

the artichoke cafe

lunch menu

small plates

STEAMED ARTICHOKE 9
meyer lemon-sage butter

ROASTED GARLIC 9
montrachet goat cheese, roasted red peppers,
roasted olives, crostini

CRAB CAKES 18
blue crab, red pepper crème, shaved fennel,
mixed greens, dill

CHARCUTERIE BOARD 16
olympia provisions cured meats, grain
mustard, pickles

greens

add chicken breast 6 • crab cake 9 •
salmon 9 • pork belly 5 • flat iron steak 12

BUTTERLEAF & BABY GREENS 10
pear vinaigrette, aged goat cheese,
hazelnut, fennel pollen

CAESAR 10
romaine, radicchio, thyme crouton,
pecorino, white anchovy

ROASTED BEET 12
frisée, endive, walnut, balsamic vinaigrette,
bay blue cheese

WILTED CHICORY 12
braised pork belly, crème fraiche, poached
farm egg, porcini crumb

GRILLED CHICKEN 14
spinach, mixed greens, cucumber, carrot,
lentils, cashews, raisins, curry aioli

TUNA NICOISE 15
greens, potato, tomato, egg, artichoke,
haricot vert, olive, anchovy, dijon vinaigrette

soups

FRENCH ONION 7
crostini, gruyere

SOUP DU JOUR mp

larger plates

SHEPHERD'S PIE 14
chef's daily preparation

SALMON PENNE 18
tomato, red onion, white wine butter
sauce, romano

STEAK FRITES 16
flat iron steak, fries, porcini 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,
broccolini, red pepper, parmesan, balsamic
reduction

CHICKEN SALAD SANDWICH 12
bacon, lettuce, tomato, focaccia

BURGER 14
chèvre, green chile, bacon, aioli, brioche

beverages

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