

CAFÉ DES ARTISTES

MENU

SANDWICHES

Turkey Club - \$11.95

Turkey, Bacon, Red Leaf Lettuce, Tomato, Avocado, Green Chile, Housemade Lemon-Chile Mayonnaise

Italian Hero - \$11.95

Ham, Salami, Provolone Cheese, Italian Dressing, Italian Seasoning, Marinated Red Onions

Roast Beef - \$11.95

Roast Beef, Horseradish Cream Sauce, Homemade Mayonnaise, Red Leaf Lettuce, Tomato, Muenster Cheese

Ham & Brie - \$11.95

Ham, Brie, Red Leaf Lettuce, Tomato, Avocado, Dijon Mustard

Smoked Chicken - \$11.95

Smoked Chicken, Red Leaf Lettuce, Tomato, Avocado, Dijon Mustard

Fresh Mozzarella - \$11.95

Fresh Mozzarella, Granny Smith Apple, Marinated Red Peppers, Fresh Basil, Lemon-Chile Mayonnaise

Turkey Breast - \$11.95

Turkey, Havarti Cheese, Red Leaf Lettuce, Tomato, Avocado, Green Chile, Lemon-Chile Mayonnaise

Avocado, Cheese & Chile - \$10.95

Avocado, Green Chile, Havarti Cheese, Red Leaf Lettuce, Tomato, Lemon-Chile Mayonnaise

Bird & Berry - \$10.95

Turkey, Cranberry Sauce, Cream Cheese, Fresh Chicken Broth Stuffing

Tuna - \$10.95

Tuna Salad, Red Leaf Lettuce, Tomato, Dijon Mustard

Egg - \$10.95

Egg Salad, Red Leaf Lettuce, Tomato, Dijon Mustard

Turkey Light - \$9.95

Turkey, Red Leaf Lettuce, Tomato, Dijon Mustard

BLT - \$9.95

Bacon, Red Leaf Lettuce, Tomato, Lemon-Chile Mayonnaise

*Our Sandwiches are Served on a Choice of Sourdough or All Wheat Bread (Croissants are an Additional \$2)
All Sandwiches are Served with a Side of Gourmet Potato Chips*

SALADS

Smoked Salmon - \$14.95

Smoked Salmon, Spring Mix, Tomato, Red Onion, Lemon, Dill, Capers, House Dressing

Salade Niçoise - \$14.95

Tuna, Spanish Anchovies, Spring Mix, Baby Dutch Potatoes, Haricots Verts, Tomato, Olive Niçoise, Boiled Egg, Niçoise Dressing

Prosciutto Mozzarella - \$13.95

Prosciutto, Fresh Mozzarella, Basil, Olives, Garlic Marinated Tomatoes, House Dressing

Chef Salad - \$12.95

Ham, Turkey, Havarti Cheese, Spring Mix, Tomato, Avocado, Cucumber, Carrot, House Dressing

Tuna Salad - \$11.95

Tuna Salad, Spring Mix, Tomato, Avocado, House Dressing

Egg Salad - \$11.95

Egg Salad, Spring Mix, Tomato, Avocado, House Dressing

Vegan Caprese Salad 11.95

Tomato, Onion, Avocado, Basil, Mixed Green, Balsamic Dressing

Kale & Apple Salad 11.95

Kale, Apple, Pecan, Blue Cheese, Balsamic House Dressing

Garden Salad - \$10.95

Spring Mix, Tomato, Avocado, Cucumber, Carrot, Thinly Sliced Red Onion, House Dressing

We use Organic, Non-GMO Local Products when Possible - Our Take Out Containers & disposable tableware are Non-Plastic and Compostable

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HOMEMADE PASTRIES

*~ Fresh Daily Selection of Homemade
Cakes, Tarts & Pies
Price varies from \$4.95-\$6.95 ~*

- Cookies - \$2.50
- Lemon Squares - \$3.95
- Brownies - \$3.95
- Croissant - \$3
- Chocolate Croissant - \$3.50
- Apple Roll - \$3.25
- Muffin - \$3
- Beignets - \$4.50
- Chocolate Truffles - \$4.25

COFFEE & TEAS

~12oz Make it 16oz for +\$0.50~

- Americano - \$3.50
- Espresso - \$3
- Latte - \$4.50
- Chai Latte - \$4.50
- Cappuccino - \$4.50
- Mocha - \$5.50
- Breve - \$5
- Shot in the Dark - \$1.50
- Hot Chocolate - \$4.50
- Matcha Latte - \$5.75
- Tea - \$3
- Flavored Syrups, Milk Substitute - \$1

DRINKS

- Aquafina - \$1.50
- Evian (1 liter) - \$4.50
- Perrier (1/3 liter) - \$3
- San Pellegrino (1/3 liter) - \$3
- San Pellegrino (1 liter) - \$4.50
- Flavored San Pellegrino - \$3
- Tropicana Orange - \$2.50
- Soda - \$1.50
- La Croix - \$1.50
- Baí - \$3.50
- V8 - \$2.50
- Starbucks Frappuccino - \$3
- Ginger Brew - \$3.50
- Red Bull - \$4
- Yerba Mate - \$3.50
- Iced Tea/Lemonade - \$2.50

GELATO

~Single 5 oz - \$4.90 Double 8 oz - \$7.90~

- Dark Chocolate
- French Vanilla Bean
- Sicilian Pistachio
- Mint Chocolate Chips
- Sea Salt Caramel with Truffle
- Banana Dulce de Leche
- Raspberry Sorbet
- Passion Fruit Sorbet

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SPECIALTY PLATES

Croissant de l'Artiste - \$12.95

Ham, Scrambled Eggs, Mix of Cheeses, Green Chile, served on a crispy Croissant, with a side of Spring Mix and Tomato

Quiche du Jour - \$12.95

Quiche of the Day, with a side of Spring Mix and Tomato

Marinara Artichokes - \$12.95

Marinated Artichokes, Marinara Sauce, Fresh Mozzarella, Fresh Basil, Thyme, Spring Mix, Walnuts

Cheese Plate - \$16.95

A selection of 5 different European Cheeses, Figs, Walnuts, Local Honey

Charcuterie Plate - \$16.95

Paté de Campagne, Chorizo, Prosciutto, Salami, Roast Beef, Cornichons, Basque Peppers

Combo Plate - \$19.95

A selection of 3 different European Cheeses, Paté de Campagne, Prosciutto, Figs, Walnuts, Cornichons, Basque Peppers, Spring Mix

Soup of the Day - 5.95 Cup / 8.95 Bowl

(Seasonal Selection)

DINNER ENTREES

Foie Gras - \$23

2 medallions of foie gras, served with a side of spinach + mushrooms, balsamic drizzle, and croutons.

Pork Roast Crock Pot - \$24

Pork Shoulder, Onions, Roasted Garlic, Herbs, Broth

Salmon Fillet - \$28

Wild Caught Salmon, Garlic, Dill, Lemon, Olive Oil

Tuna Steaks - \$28

Tuna Steak, Baby Red Potatoes, Parmesan Cheese, Lemon Slices, Garlic, Herbs, Olive Oil

Crispy Roast Chicken & Vegetables - \$23

Organic Free Range Chicken, Lemon, Celery, Garlic, Thyme, Rosemary, Yukon Gold Potatoes, Carrots, Onions, Olive Oil

BBQ Ribs - \$26

Rack of Pork Ribs, BBQ Sauce, Baked Beans