

BREAKFAST (8am – 3pm)

***The Starving Artist Special** – Two Eggs, Hash Browns, Bacon, & Choice of Toast:
Sourdough, Wheat, or Rye **8**

Add a Pancake **10**

***Eggs Benedict** – Poached Eggs & Country Ham on English Muffin with Hollandaise served
with Hash Browns **10**

***Garden Benedict** – Poached Eggs with Spinach, Tomato, & Hollandaise on French Bread
served with Hash Browns **9**

French Scramble – Scrambled Eggs, Avocado, Spinach, Roasted Red Peppers, & Goat
Cheese with Bacon & English Muffin **9**

French Toast – French Bread served with your choice of Bacon or Hash Browns **8**

Stuffed French Toast – Strawberry Cream Cheese, Chocolate Ganache, with your choice of
Bacon or Hash Browns **10**

The “Womlette” – 3 Egg Omelet made in our Waffle Iron - **Choose any three items:** Bacon,
Spinach, Mushroom, Tomato, Onion, Cheddar, Provolone, or Gouda (Additional Items .50 Each)
Served with Hash Browns & Choice of Toast: Sourdough, Wheat, or Rye **10**

Egg Bowl – Egg Whites, Spinach, Onions, Roasted Red Peppers, Swiss, & Hash Browns **8**
Add Bacon or Sausage **10**

Biscuits and Gravy- Country Style Biscuits topped with Sausage Gravy **8**

Breakfast Tacos- Eggs, Bacon, and Cheddar served with side of Salsa and Hash Browns **9**

BREAKFAST SANDWICHES

Starving Burrito – Scrambled Eggs, Hash Browns, Bacon, Cheddar, & Roasted Red Pepper
Aioli in a Wrap **8**

Diego Rivera Burrito – Scrambled Eggs, Salsa, Jalapeños, & Cheddar in a Wrap with side of
Sour Cream **7**
Add Bacon **8**

Claude Monet – Scrambled Eggs, Spinach, Provolone, Mushrooms, Caramelized Onions, &
Pesto Mayo in a Wrap **8**

Henry Anthony – Lox on Toasted Bagel with Cream Cheese, Red Onions, & Capers **8**

Andy Warhol – Bacon, Egg, & Cheddar on a Bagel **7**

WAFFLES & PANCAKES

Traditional Waffle - 4 Apple Cinnamon, Blueberry & Vanilla Bean, or Chocolate Chip **6**
(Gluten Free Available for Additional Charge)

Traditional Pancake - **2**

Add Blueberries, Strawberries, or Chocolate Chips **3.5 Each**

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

SOUPS

Soup Du Jour – **3.5 cup / 5 bowl**

Clam Chowder – **4 cup / 5.5 bowl**

SALADS

Add Chicken 3.5 or Shrimp 4

House Salad – Mixed Greens with Fresh Vegetables & House Balsamic Dressing

Small 4 / Large 7

Rene Magritte – Arugula, Spinach, Goat Cheese Truffles, Warm Sweet Potatoes, Tomatoes, & Candied Pecans with Lemon Lavender Dressing **12**

Seurat's Chicken Cobb Salad – Chicken Salad, Romaine, Bacon, Red Onions, Tomatoes, Hard Boiled Eggs & Cheddar, with House Made Ranch or Bleu Cheese Dressing on the Side **14**

Taco Salad - Romaine, Tomatoes, Cheddar, Salsa, Avocado, Sour Cream topped with Tortilla Chips and choice of Chicken, Pulled Pork or Shrimp **13**

SANDWICHES

Served with your choice of: Potato Salad, Cole Slaw, or Chips

(Substitute House Salad, Fresh Fruit, or Mac & Cheese for Additional 1)

James Whistler – Turkey, Provolone, Tomatoes, Spinach, Dill Mayo, Gouda, & Olive Tapenade Spread on Ciabatta **9**

Leonardo Da Vinci's Reuben – Hot Pastrami or Turkey with Swiss, Coleslaw, & Russian Dressing on Marble Rye **10**

Frida Kahlo – Turkey, Cranberry Sauce, Brie, & Spinach on Sourdough **9**

Henri Matisse – Roast Beef, Spinach, Tomato, Cheddar, & Horseradish Aioli on Ciabatta **10**

Edgar Degas – “French Dip” – Roast Beef, Provolone, Caramelized Onions &, Au Jus on Ciabatta **10**

Mary Cassatt – Bacon, Spinach, Roasted Red Peppers, Tomatoes, Mozzarella, & Pesto Mayo on Sourdough **9**

Salvador Dali – Chicken or Tuna Salad with Lettuce & Tomato on Marble Rye **9**

John Constable - Meatloaf served with Lettuce, Tomato, Mayo on Ciabatta **10**

MAC & CHEESE

Dali's Mac & Cheese Bowl – Roasted Red Peppers, Spinach & Bacon with our Smoked Gouda & Cheddar Penne **12**

HOUSE TACOS

Emile Appay – 3 Chicken Tacos with Lettuce, Salsa, & Sour Cream with a Side of Black Bean & Corn Salad **12**

Arthur Midy – 3 Sriracha Shrimp Tacos with Lettuce, Salsa, & Sour Cream with a Side of Black Bean & Corn Salad **13**

Thomas Sully – 3 Black Beans, Corn, Salsa, Avocado, Lettuce, & Side of Coleslaw **10**

William Blake - 3 Pulled Pork Tacos, Lettuce, Salsa & Sour Cream with a Side of Black Bean & Corn Salad **12**

VEGAN & VEGETARIAN SANDWICHES

Served with your choice of: Potato Salad, Cole Slaw, or Chips

(Substitute House Salad, Fresh Fruit, or Mac & Cheese for Additional 1)

Francisco Goya -Tofu Scramble Wrap with Hash Browns, Salsa, Spinach, & Vegan Mayo **9**

James Peale - Buffalo Cauliflower Wrap with Lettuce, Tomato, Onion, & Vegan Mayo **9**

Pablo Picasso - Sweet Potato & Black Bean Burger served with arugula, avocado, tomato, onion, & BBQ sauce **12**

Joan Miro – Spinach, Cucumbers, Onions, Tomatoes, Carrots, Goat Cheese, & House Balsamic Dressing in a Wrap **9**

Pierre Renoir – Shaved Warm Sweet Potatoes, Hummus, Arugula, Brie, & Lemon Lavender Dressing on Ciabatta **9**

Van Gough – Red Pepper Hummus, Spinach, Olive Tapenade, Mozzarella, & Roasted Red Pepper Aioli in a Wrap **8**

KID'S MENU

(Served with Chips or Fruit Cup)

PB & Jelly

Turkey & Cheese Sandwich

Grilled Cheese

4.5

DINNER (Wed – Sat 5-9pm)

APPETIZERS

Hummus Plate – Fresh Vegetables with House Pita Chips **8**

French Bread & Olive Oil **4**

Quesadilla - Mixed Veggies and Mozzarella **8**

Pulled Pork Sliders – with Slaw & BBQ Sauce on Hawaiian Rolls **10**

BBQ Shrimp – 2 Skewers Wrapped in Applewood Bacon **10**

Cheese Board – Goat, Smoked Gouda, & Brie with Apples & Cinnamon with Tapenade, & Toast Points **12**

MAIN FARE

Dali's Mac & Cheese Bowl – Penne Pasta with Smoked Gouda & Cheddar, Roasted Red Peppers, Applewood Smoked Bacon, & Sautéed Spinach **12**

Pair with Red Blend

Monet's Meatloaf – Served with a Sweet Chili Sauce over House Mashed Potatoes & Sautéed Spinach **12**

Pair with Malbec

Kandinsky's Chicken Alfredo - Mushrooms, Spinach in a Creamy Alfredo over Penne with a House Salad **14**

Pair with Sauvignon Blanc

Jean Courbe's Tuna Steak - with Risotto & Brussels Sprouts **16**

Pair with Pinot Noir

Rembrandt's Shrimp & Risotto - Pan Seared Shrimp over Arugula Risotto in a Shallot Parmesan White Wine Sauce **14**

Pair with Pinot Grigio

Cezanne's Pesto Pasta - Roasted Red Peppers, Onions, & Zucchini tossed with Arugula & topped with Fresh Parmesan **10**

Add chicken or shrimp 3.5/ 4

Pair with Sauvignon Blanc

The Vegan Artist - Orange Tofu sauteed Brussel Sprouts served with Cauliflower Rice **12**

SPECIALTY COCKTAILS

House Cran Cosmo – Vodka, Lime, Triple Sec, Club Soda, & Cranberry Juice over Ice **7**

The Mona Lisa – Maker's Mark Bourbon, Domaine de Canton Ginger, & Club Soda over an Iceball **8**

Barbados Swizzel – Mount Gay Black Barrel Rum, Pama Pomegranate Liquor, & Pineapple **8**

Russian Mule – Vodka, Lime, & Ginger Beer **8**

Alabama Mule – Whiskey or Bourbon, Lime, & Ginger Beer **8**

LOW CALORIE COCKTAILS

Berry Fizz – Strawberry Juice, Vodka, Muddled Strawberries & Blueberries with a Splash of Soda Water **7**

Orange Fizz – Mango Juice, Vodka, Muddled Peaches & Blueberries with a Splash of Soda Water **7**

BLOODY MARYS

Traditional **5**

Top Shelf **7**

MIMOSAS

Orange, Mango, Cranberry, Peach-Pear, or Strawberry **5**

Ask for a Carafe **14**

Sherbet Mimosa – Raspberry or Orange **5.5**

WINE

RED

Pinot Noir – Trinity Oaks, CA **7**

Malbec – King, Argentina **7.5**

Cabernet – Black Ridge, CA **7.5**

Merlot – Meridian, CA **7**

Red Blend – Black Ink, CA **7.5**

WHITE

Chardonnay – Chateau Souverain, CA **7**

Pinot Grigio – Ca'Stella, Italy **6.5**

Riesling – Black Ridge, CA **7**

Sauvignon Blanc – Chateau Puy-Servain, France **7**

BEER

Bold Rock Apple Cider **4**

Bud Light **3**

Michelob Ultra **3**

Heineken **4**

Newcastle Brown Ale **4**

Blue Moon Wheat Ale **4**

Corona **4**

Smartmouth Alter Ego Saison **5**

Smartmouth Murphy's Law Amber Ale **5**

Rotating Taps **5.5**

COFFEE DRINKS

Brewed Coffee **2.5**

Cold Brew Coffee **3.75**

Hot Chocolate **2.75**

Cappuccino **3.75**

Espresso **2.25**

Latte **3.75**

Specialty Lattes: Vanilla, Caramel, Hazelnut, Raspberry, Macadamia Nut, Mocha, Rose, Lavender, Coconut, & Chai **4.25**

TEAS

Hot Tea **2.5**

(Green Tea, Raspberry, Peppermint, Earl Grey, & English Breakfast)

OTHER BEVERAGES

Fountain Soda **2.5**

Bottled Water **2.25**

Juice **2.75** / Kid's Juice **1.75**

(Apple, Cranberry, Mango, Orange, Strawberry, & Peach-Pear)

Milk **2.5** / Kid's Milk **1.75**

SMOOTHIES **5**

Strawberry & Banana

Orange, Peach, & Mango

Blueberry, Strawberry, & Banana, or Apple, Mango, Spinach, & Pear

A LA CARTE

Single Pancake **2**
Applewood Bacon **2.5**
French Toast **5**
Sausage **2**
Turkey Sausage **2.5**
One Egg **1.5**
Hash Browns **2**
Toast **2**
Bagel w/ Cream Cheese **3.5**
Oatmeal w/ Fresh Fruit & Brown Sugar **4.5**
Grits **2**
Cheesy Grits **2.5**

SIDES

Cole Slaw **2.5**
Chips **2**
Potato Salad **2.5**
Small Salad **4**
Fruit Cup **2.5**
Mac and Cheese **4**