

ART CENTER CAFÉ

PRESENTED BY **lamie**

VEGETARIAN AND VEGAN

Dishes marked with “v” can be ordered as vegan

SALADS

Strawberry Fields Salad \$18 v

Fresh greens, roasted pecans, goat cheese, balsamic dressing

Warm Chèvre

Fresh pear, beet, roasted pecan, dried cherries, mesclun \$18

Caesar Wedge \$17

Romaine, hard boiled egg, parmesan, toasted baguette

Summer Farro Bowl \$15 v

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

Minestrone Soup \$16 v

Summer squash, white beans, hearty greens, baguette

Executive Chef Stephanie Williams

vg = vegan | v = vegetarian

gf = gluten free | df = dairy free

3% surcharge will be applied to all credit card transactions

SANDWICHES

with salad, chips, or fresh fruit

Carrot Avocado

Goat cheese, cucumber, greens on baguette \$16

Falafel Pita

With lemon yogurt, sprouts, cucumber, tomato \$17 v

MAIN PLATES

Pasta Primavera

Fresh pasta and vegetables with cream and parmesan \$17 v

Agnolotti Pasta \$18

Spinach ricotta filling, Parmesan, creamy pesto

SMALL PLATES

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

Eggplant Parmesan

Served with green salad, cucumber, olives, oil/balsamic \$15 gf

Broiled Halloumi

Chickpeas, tomato, onion, carrot, chili pepper \$15

Hummus Bruschetta

With roasted pumpkin seeds, green salad, olives \$15 df v