

The Sandwich Order

Big John's Market, Healdsburg — 11 sandwiches

Text the order tonight. Do not walk in with this.
Big John's takes text orders at **(707) 433-7151** — it says so on their own menu. **Eleven** made-to-order sandwiches at a deli counter on a Saturday morning in August is a long wait. Texted the night before it is a ten-minute grab — and it also confirms their opening time, which is the one fact here that comes from a listing aggregator rather than the store itself.

Sandwiches only from Big John's. No need to load up on sides here — snacks and drinks are coming from the group. Grab a bag of ice on the way out and leave it at that.

Pickup

Where	Big John's Market, 1345 Healdsburg Ave, Healdsburg
Text orders	(707) 433-7151
Opens	7:00 AM Saturday
Who	Carly, Dave L. and Beck — coming from the Presidio
Count	11 sandwiches — one each

Leave the Presidio at 8:20, not 8:50. The original 8:50 assumed a straight run to the marina. Adding a pickup changes the math: Presidio to Healdsburg is about 1h10–1h25, the pickup is 10 minutes if pre-ordered, and Healdsburg to the marina is a fixed 25–30 minutes on Dry Creek Road. That totals roughly 1h45–2h05. **Leaving at 8:20 puts you at the dock by 10:45. Leaving at 8:50 does not.**

Bread: two requests, otherwise whatever they have. Nicole's egg salad on wheat. Charlie, Casper and Joji on sliced sourdough. Everyone else takes whatever the counter puts it on — nobody is precious about it, so do not hold up the order asking.

The order — 11 sandwiches

For	Sandwich	What's in it	\$
Colin	The Parkland Farms Boulevard		10.99

		Smoked turkey, hot salami, goat cheese, roasted red peppers, arugula, artichokes, olive spread, pesto aioli	
Nicole	Egg Salad — Swiss	Traditional. Comes with mayo, mustard, lettuce, tomato, onion, pickle.	8.99
Tina Dave H. Genz (three sandwiches, sort it out aboard)	Traditional Turkey — Swiss	Mayo, mustard, lettuce, tomato, onion, pickle. <i>Turkey: dealer's choice.</i>	9.99
	The Matheson Street — NO AIOLI	Rosemary cotto ham, spring mix, roasted tomatoes, red onions, gruyère. <i>Hold the garlic aioli.</i>	10.99
	Traditional Veggie — cheddar, NO mustard, NO onion	Avocado, cucumber, sprouts, lettuce, tomato, pickle, mayo.	8.99
Charlie Casper & Joji all on sliced sourdough	Traditional Turkey — cheddar, everything but onion, on sliced sourdough	Mayo, mustard, lettuce, tomato, pickle. <i>Turkey: dealer's choice.</i>	9.99
	The Russian River — on sliced sourdough	Dry salami, mortadella, provolone, pepperoncinis, dijon. ⚠ Normally a hot panini — on sliced sourdough, ask whether they still press it.	10.99
	The Grove Street — on sliced sourdough	Garlic herb turkey, havarti, garlic aioli, tomatoes, spring mix. <i>Joji.</i> Handily, this one names its own turkey.	10.99
Carly · Dave L. · Beck the three doing the pickup		⚠ Three sandwiches with no order yet. They are buying for themselves — add their picks before texting so it goes in as one order of eleven rather than eight plus a scramble at the counter.	

Subtotal for the eight specified ≈ **\$81.92**, plus three unspecified — call it **\$110–115** for eleven. Cold to-go food is not taxed in California; the Russian River is hot, so that one is. Adding cheddar to the veggie may ring up as a 75¢ gourmet add.

Two things worth saying at the counter

1. Turkey is dealer's choice. Big John's roasts five — House Roasted, Smoked, Pepper, Garlic Herb or Sante Fe. Two sandwiches here are plain turkey and the answer is **whatever they recommend**. Say that up front and it stops being a question. (Joji's Grove Street specifies garlic herb, so that one answers itself.)

2. The Russian River is normally a grilled panini, and Charlie and Casper want both of theirs on **sliced sourdough**. Say that explicitly when you order — ask whether they still press it or build it cold. Either way it

will be room temperature by 11:00 and cold by lunch, which is fine: salami, mortadella and provolone are good cold.

One thing worth adding

A bag of ice. Two sets of coolers in August drink a lot of it, and unlike food it cannot be over-ordered. Everyone is bringing drinks, which makes ice the one thing that can genuinely run short.

Keep them cold and keep them flat. Sandwiches go in the food cooler, not the drinks cooler — the drinks cooler gets opened forty times. Lay them flat rather than standing on edge, or the aioli and the tomato migrate to one end.

Sources

- [Big John's Market — deli sandwich menu \(2024\)](#)
- [Big John's Market — Sonoma County](#)