

OFF THE MENU

SHOP PACKS SANDWICHES WITH FLAVOR, VALUE

Set up to meet the needs of week-day commuters, Gordon's Gourmet is the brainchild of Gordon O'Reilly, a former executive chef in the Cameron Mitchell restaurant organization.

The new facility on Dublin Road between Grandview and W. 5th avenues provides plenty of kitchen space for O'Reilly's catering business and a modest number of seats for the daily breakfast and lunch patrons who don't carry out their meals.

The prices are very competitive, and the breakfast menu has some excellent values.

The Western sandwich (\$4.95) is a take on the Western omelet. The toasted slices of multigrain bread are stuffed with the ingredients of an omelet. The distinguishing feature: the copious quantity of diced smoked ham. Melted cheese and diced green pepper contribute.

For those still hungry, hash browns and a cup of assorted fresh fruits come with the sandwich, despite its low price.

Plenty of lunchtime sandwiches are offered, too.

Gordon's roasts its own beef, which makes a big difference on the roast-beef sandwich (\$7.95). The beef and some havarti cheese, zipped up with a



COURTNEY HERGESHEIMER | DISPATCH PHOTOS

The roast-beef sandwich with havarti cheese

garlic mayonnaise mixed with horseradish, are heated between slices of sourdough bread, along with lettuce, tomato and onion. The beef is less salty and more flavorful than the precooked deli-style beef typically

used for sandwiches.

The coffee choices are all from Stauf's; one offering is brewed from a dark-roasted bean.

—Jon Christensen
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The Western sandwich on multigrain bread

at a glance

Gordon's Gourmet

3335 DUBLIN RD. (614-832-2404, WWW.GORDONSGOURMETOF COLUMBUS.COM)

HOURS » 8 a.m. to 3 p.m. week-days

BOTTOM LINE » Gordon's Gourmet is succeeding in its determination to be more than just another sandwich shop.