

# the artichoke cafe

## lunch menu

### small plates

#### STEAMED ARTICHOKE 9

lemon-sage butter, black pepper aioli

#### ROASTED GARLIC 9

montrachet goat cheese, roasted red peppers, roasted olives, grilled baguette

#### 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 • bistro filet 12

#### FARM GREENS 10

sherry vinaigrette, snap pea, radish, manchego

#### CAESAR 10

romaine, radicchio, thyme crouton, pecorino, white anchovy

#### ROASTED BEET 12

baby arugula, walnut, balsamic vinaigrette, Bay blue cheese

#### SUMMER PEACH 12

butter leaf, pickled red onion, chèvre, peach vinaigrette

#### TUNA NICOISE 16

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

#### CURRY CHICKEN 16

baby spinach, crimson lentil, carrot, apple, cucumber, golden raisin, cashew, curry vinaigrette, curry aioli

### soups

#### FRENCH ONION 7

crostini, gruyere

#### SOUP OF THE MOMENT mp

### larger plates

#### SEASONAL CRÊPE 14

#### SLICED STEAK 18

bistro filet, angel hair pasta salad, basil, broccolini, red pepper, parmesan, balsamic reduction

#### STEAK FRITES 18

bistro filet, fries, blue cheese butter, black pepper aioli

#### BASIL RAVIOLI 14

chèvre, swiss chard, hazelnut, beurre blanc

#### FISH & CHIPS 14

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

#### BLT 12

Niman Ranch bacon, heirloom tomato, basil aioli, Sage Bakehouse sourdough

#### CHICKEN SALAD SANDWICH 12

bacon, lettuce, tomato, Sage Bakehouse sourdough

#### BURGER 14

chèvre or white cheddar, 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/11) 3 /5