

ART CENTER CAFÉ

PRESENTED BY **la mie**

MAIN PLATES

Grilled Salmon (fresh) with roasted seasonal vegetables \$18

Petite Tenderloin (fresh) four ounce center cut with seasonal vegetables \$25

Pasta Primavera fresh pasta and vegetables with cream and parmesan \$16 v

Chicken Green Olive Pasta fresh pasta with tomato sauce and grated parmesan \$16

SANDWICHES with salad or chips, or fresh fruit

Chicken Salad grape, apple, celery, walnut, mayo, balsamic on croissant \$16

Turkey Avocado goat cheese, cucumber, greens on baguette \$16

Chicken Parmesan served warm with prosciutto, tomato, onion, provolone \$16

Falafel Pita with lemon yogurt sprouts, cucumber, tomato \$16 v

Tuna Melt albacore tuna, olives, caper, mayo, provolone \$16

Vegetarian Chili black and kidney beans, tomato, bell pepper, avocado, cilantro \$16 v

v = vegetarian | vg = vegan

gf = gluten free | df = dairy free

3% surcharge will be applied to all credit card transactions.

FOOD AND DRINK ARE NOT ALLOWED IN THE GALLERIES.

Items may be carried through the courtyard to the lobby.

CAFÉ HOURS

Tuesday – Sunday 10 am – 3 pm

Monday closed

ON SUNDAYS

The Art Center Cafe offers eggs, small plates, sandwiches and salads plus a selection of fresh pastries and desserts along with our full espresso and beverage menu.

SALADS

French Picnic picnic salad of choice, baguette, beet, and fruit \$16 (gf optional)
chicken salad, tuna salad, or salmon salad

Warm Chèvre fresh pear, beet, roasted pecan, dried cherries, mesclun \$18 v

Caesar Wedge crispy garbanzos, boiled egg, crouton \$16
+ add grilled salmon \$8
+ add grilled chicken \$6
+ add tenderloin \$15

Southwest Chicken Bowl brown rice, arugula, chick peas, avocado, pumpkin seeds, chipotle \$18

Spiced Salmon Bowl arugula, farro, cucumber, radish, lemon yogurt, chimichurri, pumpkin seed \$18

SPECIALTY PLATES All plates are served with toast points (gf crackers upon request)

Eggplant Parmesan served with green salad, cucumber, olives, oil/balsamic \$14 v, gf

Broiled Halloumi chickpeas, tomato, onion, carrot, chili pepper \$14 v

Salmon Toast with green salad, olives, cucumber, oil/balsamic \$14

Prosciutto aged Provolone, Castelvetrano olives, herb roasted nuts \$14

Hummus Bruschetta with roasted pumpkin seeds, green salad, olives \$14 v

DESSERTS

Affogato

Tiramisu traditional or lemon

Chocolate Mousse

Torte/Cake

BEVERAGES

Wine | Beer | Espresso available