



News Release
For Immediate Release

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Organic Sandwich Company Celebrates Fifth Anniversary with Month-Long Specials, Updates Menu with Customer Favorites

Boulder, Colo. (Jan. 20, 2020) – To celebrate five years of bringing superb organic sandwiches and tasty treats to Boulder, [Organic Sandwich Company](#) is adding “customer all-time favorite” specials and staff favorite sandwiches to the permanent menu. They will be offering \$2 off these new menu items throughout the month of February as well as social media contests.

“This community has made these first five years a success, so we want to thank them and continue this relationship!” says Marcy Miller, co-owner of Organic Sandwich Company. “Their support has allowed us to be successful in offering organic food and drinks, using local purveyors, and being a zero waste company. To show our gratitude, we’re offering \$2 off these specials throughout the month of February. We will also be running a social media contest where social media users can submit a Sandwich of Week idea – the winner’s sandwich will be featured for two weeks and they’ll win free sandwiches!”

Marcy says, “We’re adding to our permanent menu a local favorite sandwich – the Spicy Vegan – that was previously by request only plus two of our customers’ favorite sandwiches from our Sandwich of the Week menu, the Turkey Smoked Gouda and the Grilled Cheese with Cured Ham and Pickles. We also have a brand new surprise sandwich to be revealed right before the anniversary celebrations kick off,” Marcy said.

The Spicy Vegan (\$9.65) features housemade spicy giardiniera, avocado, tomato, housemade vegan almond “feta,” arugula with caramelized onions on a pretzel loaf. The Turkey Smoked Gouda (\$10.25), comes with roasted turkey, smoked gouda, tomato, romaine, and avocado aioli on a sourdough baguette; and the Grilled Cheese with Cured Ham and Pickles (\$9.99), features locally-raised cured ham, aged white cheddar, dill pickle slices, and house-made stone ground mustard on French country bread.

Beginning its sixth year of business at the Boulder store, Organic Sandwich Company continues its tradition of making their sandwiches to order with the finest organic ingredients from local farmers and purveyors.

For more information on Organic Sandwich Company, please visit www.organicsandwichco.com.

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Click [here](#) for professional, high-resolution photographs.

For Organic Sandwich Company's spicy giardiniera recipe, [click here](#).

About Organic Sandwich Company

Sisters Marcy Miller and Bonnie Paisley dreamed up the concept for the Organic Sandwich Company nearly 16 years ago. The dream became a reality many years later after Marcy became a mom and her focus on clean, organic food encouraged her to quit her finance job, and create a business plan for Organic Sandwich Company.

They opened Organic Sandwich Company first as a vendor at the Boulder Farmers Market in 2014. After developing a loyal customer following, they opened a brick-and-mortar location in Boulder at 1500 Pearl St. in February 2015. A second location soon followed in June 2017 at 459 S. McCaslin Blvd. in Louisville, CO. Today, both stores offer made-to-order sandwiches that are carnivore-, omnivore-, vegan-, vegetarian-, gluten-free-, paleo-, and kid-friendly.

For more information, please contact Emily Tracy at ROOT Marketing & PR. 919.449.4803 or emily@rootmarketingpr.com

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