



BABYLON VILLAGE MEAT MARKET

Established in 1983, Babylon Village Meat Market is a family owned and operated business run by Lenny and Barbara Popp. We're a full-service meat shop that also sells freshly made food. We prepare all the meat and age prime beef in our shop. You can also contact us for catering services at reasonable rates.

We believe in knowing our customers like we know our neighbors. We are committed to delivering great food, great service and earning your repeat business. Our aim in every order is that you have an overall wonderful experience in dealing with us and that our small part in your catered affair helps make it a memorable day.

We are a family owned-and operated business and take great pride in serving our community. As such, we offer select discounts to local organizations and look to support greater Babylon Village whenever we can. To learn how we can help you stop in or call today. We look forward to serving you.



The Lunch Menu

THE CLASSICS & THE REGULARS

ABE LINCOLN..... \$16

Homemade Dry Aged Prime Roast beef melted American, bacon, BBQ sauce on a roll

CHICKEN B.L.T\$14

Fried chicken cutlet, bacon, lettuce, tomato, mayo

Coconut Chicken.....\$14

Wrap with coconut chicken, lettuce and strawberry house made horseradish sauce

Crab Trap\$16

Crab cakes with Lettuce, tomato and house made roasted red pepper dip

Don Corleone\$16

Chicken Cutlet Parmigiana, Fresh Mozzarella, Marinara Sauce

Ham Melt\$15

Homemade smoked ham with melted Swiss honey mustard on toasted wheat bread

Honey Bee\$14
Honey Maple turkey, Swiss, lettuce and honey mustard on a roll

Jerry Lewis \$18
Pastrami, Melted Swiss, Mustard, Rye Bread

King Kong\$14
Chicken cutlet, bacon American cheese, lettuce, tomato and Russian dressing

Marigold Wrap\$14
Grilled chicken with lettuce red roasted peppers balsamic and mozzarella

Reubenville \$18
Corned beef, swiss, sauerkraut, mustard, rye

Rustic London \$16
Prime Steak on Rustic Bread w/Sauteed Mushrooms and Onions

Roast Beef Delight \$16
Prime roast beef, romain lettuce, tomato, sliced red onion, creamy horseradish sauce

T.B.L.T.A.....\$15
Homemade Turkey Breast, Bacon, Lettuce, Tomato, Avocado in a wrap

The Lone Star.....\$14
Chicken cutlet on a roll with American cheese bacon and BBQ sauce

The Western \$18
Marinated Flat Iron Steak, Fresh Mozzarella, Toasted Garlic Hero

Tuna Avocado.....\$14
Tuna salad, avocado, lettuce, tomato, cucumber, jalapeno, toasted whole wheat bread

Chicken Chipotle\$14
Panko crusted chicken cutlet, vermont cheddar, bacon, lettuce, tomato, avocado, chipotle aioli, fresh bakery roll

Twister Wrap\$14
Chicken salad in wrap with lettuce, raisins and walnuts

PANINIS

A.....\$15
Grilled balsamic chicken, shaved reggiano parmigiana, fresh mozzarella, pesto, sun-dried tomatoes, balsamic glaze

B.....\$15
Grilled balsamic chicken, fresh mozzarella, roasted peppers, balsamic glaze

C.....\$15
Chickcen cutlet, muenster cheese, cole slaw, russian dressing

D\$15
Chicken cutlet, fresh mozzarella, hot sauce, blue cheese dressing

E.....\$15
Fresh turkey breast, brie, tomatoes, pesto

F.....\$13
Fresh turkey breast, swiss cheese, cole slaw, horseradish sauce, bakery rye

G \$18

Corned beef, swiss, sauerkraut, bakery rye bread, russian

H \$16

Genoa Salami, Provolone, pepperoni Ham-CaaRoast beef, arugula, red onion, sun-dried tomatoes, oil and vinegar

I \$18

Pastrami, swiss, sauerkraut, brown mustard, fresh bakery rye

J \$14

Sweet or hot italian sausage crumbled, fresh mozzarella, oregano, olive oil

K \$16

Roast pork , swiss, ham, sauerkraut, mustard, pickles

L \$18

Imported prosciutto, fresh mozzarella, tomato, fresh basil, balsamic glaze

M \$14

Ham, swiss, pickles, honey mustard

N 14

Ham, fresh mozzarella, pineapple, bacon

O \$14

Fried eggplant, fresh mozzarella, roasted pepers, balsamic glaze

P \$14

Fried eggplant, fresh mozzarella, marina sauce, grated locatelli cheese

COLD SALADS

Caesar Salad..... \$14

Romaine lettuce, tomato, grated cheese, crutons, creamy caesar dressing. *Add chkn/shrimp \$1 / \$2

Arugula Salad..... \$16

Baby arugala, shaved parmagiana reggiano, imported prosciutto, tomato, white balsamic and oil.

Greek Salad..... \$16

Romaine lettuce,t omato, feta cheese, kalamata olives, cucumbers, creamy greek dressing. Add chkn/shrimp \$1 / \$2

Mesculine Salad.....\$16

Mesculine greens, craisins, walnuts, strawberries, gorgonzola, 18 year old balsamic & oil.

Garden Salad..... \$14

Romaine lettuce, tomato, carrots, broccoli, peppers, kalamata olives, oil and vinegar. Add chkn/shrimp \$1 / \$2

Pandemonium Salad..... \$17

Baby arugala, grilled chicken, mushrooms, carrots, craisins, sunflower seeds, fresh lemon, olive oil, avacado.

Red Potato & Egg.....\$12

(Price per lb.)

Homemade Coleslaw.....\$12

(Price per lb.)

Macaroni Salad.....\$12

(Price per lb.)

3 Bean Salad.....\$12

(Price per lb.)

Tomatoes w/ Red Onions..... \$12

(Price per lb.)

Asparagus Salad.....\$14

(Price per lb.)

Corn & Black Bean Salad..... \$12

(Price per lb.)

French String Beans..... \$12

With almonds (Price per lb.)

Cous Cous..... \$12

(Price per lb.)

Barley..... \$12

(Price per lb.)

Quinoa..... \$12

(Price per lb.)

Beet Salad..... \$14

(Price per lb.)

Pasta Arugula..... \$14

With sundried tomatoes and arugula (Price per lb.)

Pasta TBM..... \$12

With tomato, basil & mozzarella (Price per lb.)

Orzo with Pignoli.....\$14

With pignoli nuts, sundried tomatoes & arugula (Price per lb.)

Pasta Primavera..... \$12

With fresh vegetables (Price per lb.)

