

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
- CALAMARI 14
kalamata aioli, lemon
- CRAB CAKES 18
roasted red pepper, baby arugula, shaved
fennel, almond
- MEAT & CHEESE BOARD 16
selection of artisan cheese, cured meat,
accompaniments
- SMOKED PORK BELLY 14
sherry glaze, bourbon apple butter,
pickled apple, scallion
- STEAK TARTARE 14
shallot, pickled chile, quail egg yolk,
sourdough-rye lavash
- FRIED CAULIFLOWER 10
romesco, toasted almonds

salad

- FARM GREENS 10
sherry vinaigrette, market vegetables,
manchego
- CAESAR 9
romaine, radicchio, thyme crouton, pecorino
- FALL APPLE 12
baby spinach, pomegranate, feta, spiced
pecans, honey-balsamic vinaigrette
- 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
- LAMB RAGOUT 34
pappardelle, eggplant, naked goat, basil

seafood

- SCALLOPS FRA DIAVOLO 39
tomato, oregano, polenta, haricot vert
- WILD GRILLED SALMON 35
job's tears, spinach, leek, chanterelle, sage,
lemon-thyme butter

meat & poultry

- CHICKEN BREAST 26
cauliflower purée, chèvre, sage pan gravy,
ancho chile butter
- DUCK BREAST 34
roasted pear, wilted arugula, plum vinaigrette
- 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

EXECUTIVE CHEF : DAVID GASPAR DE ALBA

20% gratuity added to parties of six or more

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.