

the artichoke cafe

lunch menu

small plates

STEAMED ARTICHOKE 9

clarified butter, raspberry vinaigrette,
lemon-caper aioli

ROASTED GARLIC 9

montrachet goat cheese, roasted red peppers,
roasted olives, crostini

CRAB CAKES 18

blue crab, red pepper rouille, pickled red
onion, mixed greens

greens

add chicken breast 6 • crab cake 9 •
grilled shrimp or salmon 9

PEAR & POINT REYES BLUE CHEESE 10

mixed greens, tamari pecans, dried
cranberries, honey-champagne vinaigrette

CAESAR 10

romaine, white anchovy, pecorino romano,
focaccia crouton

BUTTERLEAF & BABY SPINACH 9

toasted pepitas, manchego, white balsamic
vinaigrette, balsamic reduction

ROASTED BEET 10

arugula, candied walnut, ricotta,
balsamic reduction

QUINOA & VEGETABLE 12

arugula, avocado, cucumber, carrot, celery,
red pepper, radish, red grapes, ricotta
salata, pepitas, peppercorn vinaigrette

GRILLED CHICKEN 14

spinach, mixed greens, cucumber, carrot,
lentils, cashews, raisins, curry aioli, curry
vinaigrette

TUNA NIÇOISE 15

greens, potato, tomato, egg, artichoke,
haricot vert, olive, anchovy, dijon vinaigrette

soups

FRENCH ONION 7

crostini, gruyere

SOUP DU JOUR mp

larger plates

CREPE of the DAY 14

chef's daily preparation

SHEPHERD'S PIE 14

Chef's daily preparation

SHRIMP SCAMPI 18

shrimp, squash, heirloom tomatoes in a
white wine butter sauce

STEAK FRITTES 16

grilled flat iron steak, fries, maître
d'hotel butter, port demi glace

PUMPKIN RAVIOLI 14

butternut squash, spinach, ricotta, toasted
hazelnuts, sage-brown butter pan sauce

FISH & CHIPS 14

beer battered cod, apple slaw, fries, green
chile tarter sauce

SLICED STEAK 16

flat iron, angel hair pasta salad, basil,
asparagus, red pepper, parmesan, balsamic
reduction

CHICKEN CLUB SANDWICH 12

bacon, lettuce, tomato, avocado, roasted
garlic aioli, focaccia

PORK BÀNH MÍ 13

sriracha mayo, pickled vegetables, cucumber,
jalapeño, cilantro **(baguette or lettuce wrap)**

BURGER 12

(choose two) cheddar, swiss, green chile,
artichoke, mushroom, roasted red pepper

beverages

iced tea, coke products, izee soda, san pellegrino soda (aranciata, limonata), hot loose leaf tea (nm tea co.) 3
s. pellegrino sparkling mineral water, acqua panna spring water (500ml/1l) 3 / 5

Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.