the artichoke cafe
dinner menu

shared & small plates

SHISHITO PEPPERS 7
italian olive oil, salbitxada

STEAMED ARTICHOKE 9
lemon-sage butter

ROASTED GARLIC 9
montrachet goat cheese, roasted red pepper,
roasted olive, grilled baguette

SCALLOP CEVICHE 14
jalapeńo oil, cucumber, cherry tomato,
cilantro, citrus

CHILLED CRAB CAKE 18
cucumber, avocado, dill, lemon,
mustard crème fraîche

CHEESE PLATE 14
selection of three cheeses, fruit compote

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

SMOKED PORK BELLY 14
sherry glaze, bourbon peach purée,
pickled peach, scallion

STEAK TARTARE 14
shallot, pickled chile, quail egg yolk,
celeriac chip

FRIED CAULIFLOWER 10
romesco, toasted almonds

salad

FARM GREENS 10
sherry vinaigrette, market vegetables,
manchego

CAESAR 9
romaine, radicchio, thyme crouton, pecorino

SUMMER PEACH 12
butter leaf, pickled red onion, chèvre, peach
vinaigrette

CAPRESE 12
heirloom tomato, mozzarella di bufala, fresh
basil, italian olive oil

soup

FRENCH ONION SOUP 7
crostini, gruyere

SOUP OF THE MOMENT mp

pasta

RAVIOLI 24
arugula pesto, caramelized onion, chévre,
swiss chard, farm egg, pecorino

seafood

SCALLOPS 39
fresh corn polenta, tomato, hericot vert, basil

WILD GRILLED SALMON 35
grilled peach, baby arugula, corn, shallot,
preserved meyer lemon vinaigrette

meat & poultry

CHICKEN BREAST 26
cauliflower purée, chèvre, sage pan gravy,
ancho chile butter

DUCK BREAST 34
roasted carrot, herbed potato, citrus plum
reduction

PORK CHOP 32
polenta, braised greens, pork 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 RIB 38
grilled cauliflower, cipollini, salbitxada, fried caper