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## HARRY'S DELI UNVEILS NEW MENU

MANHATTAN, KS—Downtown restaurant, **Harry's DELI**, recently unveiled a new menu. The cafeteria-style delicatessen located in the historic Wareham Hotel at 418 Poyntz Avenue has been open for over 20 years. Serving fresh soups, salads, hot dog and bratwurst weekly specials, the DELI is known for its hand-crafted daily lunch specials. The lunchtime operation is open from 11 a.m.-2 p.m. Monday-Saturday.

Many of the Harry's DELI favorites have remained, however there are a number of new selections to choose from. "Although we recognize that some great dishes are leaving the menu, we are confident our guests will fall in love with some of the newest creations," said Megan Maxwell, service manager for Harry's DELI. Eight new sandwiches as well as a new hot dog and salads highlight the new menu. The daily specials will also include some old favorites no longer on the Harry's menu as well as some new additions. The Wednesday standby, turkey 'n taters, still headlines the weekly specials.

The new items have been created by the culinary team under the direction of Best Chefs of America Chef Cadell Bynum. One of those team members, Sous Chef John Martin, spoke regarding the new menu, "We really wanted to build on an already great concept. The DELI has always offered outstanding food quickly. We want to add to that by creating some great additions and regularly bring back old favorites."

Harry's DELI is one of three concepts owned and operated by Evan and Andrea Grier. Harry's, also located at 418 Poyntz Avenue, has offered distinctive dining in an historic setting for 25 years. The newest concept, **Bourbon & Baker**, serves Midwestern and Southern inspired food at 312 Poyntz Avenue.

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