

ART CENTER CAFÉ

PRESENTED BY **lamie**

SALADS, BOWLS, & SOUP

Strawberry Fields Salad \$18 (vg, gf)

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 (vg)

Romaine, hard boiled egg, parmesan,
toasted baguette

Warm Chèvre Salad \$18 (vg)

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

Summer Farro Bowl \$15 (vg)

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

Minestrone Soup \$16 (v)

Summer squash, white beans,
hearty greens, baguette

Add to any salad or bowl

+ chicken \$6

+ salmon \$6

+ shrimp \$8

Executive Chef Stephanie Williams

vg = vegetarian | v = vegan

gf = gluten free | df = dairy free

SANDWICHES

Includes choice of side salad, chips, or fruit cup

Chicken Salad \$17 (df)

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 (vg)

Cucumber, tomatoes, lemon yogurt, sprouts

MAIN PLATES

Pasta Primavera \$17 (vg)

Handmade bucatini pasta with seasonal vegetables,
parmesan cream

Shrimp Scampi \$20

Handmade bucatini pasta with shallot, garlic,
lemon, butter

Grilled Salmon \$19 (gf)

Roasted vegetables, seasonal puree

Chicken Piccata \$19 (gf)

Green beans, smashed potatoes, lemon caper sauce

SMALL PLATES

Served with toast points, gf crackers upon request

Eggplant Parmesan \$15 (vg)

Fresh greens, cucumber, olives

Broiled Halloumi \$15 (vg)

Stewed tomatoes, chickpeas, parmesan

Salmon Toast \$15 (df)

Fresh greens, cucumber, olives

Cheese & Charcuterie Plate \$16

Aged provolone, prosciutto, olives, herb roasted nuts

Hummus Toast \$15 (v)

Fresh greens, cucumber, olives, pumpkin seeds

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

ART CENTER CAFÉ

PRESENTED BY **lamie**

KIDS MENU \$6 each

PASTA

Butter Noodles

Fresh pasta and parmesan cheese

Pasta Marinara

Fresh pasta, tomato sauce, and parmesan cheese

SANDWICHES

Includes choice of side salad, veggies + ranch, chips, or fruit cup

Housemade PB&J

Turkey & Cheese Sandwich

Ham & Swiss Croissant

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

ART CENTER CAFÉ

PRESENTED BY **lamie**

EGGS

Avocado Toast \$16

Goat cheese, folded eggs, fresh fruit

Omelet Fromage \$16

Fresh herbs, roasted potatoes, toast points

Traditional Omelet \$16

sauteed spinach, roasted potatoes, toast points

+lox salmon \$4

+prosciutto \$4

Quiche Lorraine \$16

choice of salad, chips, or fruit

Egg Croissant \$16

provolone, prosciutto, choice of salad, chips, or fruit

SALADS

Caesar Wedge \$17 (vg)

Romaine, hard boiled egg, parmesan, toasted baguette

Warm Chèvre Salad \$18 (vg)

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

SUNDAY BRUNCH

*This menu is only available on Sundays
from 10 am - 3 pm*

SANDWICHES

Includes choice of side salad, chips, or fruit cup

Chicken Salad \$17 (df)

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

Turkey Avocado \$17

Goat cheese, cucumber, fresh greens, baguette

Falafel Pita \$17 (vg)

Cucumber, tomatoes, lemon yogurt, sprouts

SMALL PLATES

Served with toast points, gf crackers upon request

Eggplant Parmesan \$15 (vg)

Fresh greens, cucumber, olives

Broiled Halloumi \$15 (vg)

Stewed tomatoes, chickpeas, parmesan

Salmon Toast \$15 (df)

Fresh greens, cucumber, olives

Cheese & Charcuterie Plate \$16

Aged provolone, prosciutto, olives, herb roasted nuts

Hummus Toast \$15 (v)

Fresh greens, cucumber, olives, pumpkin seeds

Executive Chef Stephanie Williams

vg = vegetarian | v = vegan

gf = gluten free | df = dairy free

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

ART CENTER CAFÉ

PRESENTED BY **lamie**

WINE

Prosecco - Italy \$14 (187ml)
Sauvignon Blanc - France \$16 / \$46
Chardonnay - California \$13 / \$38
Rose - France \$16 / \$46
Pinot Noir - Sonoma \$14 / \$40
Aperol Spritz \$14
Mimosa \$15

BEER

Michelob Ultra \$6
Exile Ruthie \$6
Big Grove Easy Eddie \$6

NON ALCOHOLIC

De Soi Aperol Spritz \$10
Athletic Co. Run Wild IPA \$6

ESPRESSO & COFFEE

Espresso Shot \$3
Americano \$4
Cold Brew \$5.50
Cappuccino \$4.50
Latte \$5.50
Honey Oat Latte \$6.50
Pour Over \$5
French Press \$10 / \$16
Affogato \$8

TEA & BEVERAGES

Chai \$6.50
Matcha \$6.50
Golden Milk \$6.50
Organic Hot Tea \$4
Iced Tea \$4
Hot Chocolate \$4.50

DESSERTS & PASTRIES

A variety of desserts and fresh made pastries are available in the Art Center Café such as, cookies, macarons, gelato, cheesecake, tiramisu, cake, croissants, and more.

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