

the artichoke cafe

lunch menu

small plates

STEAMED ARTICHOKE 9

lemon-sage butter, bacon-thyme aioli, romesco

ROASTED GARLIC 9

montrachet goat cheese, roasted red pepper, roasted olive, grilled baguette

CRAB CAKES 18

blue crab, red pepper-almond purée, shaved fennel, mixed greens

MEAT & CHEESE BOARD 16

selection of artisan cheese, cured meat, accompaniments

greens

add chicken breast 7 • crab cake 9 • salmon 9 • bistro filet 12

FARM GREENS 10

sherry vinaigrette, seasonal vegetable, manchego

CAESAR 10

romaine, radicchio, thyme crouton, pecorino, white anchovy

SPRING VEGETABLE 12

beet, kale, cucumber, orange, farro, citrus vinaigrette, goat cheese

WEDGE 12

blue cheese dressing, bacon, tomato, pickled red onion

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

SOUP OF THE MOMENT mp

FRENCH ONION 8

crostini, gruyere

larger plates

SEASONAL CRÊPE 14

SLICED STEAK 18

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

STEAK FRITES 18

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

RAVIOLI 14

chèvre, swiss chard, hazelnut, beurre blanc

FISH & CHIPS 14

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

GRILLED EGGPLANT SANDWICH 12

roasted red pepper, grilled onion, kale pesto, mozzarella, focaccia

ROAST BEEF SANDWICH 14

sautéed mushroom, grilled onion, provolone, horseradish aioli, red chile jus, baguette

FRIED CHICKEN SANDWICH 14

tomato, sour pickle, chipotle aioli, honey mustard, kaiser roll

BURGER 14

chèvre, gruyere, 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/1l) 3 /5