

# the artisan cafe



## dinner menu

### Starters

*soup of the day*

\$10

*blistered brussel sprouts*

with charred garlic

\$10

*dungeness crab cakes*

with chipotle aioli on a bed of mixed greens with balsamic dressing

\$16

*grilled polenta square*

with roasted tomato, balsamic glaze, & sprigs served with a crispy baked crouton

\$15

*chopped salad*

With baby mixed greens, apples, pomegranate, blue cheese, roasted almonds, & hard boiled egg with a grainy mustard balsamic dressing

\$17

*slow-baked brie*

with a drizzle of honey & rosemary sprigs served with a crispy baked crouton

\$15

### Entrees

*artisan gourmet hamburger*

served on a toasted brioche bun

with all the fixins & french fries

add cheddar cheese .....

\$19

\$2

add bacon .....

\$3

*bbq baby back ribs*

with sweet potato fries

\$19

*linguini with pesto*

with heirloom cherry tomato

& parmesan cheese

add chicken .....

\$16

\$3.75

*ginger soy glazed salmon bowl*

with quinoa & sauteed fresh vegetables

\$26



# the artisan cafe

**lunch menu**

**desserts**

request for selection

\$10-12