

BOARDROOM MARKET & DELI

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by **LAURA LIEFF**
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For those looking for something quick and delicious on the way to the mountain, there is no better place than a sandwich shop – especially one that boasts consistency in flavor, ingredients and service. Founded by Owner and Chef Brad Trumpower, who hails from the East Coast, the Boardroom Market & Deli showcases his Greek heritage and what he learned from working in top kitchens in Maryland, as well as his time as executive chef at The Arrowhead Alpine Club Yurt and sous chef at Red Sky Ranch and Zach’s Cabin.

After opening in 2019, the Boardroom quickly became a Vail Valley staple with its casual atmosphere, friendly staff, and flavorful menu that features salads, house-made soups, sandwiches created with freshly carved meats, and a variety of beverages. Additionally, grab-and-go market items including Greek dolmas, an assortment of Italian cheeses, infused salamis, local Colorado hot sauces, Italian white beans, and a variety of spreads (which are used on the Boardroom’s made-to-order sandwiches) have contributed to the restaurant becoming a breakfast and lunch destination. “Whether customers are dining in or taking their order to go, we have something for everyone,” says Manager Krisann Grasseschi.

The Boardroom’s breakfast menu covers all the bases – from healthy options like a smoothie or granola

PRICE
\$9-\$16
...
AMBIANCE
Casual dine-in or grab-and-go
...
SIGNATURE DISHES
Riva Ridge Italian, Cresta Club, and Italian Wedding soup

bowl (Greek yogurt, fresh berries, hemp seed, pepitas, and honey) to hardier selections like the breakfast burrito (choose pork green chili, bacon, sausage or veggie with a scrambled egg, hashbrowns, cheddar, and pico de gallo). They also offer fresh-squeezed orange juice, coffee, hot tea and a cocktail menu – including to-go drinks, beer and seltzers. The kids’ choices include grilled cheese, as well as simple turkey and ham sandwiches.

For lunch the selections open up even more with house signatures like the Riva Ridge Italian, sporting capicola, roasted ham, genoa salami and provolone, topped with veggies and finished with evoo, red wine vinegar and oregano. Hot sandwiches are also popular, including the Highline French Dip with house-roasted beef, provolone and au jus on French bread, and the Red Buffalo Chicken Wrap with a chicken breast smothered in hot sauce, cheddar, lettuce, tomato and chipotle aioli.



Popular cold sandwiches include the Cresta Club with house-roasted turkey, ham, hardwood-smoked bacon, cheddar, lettuce, tomato and mayo on sourdough, and the Lodgepole BLT on whole wheat. There are also some unexpected options like the Cloud 9 Fish Tacos – three blackened-wahoo tacos with coleslaw, chipotle aioli and pico de gallo, and the Bald Spot Prosciutto, which includes fresh mozzarella and fig spread on French bread.

While most customers come for the sandwiches, they return for the salads, which can be made in half or full sizes, and soups. Two favorites are the Horiatiki Greek, a zesty and crisp part of a salad, and the signature Italian Wedding soup, embellished with house-made meatballs, pulled chicken and egg noodles. The Boardroom also offers chef’s daily soups that rotate throughout the winter season. “What sets us apart is that you know what to expect when you come in, which means you’re getting good-sized portions and high-quality food,” Grasseschi adds. “We’re friendly and approachable and the sandwiches are going to be the same every time.” •



ABOVE The Italian Wedding Soup with house-made meatballs, roasted chicken and noodles is always on the menu, but other soup options rotate daily.

ABOVE The Boardroom’s deli case is stocked with grab-and-go foods and gourmet offerings.

LEFT The Riva Ridge Italian is piled with capicola, roasted ham, genoa salami and provolone.

