

BREAKFAST (8am – 3pm)

Substitute Fresh Fruit **1**

Substitute Egg Whites **1**

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 & Hash Browns **10**

****Crab Benedict*** – Poached Eggs Over Lump Crab Cakes, Sautéed Spinach with Hollandaise & Hash Browns **12**

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

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

French Toast – French Bread 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**

BURRITOS, BAGELS, & SANDWICHES

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

Diego Rivera Burrito – Scrambled Eggs, Salsa, Grilled 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 or on Sourdough **8**

Mary Atkins – Avocados, Sliced Hard Boiled Eggs, Roasted Red Pepper Hummus, Swiss, & Tomatoes on Whole Grain Bread **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, Chocolate Chip **6**
(Gluten Free Available for Additional Charge)

Traditional Pancake - 2

Blueberry, Fresh Fruit, or Chocolate Chip **3.5 Each**

SOUPS

Soup Du Jour – **3.5 cup / 5 bowl**

Clam Chowder – **4 cup / 5.5 bowl**

SALADS

Also Available as a Wrap

Add Chicken **3.5** / Shrimp **4**

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

Small 4 / Large 7

Wedge Salad – Bacon, Diced Tomatoes, Red Onions, & House Bleu Cheese **9**

Elizabeth Green – Strawberries, Blueberries, Almonds, Onions, & Goat Cheese on Arugula & Romaine with Lemon Lavender Dressing **10**

Rene Magritte – Arugula, Spinach, Goat Cheese Truffles, Warm Sweet Potatoes, Beets, Tomatoes, & Candied Pecans with Lemon Lavender Dressing **11**

Seurat's Chicken Cobb Salad – House Chicken Salad, Romaine, Bacon, Red Onions, Tomatoes, Hard Boiled Eggs, & Cheddar, with House Made Ranch or Bleu **Cheese** Dressing on the Side **12**

SANDWICHES

(Also Available for Dinner)

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

(House Salad, Fresh Fruit, & Mac & Cheese **Additional 1**)

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

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

Henry Alexander – Lump Crab Cake with Lettuce & Tomato served with Cocktail or Tarter Sauce **12**

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

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

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

MAC & CHEESE

Dali's Mac & Cheese Bowl – Roasted Red Peppers & Bacon with our Smoked Gouda & Cheddar Penne **9**

HOUSE TACOS

(Also Available for Dinner)

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

VEGETARIAN SANDWICHES

(Also Available for Dinner)

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

(House Salad, Fresh Fruit, & Mac & Cheese **Additional 1**)

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

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

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

William Blake – Cucumbers, Herb Cream Cheese Spread, Arugula, & Tomatoes on Whole Wheat **7**

KID'S MENU

(Served with Chips or Fruit Cup)

PB & Jelly

Turkey & Cheese

Grilled Cheese

4

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

DINNER (Wed – Sat 5-9pm)

APPETIZERS

House Salad – Fresh Greens & Mixed Vegetables with House Balsamic Dressing **4**

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

Stuffed Brie – Topped with Apples & Cinnamon with a side of Toast Points **10**

Pimento Cheese & Bacon Crostini **8**

Crabcake Sliders – Lump Crabcakes with Remoulade **10**

Add Bacon **12**

BBQ Shrimp – 3 Skewers Wrapped in Applewood Bacon **12**

Cheese Board – Goat, Smoked Gouda, & Swiss with Jam, Tapenade, & Toast **12**

SALADS

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

Small 4 / Large 7

Wedge Salad – Bacon, Diced Tomatoes, Red Onions, & House Bleu Cheese **9**

Elizabeth Green – Strawberries, Blueberries, Almonds, Onions, & Goat Cheese on Arugula & Romaine with Lemon Lavender Dressing **10**

Rene Magritte – Arugula, Spinach, Goat Cheese Truffles, Warm Sweet Potatoes, Beets, Tomatoes, & Candied Pecans with Lemon Lavender Dressing **11**

Seurat's Chicken Cobb Salad – House Chicken Salad, Romaine, Bacon, Red Onions, Tomatoes, Hard Boiled Eggs, & Cheddar, with House Made Ranch or Bleu **Cheese** Dressing on the Side **12**

MAIN FARE

Picasso's Picata – Chicken Breast in a Lemon White Wine Caper Sauce, Served over Penne Pasta with Sautéed Spinach & Zucchini **15**

Pair with Chateau Puy-Servain Sauvignon Blanc

Shaw's Salmon – Lemon Herb Dressing over Asparagus & Roasted Potatoes **16**

Pair with Chateau Souverain Chardonay

Jean Courbe – Lump Crabcakes with Roasted Potatoes & Asparagus **18**

Pair with Piquitos Moscato

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

Pair with Covey Run Riesling

Kandinsky's Chicken – Baked Chicken with Bourbon Glazed Carrots, Roasted Red Potatoes, & Sautéed Spinach **14**

Pair with Ca'Stella Pinot Grigio

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

Pair with King Malbec

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

Add Chicken **3.5** / Shrimp **4** *Pair with Chateau Souverain Chardonay or Sauvignon Blanc*

SPECIALTY COCKTAILS

- Cran Cosmo*** – Vodka, Lime, Triple Sec, Club Soda, & Cranberry Juice over Ice **7**
The Mona Lisa – Larceny Bourbon, Domaine de Canton Ginger, & Club Soda over an Iceball **8**
Barbados Swizzle – Mount Gay Black Barrel Rum, Pama Pomegranate Liqueur, & 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 & Raspberries with a Splash of Soda Water **7**
Orange Fizz – Mango Juice, 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 **4**
Ask for a Carafe **14**
Sherbet Mimosa – Raspberry or Orange **5**

WINE

RED

- Pinot Noir*** – Trinity Oaks, CA **6.5**
Malbec – King, Argentina **7.5**
Cabernet – Black Ridge, CA **7.5**
Merlot – High Stakes, Sierra Foot Hills **7**

WHITE

- Chardonnay*** – Chateau Souverain, CA **7**
Pino Grigio – Ca'Stella, Italy **6.5**
Riesling – Covey Run, Columbian Valley **7**
Sauvignon Blanc – Chateau Puy-Servain, France **7**

DRINKS

- Brewed Coffee **2.75**

Cold Brew Coffee **3.75**

Hot Chocolate **2.5**

Cappuccino **3.75**

Espresso **2.25**

Latte **3.75**

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

(Sugar Free Options Available)

Hot Tea **2.5**

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

Fountain Soda **2.5**

Bottled Water **2.25**

Juice **2.75**

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

Milk **2.5**

SMOOTHIES

Strawberry Banana

Orange, Peach, & Mango

Peach, Strawberry, & Banana

Apple, Mango, Spinach, & Pear

Strawberry, Raspberry, & Blueberry

5

BEER

Bold Rock Pear or Apple Cider **4**

Bud Light **3**

Bud Light Lime **3**

Michelob Ultra **3**

Heineken **4**

Newcastle Brown Ale **4**

Witerkerke Wheat Ale **4**

Blue Moon Wheat Ale **4**

Corona or Corona Light **4**

Smartmouth Alter Ego Saison **5**

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

Rotating Taps **5.5**