

COFFEE DRINKS

BREWED COFFEE 2.5

COLD BREW COFFEE 4

HOT CHOCOLATE 4

ESPRESSO 3

CAPPUCCINO 4

LATTE 5

Available Flavors: Vanilla, Hazelnut, Raspberry, Caramel, Chocolate, Lavender, Peppermint, Coconut, and Sugar-Free Vanilla

SPECIALTY COCKTAILS

HOUSE CRAN COSMO 8

Deep Eddy Vodka, Lime, Triple Sec, Club Soda, & Cranberry Juice

MONA LISA 9

Maker's Mark, Domaine de Canton Ginger, & Club Soda

BARBADOS SWIZZEL 9

Mount Gay Rum, Pama Pomegranate Liquor, & Pineapple

MOSCOW MULE 9

Vodka, Lime, & Ginger Beer

BLOODY MARY 3 BEFORE NOON, THEN 5

Add Top Shelf Liquor for \$2.00

MIMOSA 3 BEFORE NOON, THEN 5

Choose from Orange, Mango, Cranberry, Peach-Pear, & Strawberry

SHERBERT MIMOSA 6

Choose from Raspberry, Orange, or Mixed

REGULAR DRINKS

FOUNTAIN SODA 2.75

BOTTLE WATER 3

JUICE 3 (KIDS JUICE 1.75)

Choose from Apple, Cranberry, Mango, Orange, Strawberry, & Peach-Pear

MILK 2.5 (KIDS MILK 1.75)

ITALIAN SODA 3

Available Flavors: Vanilla, Hazelnut, Raspberry, Caramel, Chocolate, Lavender, Peppermint, Coconut, and Sugar-Free Vanilla

SMOOTHIE OF THE DAY 6

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SALADS

HOUSE SALAD SMALL 4/LARGE 7

Mixed Greens with Fresh Vegetables & House Balsamic Dressing.
Add Chicken for \$3.50 or Shrimp for \$4.00.

RENE MAGRITTE 10

Arugula, Spinach, Goat Cheese Truffles, Warm Sweet Potatoes, Tomatoes, & Candied Pecans with Lemon Lavender Dressing.
Add Chicken for \$3.50 or Shrimp for \$4.00.

CHICKEN COBB 12

Grilled Chicken, Romaine, Bacon, Red Onions, Tomatoes, Hard Boiled Eggs, & Cheddar with House Made Ranch or Blue Cheese Dressing on the Side. Add Shrimp for \$4.00.

SOUPS

CLAM CHOWDER CUP 4/BOWL 7

SOUP OF THE DAY CUP 4/BOWL 7

SIDES/A LA CARTE

Cole Slaw 3	House Salad 4
Chips 2.5	Fruit Cup 4
Potato Salad 3	Mac & Cheese 5
Avocado Toast 3	

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

SANDWICHES

SERVED WITH YOUR CHOICE OF POTATO SALAD, COLE SLAW, OR CHIPS.

Substitute a House Salad, Fresh Fruit, or Mac & Cheese for \$2.00.

JAMES WHISTLER 11

Turkey, Provolone, Tomato, Spinach, Gouda, Dill Mayo, & Olive Tapenade on Ciabatta

REUBEN 10

Hot Pastrami or Turkey with Swiss, Coleslaw, and Russian Dressing on Rye

FRIDA KAHLO 10

Turkey, Cranberry Sauce, Strawberry, Brie, & Spinach on Sourdough

HENRY MATISSE 11

Roast Beef, Spinach, Tomato, Cheddar, & Horseradish Aioli on Ciabatta

FRENCH DIP 10

Roast Beef, Provolone, Caramelized Onions, & Au Jus on Ciabatta

VEGGIE BURGER 13

Veggie Burger with Arugula, Avocado, Tomato, Onion, & BBQ Sauce

JOAN MIRO 9

Sautéed Zucchini, Spinach, Mushroom, Onion, Tomato, Carrot, Goat Cheese, & House Balsamic Dressing in a Wrap

TUNA SALAD 9

Tuna Salad, Lettuce, and Tomato served on a Croissant

PESTO EGG SALAD 9

Pesto Egg Salad, Ham, and Arugula served on a Croissant

B.L.A.T. 9

Bacon, Lettuce, Tomato, Avocado with Mayonnaise on Choice of Bread

BREAKFAST

*STARVING ARTIST SPECIAL 9

Two eggs, Hash Browns, Bacon, & Choice of Sour Dough, Wheat, Rye, or English Muffin. Add a Pancake for \$4.00.

*EGGS BENEDICT 10

Poached Eggs & Country Ham on English Muffin with House-Made Hollandaise. Served with Hash Browns.

*GARDEN BENEDICT 10

Poached Eggs with Spinach, Tomato, and House-Made Hollandaise on French Bread. Served with Hash Browns.

*SHRIMP FLORENTINE BENEDICT 14

Poached Eggs with Shrimp & House-Made Hollandaise on bed of Sautéed Spinach.

FRENCH SCRAMBLE 9

Scrambled Eggs, Avocado, Spinach, Roasted Red Peppers, & Goat Cheese. Served with Bacon and an English Muffin.

FRENCH TOAST 8

French Bread served with your choice of Bacon or Hash Browns

THE BREAKFAST GRILLED CHEESE 9

Eggs, Cheddar Cheese, Sausage, and Avocado served on Sourdough

AVOCADO BURRITO 9

Eggs, Pico, Roasted Red Peppers, Cheddar Cheese, Cilantro, Potatoes & Avocado

WOMLETTE 10

Three Egg Omelet made in Waffle Iron. **Choose any three items:** Bacon, Spinach, Arugula, Mushroom, Tomato, Roasted Red Peppers, Onion, Cheddar, Provolone, or Gouda (**Additional items \$.50 each**). Served with Hash Browns & Choice of Sour Dough, Wheat, Rye or English Muffin.

SIDES/A LA CARTE

Applewood Bacon 4	One Egg 2	Grits 3
French Toast 5	Hash Browns 3	Cheese Grits 3.5
Sausage 3.5	Toast 2	
Oatmeal w/Fresh Fruit 5	Bagel w/Cream Cheese 4	

MONTE CRISCO 10

Ham and Swiss Cheese served on French Toast with Raspberry Preserves

HEALTHY ARTIST 5

Yogurt with Fresh Fruit & Nuts

*ARTIST IN A HOLE 6

Parmesan Eggs in a Hole served with Hot Sauce

EGG BOWL 9

Egg Whites, Spinach, Onions, Roasted Red Peppers, Swiss, & Hash Browns. Add Bacon or Sausage for \$2.00.

BISCUITS AND GRAVY 8

Country Style Biscuits topped with Sausage Gravy.

TRADITIONAL BELGIAN WAFFLE 6 EACH

Apples & Cinnamon, Blueberry, or Chocolate Chip for \$2.00.

TRADITIONAL PANCAKE 4 EACH

Apples & Cinnamon, Blueberry, or Chocolate Chip for \$2.00.

THE EX'S PANCAKES 9

Two Oatmeal Banana Nut pancakes

STARVING BURRITO 9

Two Scrambled Eggs, Hash Browns, Bacon, Cheddar, & Roasted Red Pepper Aioli in a Wrap

DIEGO RIVERA BURRITO 9

Two Scrambled Eggs, Spinach, Salsa, Jalapenos, & Cheddar in a Wrap with a side of Sour Cream. Add Bacon for \$1.00.

CLAUDE MONET 9

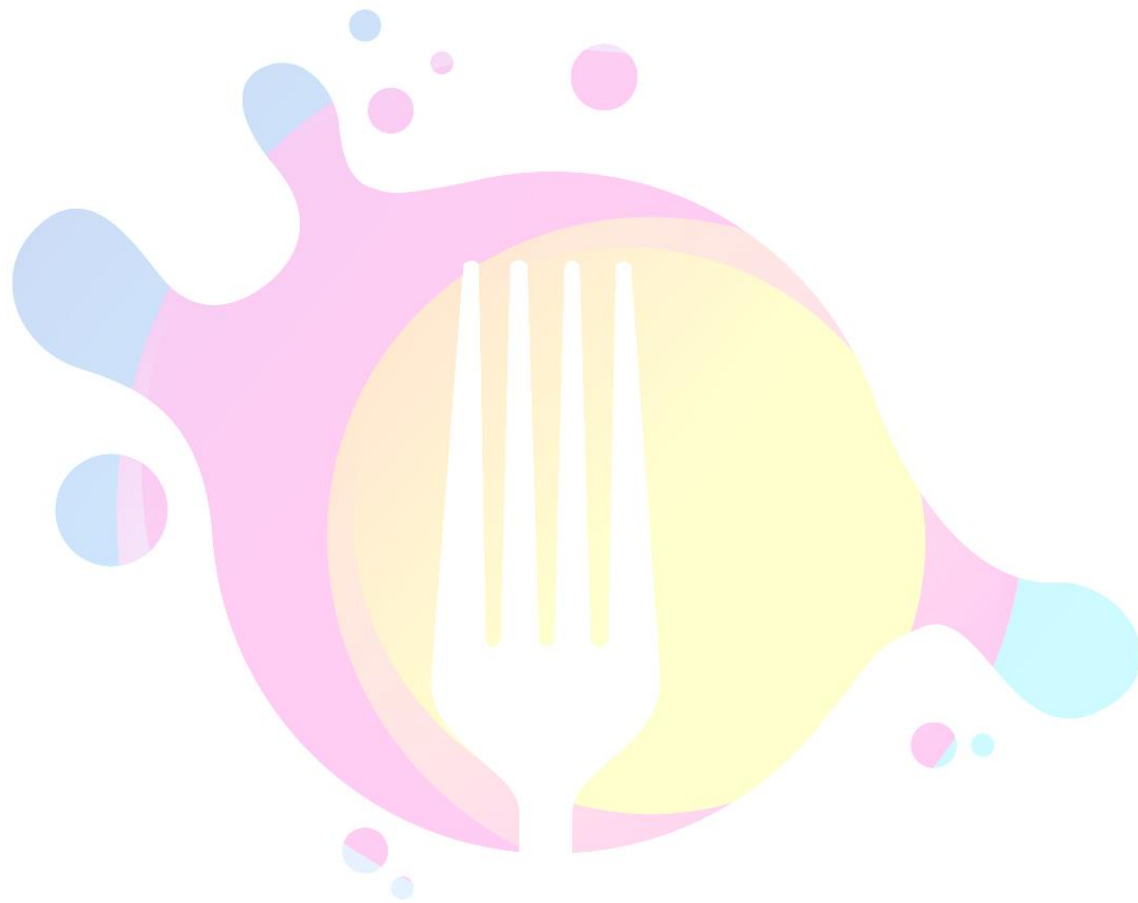
Two Scrambled Eggs, Spinach, Provolone, Mushrooms, Caramelized Onions, & Pesto Mayo in a Wrap.

HENRY ANTHONY 10

Smoked Salmon on a Toasted Bagel with Cream Cheese, Red Onions, & Capers

ANDY WARHOL 9

Bacon, Egg, and Cheddar on a Bagel.



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