

CAFÉ CHEESERIE

THE SPRING COLLECTION

Inspired by the rebellious origins of the independent artist collective known as the impressionists and the revolutionary course they charted for modern art.

OPENING

MEDITERRANEAN STILL LIFE 21
whipped feta, olives, cucumber, pickled onion, grilled halloumi, lemon carrots, beet hummus & grilled sesame roasted lemon focaccia

GARDEN STUDY BURRATA 18
strawberry bruschetta, burrata, strawberry rosé vinegar, olive oil & toasted baguette

PARMESAN FRIES 11
handcut french fries, parmigiano reggiano, garlic butter & umami mayo

WARM HOUSE FOCACCIA 8
sesame seed & roasted lemon focaccia served with spring pea pesto

BREAD & BUTTER 7
warm baguette with honey, thyme, lemon & shallot compound butter

THE ARTIST'S GARDEN

GRILLED SHRIMP & GREEK ORZO 19
seasonal greens, grilled shrimp, pickled onion, sun-cured tomato, cucumber, feta, greek orzo pasta with preserved lemon, olives & herbs

SPRING COBB SALAD 18
grilled chicken, benton's bacon, avocado, hard-boiled egg, smoked blue cheese, cherry tomato, asparagus, peas & herby ranch

STRAWBERRY & GOAT CHEESE 16
strawberries, shaved fennel, arugula, goat cheese, pickled onions, marcona almonds & yuzu lemon vinaigrette

MARKET GREENS 13
hydroponic greens, cherry tomato, cucumber & pickled onion with choice of dressing

- add grilled lemon chicken +4
- add grilled garlic shrimp +5

MAIN GALLERY

STARRY NIGHT GRILLED CHEESE 17
double crème brie, gruyère & bordeaux cherry compote on Van Gogh-inspired sourdough bread served with parmesan fries & umami mayo

THE DEFINITIVE CLASSIC 16
new school american cheese, ashe county cheddar, and gruyère on sourdough bread with a golden parmesan crust served with old-fashioned tomato soup

- add benton's bacon +2
- add tomato +1
- gluten-free bread available

THE CHARCUTERIE BURGER 22
local beef, gruyère, prosciutto crisp, dijon mustard, umami mayo, & arugula on a sesame buttermilk bun served with a choice of side

CLASSIC CAFÉ BURGER 20
local beef, american cheese, tomato, lettuce, and grilled onion on a sesame buttermilk bun, served with a choice of side

CLASSIC PARISIAN HAM & BRIE 18
rosemary ham, double crème brie, honey-thyme lemon shallot butter, rosé dijon mustard & cornichons on house-baked demi baguette, served with choice of side

GRILLED CHICKEN & WHIPPED FETA 17
grilled lemon chicken, whipped feta, saffron wildflower honey & arugula on house-baked demi baguette, served with choice of side

SPRING GARDEN FOCACCIA SANDWICH 18
beet hummus, pea & green garlic pesto, grilled olive oil carrots, asparagus, avocado, arugula on sesame seed & roasted lemon focaccia (vegan) served with choice of side

GOLDEN CHICKEN HANDPIES 18
crispy hand pies filled with roasted chicken, spring vegetable pot pie filling served with market greens

SIDES

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|---------------------------|-------|
| OLD FASHIONED TOMATO SOUP | 4 6 |
| GREEK ORZO PASTA SALAD | 5 |
| PARMESAN FRIES | 5 |
| HANDCUT FRIES | 4 |
| SMALL HOUSE SALAD | 4 |
| KETTLE CHIPS | 3.5 |

LITTLE ARTISTS

KIDS MEAL 12
served with apple juice or fresh squeezed lemonade

- grilled cheese, ham & cheese baguette, or grilled chicken strips
- side of fresh fruit, veggie chips, banana chips, or old fashioned tomato soup

MINI CHARCUTERIE BOARD 12
ham roll-ups, cheese flowers, fresh fruit, banana chips, gluten-free crackers, and nutella (Gluten Free)

COLD BEVERAGES

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|------------------------------------|-----|
| organic iced black tea | 3 |
| fresh squeezed lemonade | 3.5 |
| hibiscus fruit tea | 4 |
| craft sodas | 3.5 |
| bottled water (still or sparkling) | 3.5 |

SPECIALTY TEA

(hot or iced)

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|-----------------------|-----|
| artisan tea pour over | 5 |
| chai latte | 5.5 |
| matcha latte | 5.5 |

CHECK THE PASTRY CASE & COFFEE MENU FOR SEASONAL OFFERINGS

