the artichoke cafe

dinner menu

shared & small plates

STEAMED ARTICHOKE 9

lemon-sage butter, bacon aioli, romesco

ROASTED GARLIC 11

montrachet goat cheese, roasted red pepper, roasted olive, grilled baguette

SAUTEED CALAMARI 14

white wine, pernod herb butter, wilted arugula

CRAB CAKES 18

roasted red pepper, baby arugula, shaved fennel, almond

MEAT & CHEESE BOARD 18

selection of artisan cheese, cured meat, accompaniments

SMOKED PORK BELLY 14

sherry glaze, bourbon apple butter, pickled apple, scallion

STFAK TARTARF 14

shallot, pickled chile, quail egg yolk, sourdough-rye lavash

BRUSSELS SPROUT 10

preserved meyer lemon vinaigrette, Calabrian chile, oyster mushroom, sunchoke chip

salad

FARM GREENS 10

sherry vinaigrette, market vegetables, manchego

CAESAR 9

romaine, radicchio, thyme crouton, pecorino

PEAR SALAD 12

butter leaf, poached pear vinaigrette, blood orange, aged goat cheese, fennel pollen

THE WEDGE 12

blue cheese dressing, bacon, tomato, pickled onion

SOUP

FRENCH ONION SOUP 8 crostini, gruyere

SOUP OF THE MOMENT 7

pasta

RAVIOLI 24

changes with the season, always vegetarian

seafood

PAN SEARED SCALLOPS 39

squid ink risotto, shimeji, haricot vert, shaved black truffle

SCOTTISH SALMON 35

job's tears, spinach, leek, mushroom, sage, lemon-thyme butter

meat & poultry

CHICKEN BREAST 26

wild mushroom broth, broccolini, shitake, cippolini, farro

DUCK CASSOULET 32

duck leg confit, braised marrow bean, caramelized fennel butter

PORK CHOP 32

roasted squash, braised greens, maple demi cream, smoked pork belly

STEAK FRITES 26

bistro cut, fries, blue cheese butter, bone marrow aioli

BEEF TENDERLOIN 36

duck fat potato, charred broccolini, piquant chimichurri

LAMB RACK 34

parsnip purée, anise honey carrot, haricot vert, almond, demi-glace

EXECUTIVE CHEF : DAVID GASPAR DE ALBA