



A wrap is a wrap is a wrap. Except when the secret recipe dough (available in rosemary, thyme, whole wheat and sundried tomato) is pulled per order, and pressed down into the warm, sheet-thin casing before it is topped with a host of fresh-made ingredients. Select a base like veggie burger or marinated black Angus steak, then add fillers of your choosing (unusual options include Asian slaw and pappadew peppers), all freshly prepared, daily. That means no ingredients sitting in refrigerated bins overnight. The french fries are double dipped in the Belgian style, and even the wrap-assembling cook is a culinary school grad.

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