

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 • flat iron steak 12

FARM GREENS 10
sherry vinaigrette, snap pea, radish,
manchego

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

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

GRILLED CHICKEN 14
chopped curly leaf kale, caramelized onion,
roasted tomato, goat cheese dressing,
grana, fried chick pea

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

soups

FRENCH ONION 7
crostini, gruyere

SOUP OF THE MOMENT mp

larger plates

SLICED STEAK 16
flat iron, angel hair pasta salad, basil,
broccolini, red pepper, parmesan, balsamic
reduction

SALMON STROZZAPRETI 18
fennel, white wine cream sauce,
pecorino

STEAK FRITES 16
flat iron steak, fries, porcini butter,
bone-marrow aioli

SQUASH 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

REUBEN SANDWICH 12
corned beef, sauerkraut, gruyere, Russian
dressing, sour pickle

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