

# ART CENTER CAFÉ

PRESENTED BY **lamie**

## SALADS, BOWLS, & SOUP

### **Strawberry Fields Salad** \$18

Fresh greens, roasted pecans, goat cheese, balsamic dressing

### **French Picnic Salad** \$17

Fresh greens, cornichons, radish, olives, cucumber, pear, sliced baguette

Choice of chicken salad, tuna salad, or salmon salad

### **Caesar Wedge** \$17

Romaine, hard boiled egg, parmesan, toasted baguette

### **Warm Chèvre Salad** \$18

Fresh greens, beets, herbed nuts, dried cherries, pears, lemon honey dressing

### **Summer Farro Bowl** \$15

Arugula, cucumber, cherry tomatoes, shredded carrot, avocado, dill green goddess

### **Minestrone Soup** \$16

Summer squash, white beans, hearty greens, baguette

Add to any salad or bowl

+ chicken \$6

+ salmon \$6

+ shrimp \$8

## **Executive Chef Stephanie Williams**

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

## SANDWICHES

\*Includes choice of side salad, chips, or fruit cup

### **Chicken Salad** \$17

Grapes, apples, celery, walnuts, mayonnaise, balsamic, fresh greens, croissant

### **Turkey Avocado** \$17

Goat cheese, cucumber, fresh greens, baguette

### **Tuna Melt** \$17

Albacore tuna, olives, mayonnaise, provolone, sourdough

### **Grilled Chicken Pesto** \$17

Basil pesto aioli, prosciutto, provolone, baguette

### **Falafel Pita** \$17

Cucumber, tomatoes, lemon yogurt, sprouts

## MAIN PLATES

### **Pasta Primavera** \$17

Handmade bucatini pasta with seasonal vegetables, Parmesan cream

### **Shrimp Scampi** \$20

Handmade bucatini pasta with shallot, garlic, lemon, butter

### **Agnolotti Pasta** \$18

Spinach ricotta filling, Parmesan, creamy pesto

### **Grilled Salmon** \$19

Roasted vegetables, seasonal puree

### **Chicken Piccata** \$19

Green beans, smashed potatoes, lemon caper sauce

## SMALL PLATES

Served with toast points, gf crackers upon request

### **Eggplant Parmesan** \$15

Fresh greens, cucumber, olives

### **Broiled Halloumi** \$15

Stewed tomatoes, chickpeas, parmesan

### **Salmon Toast** \$15

Fresh greens, cucumber, olives

### **Cheese & Charcuterie Plate** \$16

Aged provolone, prosciutto, olives, herb roasted nuts

### **Hummus Toast** \$15

Fresh greens, cucumber, olives, pumpkin seeds