled pumpernickel.
\$11.99 \$13.99



Maine Smoked Salmon from Ducktrap River of Maine

The folks at Ducktrap Farm trim each fresh salmon by hand and then cold smoke them over a blend of cherry, oak, apple and maple wood. Also sold by the pound.

turkey/fish

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



full-flavored chicken & eggs!

Chicken or the egg?
Let's call it a tie!



Free-Range Amish Chicken

Our chicken of choice is moist and flavorful. Better chicken spreads a wealth of flavor across the whole menu. Here's how...

BBQ Chicken

Our Amish birds are roasted, hand-pulled and mixed with our incomparable BBQ sauce to make the sweet and tangy filling for our battalion of BBQ chicken sandwiches & our Blue-B-Q Salad.

Local Eggs

There's a breakfast revolution going on at the Deli driven by our fantastic, flavorful local eggs! Our organic eggs from Grazing Fields Egg Co-op gleam from our breakfast platters like tiny suns. They are produced by cage-free birds that live in a natural light cycle.



Better Eggs = Better Breakfast

Enjoy 'em paired with Nueske's bacon, Edward's

Virginia breakfast sausage or Kentucky Broadbent sausage, either on a big breakfast platter or sandwiched between the crisp halves of a toasted sesame bagel from the Bakehouse.

#74 Dave's
Open Road



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 club

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

\$11.99 \$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.

\$9.99 \$11.50

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 sprouts on lightly toasted pecan raisin bread from the Bakehouse.

\$13.50 \$15.99

free-range chicken

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.

\$13.99 \$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

202

the bahn mo

Vietnamese chicken sausage from Detroit's Corridor Sausage Co., The Brinery's pickled carrots, fresh cilantro and mayo. Grilled on a soft bun.

\$10.99

the sandwich-salad

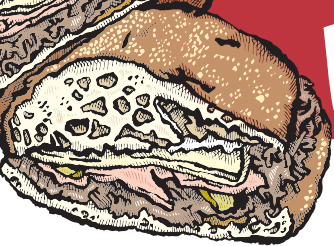
Enjoy any sandwich without the bread! Served instead on a bed of leaf lettuce!



chicken

you really **can** taste the difference!





pork

#00 D-\$'s
Cuban Conundrum

00 d-\$'s cuban conundrum **SPICY!**

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

\$14.50 \$16.50

57 nic's opportunity

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

\$11.99 \$14.50

96 reina's on a roll

Housemade beef and pork meatballs, pomodoro sauce & melted provolone on a Bakehouse hoagie.

\$14.50

99 randolph's grand debut

The Deli's take on a classic Parisian *croque monsieur*—Arkansas peppered ham, Switzerland Swiss cheese & Dijon vinaigrette grilled on farm bread with an extra layer of butter & Swiss cheese grilled on the outside.

\$15.50 \$17.50

77 jimmy wants rosemary's baby

Rosemary-crusted baked Italian 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

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, lettuce, tomato & mayo on grilled farm bread.

\$11.99 \$14.50

68 a hot b.L.t.

Applewood-smoked bacon, avocado spread, spicy fire-roasted New Mexico green chiles, lettuce, tomato & mayo on Jewish rye bread.

\$12.99 \$15.50

214 aubrey's milk & honey



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

\$15.99

333 carlos's 33 1/3

Our housemade porchetta (Ernst Farm pork rubbed with fennel pollen & marash pepper), lettuce, tomato & housemade garlic mayo on a Bakehouse onion roll.

\$13.99

126 muffaleo

Our version of a New Orleans classic. Italian mortadella, all-beef salami, Arkansas peppered ham, provolone cheese, Zingerman's olive tapenade & balsamic vinaigrette served on a grilled and quartered Italian paesano roll.

\$13.99 \$16.50

212 davey's deep purple

Cajun Tasso ham with The Brinery's Storm Cloud Zapper (Michigan green cabbage, Michigan red beets, fresh ginger root, sea salt), Switzerland Swiss cheese & mayo grilled on a paesano roll.

\$14.50 \$16.99

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 #66.



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).



Rosemary Ham

Founded in 1878, the Citterio company has been producing top-quality Italian-style hams for generations. Our rosemary ham is slowly oven-roasted to develop its great flavor. Amazing on the #77.



Edward's of Surry, Virginia

Bon Appétit referred to Edward's 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.



Arkansas Peppered Bacon

One of the best bacons this country has to offer. Brine-cured, smoked over green hickory and then coated with plenty of cracked black pepper. Get your fill on the #61 and #88.



pork

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





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.



hot dogs



#102 Nathan's Double Play

100 icky's every day
Simple all-beef hot dog! Really meaty, really flavorful.
\$5.99

101 Joey s. the Great *SPICY!*
Same as #100 but served with sauerkraut & hot mustard.
\$6.99

103 Lindsey's Li'l number
Topped with grilled onions, melted provolone & yellow mustard.
\$7.99

194 Second city dog *new!*
All-beef hot dog topped with onions, yellow mustard, relish, pickles, tomatoes & celery seed salt.
\$8.99

102 nathan's double Play
With applewood-smoked bacon, melted cheddar & our housemade spicy ketchup.
\$8.99

United Meat & Deli Hot Dogs

All-beef hot dogs with all-natural casing that snap when you bite into them.



Raye's Mustard

Established in 1900, this 4th generation producer in Eastport, Maine still uses their original stone mill (the country's oldest) to grind its seeds. The no-heat process protects the mustard's full flavor and aroma. This smooth mustard is the ONLY yellow mustard we use.



hash

422 eddie's big deal
A hearty plate of housemade corned beef hash served with buttered onion rye toast & Zingerman's own spicy ketchup.
\$12.50 \$15.50

420 stewart's farmer's hash
A plate of Zingerman's vegetarian hash. Oven-roasted sweet potatoes & redskin potatoes, piquillo peppers, sautéed spinach & crispy onions. Served with buttered onion rye toast & Calder Dairy sour cream on the side.
\$9.99 \$12.50

55 Gemini rocks the house
Zingerman's own handmade fresh mozzarella, tomatoes & Italian pesto on grilled farm bread.
\$13.50 \$15.99

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
Switzerland Swiss cheese, coleslaw & lots of Russian dressing on grilled farm bread.
\$10.50 \$12.99

32 big al's Saturday night special
Smoked mozzarella from Zingerman's Creamery, piquillo peppers, lettuce, tomato, olive oil & vinegar on a grilled paesano roll.
\$13.50 \$15.99

38 schoolkids' song 'n' dance
Switzerland Swiss cheese, scallion cream cheese, tomato, carrots, onions, cucumber & locally grown organic sunflower sprouts on pumpernickel.
\$10.99 \$13.99

5 rodger's big picnic
Oven-roasted asparagus, grilled marinated portabello mushrooms, Vermont cheddar cheese & Dijon vinaigrette on grilled farm bread.
\$13.50 \$15.99

90 todd's cheesy weezy
Good ol' American cheese grilled to perfection on Bakehouse white bread.
\$7.50 \$8.99

219 erica's tea-wich
Slightly spicy pimento cheese, slices of cucumber and tomato on quartered country wheat bread.
\$9.50

Vegetarian

236 rucker's raucous reuben *new!*
Grilled tempeh from the Brinery, Switzerland Swiss cheese, Brinery sauerkraut & Russian dressing on grilled onion rye.
\$11.99

92 Sheila's viva Las veگان *V*
Hummus, artichokes, roasted red peppers & baby spinach on grilled farm bread.
\$10.99 \$13.50

94 amazing Grace's family shroom *V*
Grilled portabello mushrooms, Carrot Top spread & fresh cucumber on grilled sourdough bread.
\$9.99 \$12.50

V Vegan

hot dogs/hash/veggie

"Life is short, use the right mustard." —Professor Primus, University of Michigan law professor



what can be so special about salad?



The Veggies

We LOVE our salads here at the Deli. Whether they feature brilliant, peppery arugula from Garden Works, sweet, nutty, winter-grown hoophouse

spinach from Tantré Farm, sugar snap peas, luscious roasted beets, romanesco, heirloom tomatoes or firecracker kale, these veggies please and astonish. You'll be thrilled by the constant inventions from our kitchen and their equally creative names like Blue-Bleu, SnapJack, or Garden Party. Our chefs have cultivated relationships with dozens of local farmers, and counting. We always serve the best market stuff available at the absolute height of its flavor.

Dressing Your Salad

We make all our dressings, sauces and vinaigrettes in-house from family and friends' recipes, using top quality ingredients. Does



it matter if the parsley in the Russian dressing is market-fresh or dry from a jar? Yes, it does. Is that fresh basil, thyme, rosemary and tarragon along with Calder Dairy sour cream, in the tastiest ranch dressing you'll ever find? Yes. Even the croutons are handmade with Bakehouse breads and extra virgin olive oil. We want every bite to be as good as it can possibly be.

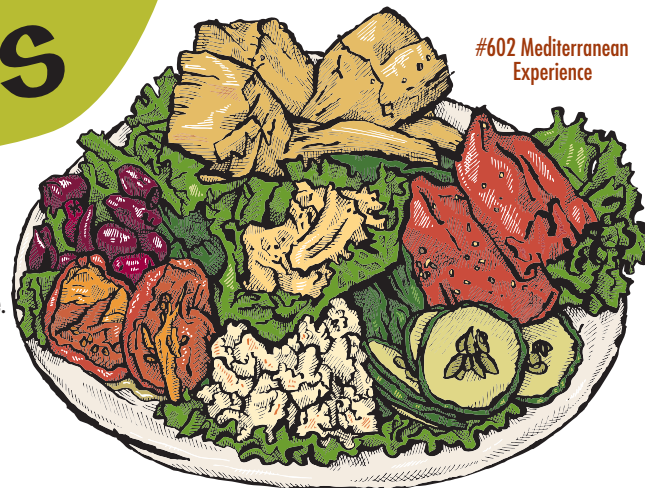
M^t VIKOS[®] Barrel-Aged Feta from Greece

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.

DIVINA[®] Kalamata Olives

From a single estate in Greece, these hand-picked organic olives are plump, sweetly briny and buttery. We also sell pitted Kalamata olives by the pound.

Zingerman's[®] salads



#602 Mediterranean Experience

600 farmer's market salad

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

\$5.99 \$8.50

606 caesar salad

Fresh romaine lettuce, Grana Padano cheese, housemade croutons & freshly ground black pepper. Tossed in our own Caesar dressing.

\$9.00 \$11.50

616 Grilled chicken caesar

Our famous Caesar salad with freshly grilled chicken breast.

\$11.99 \$14.50

603 c.w.'s heroic trio **V**

Zingerman's classic hummus, olive tapenade & Carrot Top spread, served with baked focaccia crisps.

\$9.50

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.

\$11.50 \$13.50

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



the sandwich-salad Enjoy any sandwich without the bread! Served instead on a bed of leaf lettuce!

602 mediterranean experience

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

\$13.50 \$15.50

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.

\$10.99 \$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 & a generous dollop of fresh avocado spread.

\$13.99 \$16.50



meat additions

\$3.50

- Chicken salad
- Tuna salad
- Smoked or roasted turkey
- Grilled chicken breast

\$4.50

- Arkansas peppered bacon
- Applewood-smoked bacon
- Rosemary ham
- Arkansas peppered ham

salads



All of our full flavored dressings & sauces are available to take home (and made from scratch every day)



BREAKFAST!

available
7am-11am
every day



breakfast plates

breakfast sandwiches

- 400 renee's kitchen magic**
Applewood-smoked bacon, two eggs & Vermont cheddar cheese on a toasted sesame bagel.
\$8.99
- 401 becky's backstage**
Vermont cheddar cheese, two eggs, tomato & red onion on a toasted sesame bagel.
\$8.50
- 402 cheri's just havin' fun**
Arkansas peppered ham, two eggs & Switzerland Swiss cheese on a toasted sesame bagel.
\$9.50
- 403 syd's design studio**
Edward's Virginia breakfast sausage links, two eggs & Vermont cheddar cheese on a toasted sesame bagel.
\$9.50
- 408 Grandma Kentucky's**
Broadbent Kentucky sausage patty, two eggs, pimento cheese on a toasted sesame bagel. 
\$8.99
- 447 breakfast b.L.t.***
Applewood-smoked bacon, Vermont cheddar, lettuce, tomato & mayo on toasted Bakehouse white bread. Topped with an over-easy egg.
\$12.99



- 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

don't forget...

Local eggs*

Cooked to order \$1.50/ea

bakehouse bagels

with butter \$2.75

with Zingerman's cream cheese or berry preserves \$3.75

Cinnamon Sugar toast

Indonesian cinnamon, sugar & butter on two big slices of toasted Bakehouse white bread.
\$4.99

Side of bacon

4 strips of applewood-smoked \$4.50

zing-taters

Redskin potatoes, deep fried \$2.50

fresh fruit \$4.99/ 1/2 lb

orange juice

\$2.50 short \$3.99 tall

zingerman's coffee

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

- 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 toast.
\$9.99

- 443 edward's plate***
Two links of Edward's breakfast sausage, two eggs (any style) & two slices of buttered Bakehouse white toast.
\$9.99

- 418 french toast***
Two generous slices of challah French toast, served with Michigan maple syrup. (For pecan raisin French toast, add \$2.00)
\$9.99

- 488 erin's evil twins***
Two tangy Kentucky Broadbent sausage patties, buttered Bakehouse white toast and two eggs your way. Just good-bad, it's not evil.
\$9.99

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

- 422 eddie's big deal**
Our homemade corned beef hash served with buttered onion rye toast & our spicy ketchup.
\$12.50 \$15.50

- 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 \$12.50



Add Farrell Fruit Jam to your toast 75¢

grains

crunchy granola

A nutritious and full-flavored way to start the day. Served with milk from our friends at Calder Dairy.
\$6.50

healthy start

A healthy dose of crunchy granola topped with our Creamery's fromage frais and fresh fruit.
\$8.50

irish oatmeal

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

grits & butter

Anson Mills organic corn, sun-dried & stone-ground. Served with sea salt, black Tellicherry pepper & farm butter.
\$4.99 bowl

polenta & honey

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

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





sides & salads

zingerman's potato salad

Zingerman's classic take on an old favorite. Redskin potatoes dressed in a delicious red pepper dressing.

\$3.99 side \$7.99/lb

old-fashioned potato salad

Tender redskin potatoes, hard-boiled eggs & veggies in a mustard-based dressing.

\$3.99 side \$7.99/lb

coleslaw

Creamy caraway dressing with a two-cabbage crunch.

\$3.50 side \$6.99/lb

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

applesauce

Fresh apples stewed with butter & Indonesian cinnamon.

\$3.99 side \$7.99/lb

rice pudding

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

\$4.50 side \$8.99/lb

zapp's potato chips

Unbelievably crunchy and succulent with a huge potato flavor.

\$1.50 sm \$3.50 1g

V Vegan

house specialties

carrot top (Our Moroccan-style carrot spread) **V**

Roasted carrots, sweet potatoes, housemade harissa spice mix, Beldi olives & lemon juice.

\$4.99 side \$9.99/lb

add focaccia crisps for \$1.50

classic hummus **V**

Creamy, garlicky & delicious. Try it with Bakehouse bread!

\$4.99 side \$9.99/lb

twigs and berries salad **V**

Ferris Organic Farms wheat berries, Garden Works sunflower sprouts, Michigan dried cherries, Gingras apple cider vinegar, herbs, onions & olive oil.

\$5.99 side \$11.99/lb

Lina's latke fingers

Potato latke sliced into strips, fried & served with our housemade roasted red pepper sauce. A marvel of lyrical, crispy crunch.

\$4.99



soup from scratch



jewish chicken broth

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

\$2.99 bowl \$7.99 quart

For a heartier soup, add one of the following:

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

\$3.99 bowl \$10.99 quart

creamy tomato

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

\$5.50 bowl \$15.99 quart



traditional jewish foods

fried knish

Our housemade crisp-fried knish filled with a smooth potato filling. Served with hot mustard (and we mean *really* hot).

\$3.99 each

baked knish

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

\$3.99 each

chopped liver

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

\$4.50 side \$8.99/lb

potato latke

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

\$3.99 each

noodle kugel

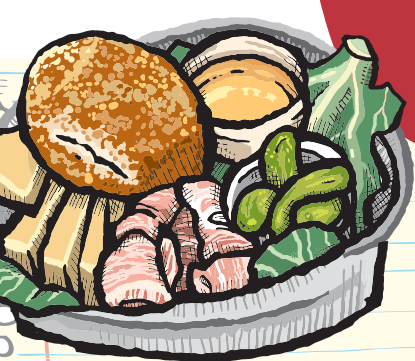
Traditional Jewish "pudding" of rich egg noodles from Al Dente, fresh farm cheese from Zingerman's Creamery, plump raisins, cinnamon & a lot of real vanilla.

\$3.99 each

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 & mixed berry preserves.

\$4.99 each or 3 for \$12.99



a zingerman's picnic



Notable noshes served up picnic style (packaged to go) from the Deli Retail counter



Fabrique Délices
All Natural Fabrique Délices Pâtés & Mousse. The most traditionally made and flavorful line of pâtés we've tasted in the U.S. using only antibiotic- & hormone-free meat, without preservatives, artificial ingredients or nitrites. Excellent with cornichons and Dijon mustard on Zingerman's Bakehouse breads!

For You!

- **Ploughman's Plate**
A hunk of cheese, meat & bread served with chutney & either olives or cornichons. **\$10**
- **meat cone**
We pick 3 of our favorite meats plus pâté & cornichons. Served in a paper cone. **\$6**
- **cheese cone**
We pick bite size chunks of our favorite cheeses. Served in a paper cone. **\$6**

For Two or More!

- **Game day**
2 sliced Bakehouse pretzels (made with lard) & our housemade pimento cheese. **\$10**
- **day tripper**
3 landjaegers from Usinger's, a ¼ pound of our Vermont Nor'easter Cheddar & a sliced ½ baguette. **\$12**
- **off the hook**
Sardines, Ortiz tuna, farm butter & Bakehouse white bread. **\$15**

our top 6 picks for your picnic

Paesano Bread	\$6.50 ea.
Brownie Party 4-Pack	\$13.50 ea.
Genoa Salami	\$8.50 ½ lb.
Cabot Clothbound Cheddar ...	\$15 ½ lb.
Green Hill Cheese	\$15 ea.
Kalamata Olives	\$9.50 ½ lb.

kids' corner

Food for smaller tummies

kids' sandwiches

A kid-sized sandwich served on Bakehouse white bread. Your choice: turkey, corned beef, chicken, tuna salad, chicken salad, ham, bologna or salami. **\$4.99**

Lindsey's favorite is the corned beef

kids' Grilled cheese

Good ol' American cheese on Bakehouse white bread. **\$4.99**

kids' pb&j

Koeze Cream-Nut peanut butter & berry preserves on Bakehouse white bread. **\$4.99**

kids' meal deal

A kid-sized sandwich, side (choice of vanilla yogurt, rice pudding, chocolate pudding or applesauce) & drink (your choice of milk or a juice box). **\$6.99**

kids' dogs

A kid-sized all-beef dog. Served on a soft roll. Really flavorful! **\$4.99**

à la mode gelato

A kid-sized 2 ounce gelato. **\$1.99**

kids' sides

- fresh fruit salad
 - applesauce
 - chocolate pudding
 - rice pudding
 - vanilla yogurt
 - Zing-taters
- \$2.50**



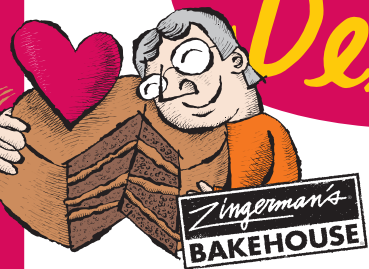
enter our monthly coloring contest

Kids of all ages welcome. Win fun food prizes! Winners announced every month.



Picnic & kids'

"Try the grilled cheese. The bread is toasted perfectly and the cheese is all cheesy. Try it!" —Maia (age, 8)



Desserts

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

desserts from zingerman's bakehouse

zingerman's brownies \$3.99 each

- Magic: with toasted walnuts
- Black Magic: without nuts
- Buenos Aires Caramel
- Pecan Blondie
- Townie Brownie \$4.50 each



zingerman's cookies \$2.99 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 \$3.50 each

Seasonal flavors. Original or stuffed.

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 and toasted pecans covered in cream cheese frosting.

really good pie

\$6.99 slice \$7.99 mini \$26.99 whole
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 \$35 whole

Better birthday cakes make better birthdays! And the same goes for any occasion, so we created a seasonal line of special cakes so you can add a bit of Zing to any celebration.



chocolate, a few of our faves:

el rústico bar by askinosie chocolate

A tasty tribute to the chocolate traditions & 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!

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.

zzang!® candy bars

\$5.99 or 2 for \$9.99

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.



hot chocolate

zingerman's cocoa

\$3.25 \$4.00

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.

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. Contains almonds.

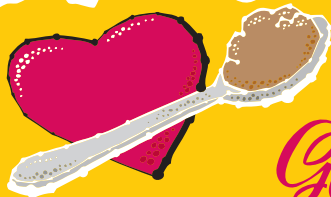


gelato

Zingerman's
Creamery

ask about
our awesome
toppings

- short \$3.99
- tall \$5.50
- 12 oz. drum ... \$9.50
- à la mode \$1.99



A Few of
Our Favorite

Gelato Flavors

Our gelato selection varies seasonally.

Vanilla Real vanilla beans from Madagascar.

JOEY'S
favorite

Maple Pecan Real Michigan maple syrup loaded with Georgia pecans.

Dark Chocolate Made with Scharffen Berger cocoa.

Rocky Ride Scharffen Berger chocolate gelato with butter-toasted peanuts and fluffy marshmallows from Zingerman's Candy Manufactory.

John Do Ya? Italian classic of chocolate & hazelnut.

Mint Chocolate Chip Real mint extract & Callebaut & Valrhona chocolate chips.

Raspberry Sorbet Fresh Michigan raspberries. Tart & delicious.

Coconut Macaroon Coconut gelato with chunks of Bakehouse macaroons.

Dulce de Leche Rich, luscious dulce de leche caramel from Argentina.

Ginger Slightly spicy, studded with candied ginger root.

have a gelato
party at home!

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



Marvelous ~MALTS~

at Zingerman's Next Door

Zingerman's Creamery gelato, natural Calder Dairy milk & malt. Topped with whipped cream. Available in chocolate & vanilla. \$6.99 each



Syd's Sundae

An entire Bakehouse brownie piled high with your choice of gelato, chocolate syrup, real whipped cream & chocolate shavings. \$7.99

mini me

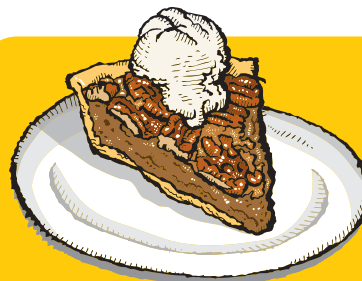
Short gelato, huge Zingerman's Magic Brownie chunk topped with chocolate syrup. \$5.99

affogato

Your choice of gelato doused in our amazing espresso from Zingerman's Coffee Company. \$2.50 single \$4.99 double

float your boat

Your choice of gelato and favorite (refillable!) Puck's soda. Classic favorites: cola float, root beer float, creamsicle float. \$4.99



everything à la mode

Top a slice of pie or even a cookie! This size is great for kids too! \$1.99

beverages



puck's fountain soda

We're very excited to now 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

orange juice

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

calder dairy milk

Regular or chocolate.

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



Calder Dairy Milk

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!

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.

\$2.75 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.

\$3.75/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.

Zingerman's[®]
DELICATESSEN

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.



**BUY 2,
GET
\$10 OFF**

embroidered
hats \$20/ea

T-SHIRT Tuesdays

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

House WARES

Zingerman's Engraved Travel Mug

\$24.99 (with first drink free)

Zingerman's Ceramic Mug

\$12.99





Zingerman's NEXT DOOR coffee & tea

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)

brewed by the cup

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 and the cup.

Prices Vary



Award-winning teas from all over the Far East. Less than 2% of the world's tea has the hand-crafted, artisanal quality of Rishi Tea.

Our favorite tea

\$2.75/cup \$4.50/pot

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

cafe 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

brevé

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

\$4.25 \$4.50

cafe de 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, lots of ice and a little cream.

\$3.75

double dirty sheed

Same as the Dirty Sheed but with 4 shots of espresso. A flagrant foul!

\$5.00

cocoa

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

\$3.25 \$4.00

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

herbal (no caffeine)

- hibiscus berry
- roots
- organic unity
- organic peppermint
- rooibos

white

- organic silver needle

barry's

An Irish breakfast blend.
\$2.50

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

extras

- x-tra shot of espresso 75¢
- shot of flavored syrup 75¢
- shot of Mexican vanilla syrup. . . 80¢
- shot of Béquet caramel 80¢



ask about our
freshly roasted beans
to take home!



Our Favorites for YOUR KITCHEN



Parmigiano reggiano 'The King of Italian Cheese'

Not all the wheels that bear the world famous Parmigiano Reggiano name are created equal.

This one is made by a dairy nearly 2,000 feet up in the hills outside of Modena, Italy. The high altitude makes for plenty of diversity in the grasses, herbs and flowers growing in the pastures. The cheese is then full of the pasture's complex flavors! The finished cheese has a really rich, wonderfully complex flavor with a lovely, long finish and no bitterness or mouthburn that often mars others.

handmade mozzarella

We make mozzarella from cow's milk curd from Bel Gioioso every morning. The extremely fresh, milky, sublime flavor will have you spoiled from other store-bought mozzarella.



rosette de Lyon

This country style salami that hails traditionally from Lyon but is being made in California is a staple of picnics and charcuterie plates. Spiced with red wine, garlic, salt and pepper, it's a big favorite of a lot of folks here.



the People's Pickles

Evoking the mouth-watering spirit of New York deli pickles! This chunky garlicky dill pickle hails from the Lower East Side of New York; it's the People's Choice. The people have spoken and we agree with them!!



kerrygold butter

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



black & blueberry spoon fruit cherry berry spoon fruit

Sugar-free preserves from Petoskey, Michigan. Cooked in small batches when the fruit is ripe in late summer, sweetened with fruit juice instead of refined sugar. Choose from Black & Blueberry or Cherry Berry. Both are equally delicious!



we've got your
groceries!

Take out isn't just for sandwiches. Our specialty food experts can help you shop our cheeses, breads, olive oils, meats, vinegars and more, all over the phone with the same great service you'd get shopping in person. Call ahead to place your order and simply come in to pick it up.



Grocery HOTLINE!

(734) 663-3354 (pick up or delivery)
Ask for our friends in retail

Sandwich Shopping List

- Switzerland Swiss Cheese \$9.00 ½ lb.
- Cabot Vermont Cheddar \$7.50 ½ lb.
- Provolone \$7.00 ½ lb.
- Wisconsin Muenster \$7.00 ½ lb.
- Zingerman's Corned Beef \$9.00 ½ lb.
- Lean Corned Beef \$10.00 ½ lb.
- Zingerman's Pastrami \$9.00 ½ lb.
- Lean Pastrami \$10.00 ½ lb.
- Roast Beef \$7.50 ½ lb.
- Farmer Sy's Roast Turkey \$8.00 ½ lb.
- Smoked Turkey \$8.00 ½ lb.
- Chicken Salad \$7.00 ½ lb.
- Tuna Salad \$6.00 ½ lb.
- Rosemary Ham \$7.50 ½ lb.
- Arkansas Peppered Ham \$7.50 ½ lb.
- Nueske's Applewood-smoked Bacon \$7.50 ½ lb.
- Arkansas Peppered Bacon \$7.50 ½ lb.
- Old or New Pickles \$3.99/lb.
- Zingerman's Russian Dressing \$6.99/lb.
- Brinery Sauerkraut \$10.99/jar

Your pick-up order will be waiting for you just inside the red door of the blue house.

pick-up



"One of the top 25 food markets in the world."
—Food & Wine



Zingerman's Catering and Events

Hosting an informal gathering or a more formal affair? Zingerman's Catering can help with all of your party planning needs. Check out our menu online or give us a call to get menu suggestions for your event. We have food available for pick-up or delivery, and we cater to groups as small as 4 and as large as 400.

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For a really good time,
call (734) 663.3400
www.zingermanscatering.com



Two Zingerman's Locations to Host Your Next Event!

Zingerman's
EVENTS
on fourth

A charming downtown space perfect for groups of up to 70 people. Just 2 blocks from Zingerman's Delicatessen.

Zingerman's
**Cornman
FARMS**

The historic barn and farmhouse on our working farm in Dexter. We can host everything from intimate farm dinners to 400-person galas.