

SHARE PLATES

Stuffed Green Olives \$7

with Red Pimentos and White Anchovies

Bacon Stuffed Blue Cheese Wrapped Dates \$7

Braised Bacon Rilette, Blue Cheese Roll-Up, Deglet Noor Dates, Tarragon, 50 Year Balsamico

Escargots Casino \$8

5 in Shell Escargots, Beurre d'Ail, Bacon, Bell Peppers, Bread Crumbs, Parmesan, Parsley

Burrata and Scottish Lox \$8

Potato Roesti, Meyer Lemon Marmalade, Shaved Fennel, Chervil, Espelette and Salmon Caviar

Torched Colbia Ceviche \$9

Pomegranate, Cumin, Red Chiles, Chive, Toasted Almonds, Crème Fraiche

Sicilian Spicy Tuna Tartar \$9

Pilacca, Pistachios, Basil, Lemon Zest, Capers, Quail Egg, Balsamic Reduction, Garlic Crostini

Three East/West Coast Oysters \$10

with Champagne Gelee, Sparkling Stout Mignonette, or Vodka Cocktail Sauce

Foie Gras Terrine \$10

Dark Chocolate, Pears, Chestnuts, Mint, Sunchoke Chips, Mulled Wine Gelee

Prime Beef Crudo \$10

House Ricotta, Fresh Horseradish, Tarragon, Hazelnuts, Ribbons of Celery, Blood Orange

FLATBREADS

Tarte Flambée \$10

Goat Fromage Blanc, Onions and Juniper Bacon

Marguerita \$10

San Marzano Tomatoes, Burrata, Torn Basil, Garlic Oil

Pizza alla Diavola \$11

Crushed Tomatoes, Fontina, Calabrese Salami, Oregano

Duck Prosciutto and Pear \$12

Triple Cream Brie, Caramelized Shallots, Baby Kale, 50 Year Balsamico

Puttanesca \$12

Tomato Pesto, Thyme Sautéed Shallots, Smoked Mozzarella, White Anchovies, Capers, Olives

Tartufo Bianco \$13

Roast Garlic, Alba Funghi, Eggplant, Quattro Formaggi, Truffle
Rapini

SIDES \$7

Artisan House Fries / Ketchup/Mayonnaise - Tri-Colored Quinoa
Tabouleh

Cave Aged Gruyere Kaesespaetzle - Pee Wee Potato Salad

Garlic Sauteed Hearty Greens - Grilled Broccolini / Saffron Aioli

Artisan House Bread Basket / Sun Dried Tomato Pesto



ARTISAN HOUSE

EXECUTIVE BRUNCH \$25

First Course

Soupe du Jour or House Greens Salad

Second Course

Piperade Shirred Eggs or Quiche du Jour

Third Course

Chocolate or Vanilla Gelato, House Quinoa Granola and Fresh Berries

ARTISAN HOUSE WEEKENDS

Saturday and Sunday Mornings

Brunch starting at 8:00am until 3:00pm

East and West Coast Oysters \$3/Each

with Champagne Gelee, Sparkling Stout Mignonette, or Vodka Cocktail Sauce

Farmers Market Surprise Mimosas

last week was Lavender Lemonade and Rosemary Blood Orange

Artisan House Bloody Mary

Fresh Tomato Juice Blend with " " Vodka, Fresh Horseradish and a Salt and Pepper Rim

Sunday Supper from 5:30pm until 10:30pm

Chef's Choice \$35/per person (whole table)

Three Courses

small sharable appetizers

Entrees and Sides served Family Style

Dessert choice off trolley

Chefs Jason, Tony and Kelli

SHARE PLATES

Escargots Casino \$8

5 in Shell Escargots, Beurre d'Ail, Bacon, Bell Peppers, Bread Crumbs, Parmesan, Parsley

Burrata and Scottish Lox \$8

Potato Roesti, Meyer Lemon Marmalade, Shaved Fennel, Chervil, Espelette and Wild Salmon Caviar

Torched Colbia Ceviche \$9

Pomegranate, Cumin, Red Chile Slices, Chive, Toasted Almonds, Crème Fraiche

SOUPS

Soupe du Jour \$8

Our Chef's Seasonal Special

Onion Soup Provençal \$8

Fresh Thyme, Root Vegetable Broth, Gruyere on Garlic Croutons

PETITE SALADS

House Greens \$8

Kumquats, Shallots, Candied Pecans, House Vinaigrette

Baby Beets and Feta \$9

Roasted Candy Stripe, Raw Gold Beets, Blood Oranges, Mint, Hazelnuts, Truffle White Balsamic

Spinach and Blue Cheese \$9

Bloomsdale Spinach, Meyer Lemon Marmalade, Red Onions, Toasted Almonds, Blue Cheese, Roast Garlic Crème Fraiche

FLATBREADS

Tarte Flambée \$10

Goat Fromage Blanc, Onions, Julienne of Juniper Bacon

Pizza alla Diavola \$11

Crushed Tomatoes, Fontina, Calabrese Salami, Oregano

Duck Prosciutto and Pear \$12

Triple Cream Brie, Caramelized Shallots, Baby Kale, 50 Year Balsamico

SANDWICHES with choice of House

Greens, Chips, or Soup

Grilled Cheese \$13

Comte, Thyme Quince Mostarda, on Butter Toasted Swirled Rye

Cold Cut Vegetarian \$14

Quinoa Salami, Grilled Eggplant, Herbed Truffle Goat Cheese, Pepperoncinis, Sun Dried Tomato Pesto Aioli, On Ciabatta

Spicy Chicken and Blue Brie \$15

Smokey Pimenton Fried Chicken, Sage Blue Brie, Upland Crest, Red Onion, Saffron Aioli, on a Pretzel Bun

Croque Madame \$15

Black Forest Ham and Cave Aged Gruyere on Sliced Sourdough with Morney Sauce, baked with a Fresh Cracked Egg on top

Confit Albacore Tuna Sandwich \$16

Sage Cheddar, Hard Boiled Egg Aioli, Parsley, Red Onions, Fried Capers, Sun Dried Tomato Pesto, on Pumpernickel

Sicilian Spicy Tuna Tartare \$9

Pilacca, Pistachios, Basil, Lemon Zest, Capers, Quail Egg, Balsamic Reduction, Garlic Crostini

Foie Gras Terrine \$10

Dark Chocolate, Pears, Chestnuts, Mint, Sunchoke Chips, Mulled Wine Gelee

Prime Beef Crudo \$10

House Ricotta, Fresh Horseradish, Tarragon, Hazelnuts, Ribbons of Celery, Blood Orange

Tomato Bisque \$9

Vanilla Crème Fraiche and Torn Basil

Chilled Celeriac Vichyssoise \$9

Chestnut Quince Compote, Crispy Leek Ring

MAIN SALADS

Lyonnaise \$13

Frisee, Lardons, 2 Poached Egg, Fines Herbes, Garlic Croutons, Smokey Meyer Lemon Vinaigrette

Grilled Chicken and Romaine \$15

Chicken Paillard, Grilled Petite Romaine Heart, Garlic Croutons, Parsley, Parmesan, Anchovy Citrus Dressing

Two Tuna Nicoise \$17

Seared Ahi, Confit Albacore, Anchonnaise, Nicoise Olives, Tarragon, Capers, Potatoes, Boiled Egg, Haricots Vert

Marguerita \$10

San Marzano Tomatoes, Burrata, Torn Basil, Garlic Oil

Puttanesca \$12

Tomato Pesto, Thyme Sautéed Shallots, Smoked Mozzarella, White Anchovies, Capers, Olives

Tartufo Bianco \$13

Roast Garlic, Alba Funghi, Eggplant, Quattro Formaggi, Truffle Rapini

ENTREES

2 Organic Eggs, Bacon, Toast \$15

Sunny/Over Easy/Poached/Scrambled/Boiled, 3 Strips, choice of Toast, Fruit Salad

Quiche du Jour \$16

Burrata Crab Artichoke Quiche with a Bloomsdale Spinach Salad

Piperade Shirred Eggs \$16

Bell Peppers, Onions, Tomatoes, Bacon, with Grilled Garlic Baguette

Tagliatelle Carbonara \$18

Crispy Bacon, Garlic, Fresh Cracked Egg, Black Pepper, Parmesan

Steak'n'Egg-Frites \$21

Vintage Prime Rib Cap, House Fries, Bed of Dandelions, Poached Egg

Chicken Fried Duroc Pork \$25

Dry Aged Breaded Pork Chop, Red Eye Gravy and Potato Pancakes

SIDE \$3

Toast (Whole Wheat, Sourdough, Baguette, Croissant)

SIDES \$5

2 Organic Eggs (Sunny, Over Easy, Poached, Scrambled) - 5 pc Juniper Bacon - 3 pc House Breakfast Sausage Patties

- Olive Oil Confit White Tuna - 3 pc Quinoa Breakfast Sausage

SIDES \$7

Artisan House Fries / Ketchup/Mayonnaise - Potato Pancakes - Smashed Pee Wee Country Potatoes - Fruit Salad



ARTISAN HOUSE

EXECUTIVE LUNCH \$25

First Course

Soupe du Jour or House Greens Salad

Second Course

Tagliatelle alla Bolognese or Fish du Jour

Third Course

Chocolate or Vanilla Gelato, House Quinoa Granola and Fresh Berries

ARTISAN HOUSE WEEKENDS

Saturday and Sunday Mornings

Brunch starting at 8:00am until 3:00pm

East and West Coast Oysters \$3/Each

with Champagne Gelee, Sparkling Stout Mignonette, or Vodka Cocktail
Sauce

Farmers Market Surprise Mimosas

last week was Tarragon Pear and Rosemary Blood Orange

Artisan House Bloody Mary

Fresh Tomato Juice Blend with " " Vodka, Fresh Horseradish and a Salt
and Pepper Rim

*and **Sunday Supper** from 5:30pm until 10:30pm*

Chef's Choice \$35/per person (whole table)

Three Courses

small sharable appetizers

Entrees and Sides served Family Style

Dessert choice off trolley

Chefs Jason, Tony and Kelli

SHARE PLATES

Escargots Casino \$8

5 in Shell Escargots, Beurre d'Ail, Bacon, Bell Peppers, Bread Crumbs, Parmesan, Parsley

Burrata and Scottish Lox \$8

Potato Roesti, Meyer Lemon Marmalade, Shaved Fennel, Chervil, Espelette and Wild Salmon Caviar

Torched Colbia Ceviche \$9

Pomegranate, Cumin, Red Chile Slices, Chive, Toasted Almonds, Crème Fraiche

SOUPS

Soupe du Jour \$8

Our Chef's Seasonal Special

Onion Soup Provençal \$8

Fresh Thyme, Root Vegetable Broth, Gruyere on Garlic Croutons

PETITE SALADS

House Greens \$8

Kumquats, Shallots, Candied Pecans, House Vinaigrette

Baby Beets and Feta \$9

Roasted Candy Stripe, Raw Gold Beets, Blood Oranges, Mint, Hazelnuts, Truffle White Balsamic

Spinach and Blue Cheese \$9

Bloomsdale Spinach, Meyer Lemon Marmalade, Red Onions, Toasted Almonds, Blue Cheese, Roast Garlic Crème Fraiche

FLATBREADS

Tarte Flambee \$10

Goat Fromage Blanc, Onions, Julienne of Juniper Bacon

Pizza alla Diavola \$11

Crushed Tomatoes, Fontina, Calabrese Salami, Oregano

Duck Prosciutto and Pear \$12

Triple Cream Brie, Caramelized Shallots, Baby Kale, 50 Year Balsamico

SANDWICHES

Comes with a choice of House Greens, Chips or Cup of Soup

Grilled Cheese \$13

Brown Butter Toasted Swirled Rye, Thick Melted Comte, and Thyme Quince Mostarda

Cold Cut Vegetarian \$14

Quinoa Salami, Grilled Eggplant, Herbed Truffle Goat Cheese, Pepperocinis, Sun Dried Tomato Pesto Aioli, On Ciabatta

Spicy Chicken and Blue Brie \$15

Smokey Pimenton Fried Chicken, Blue Brie, Upland Crest, Red Onion, Saffron Aioli, on a Pretzel Bun

Sloppy Saint Joseph \$15

Grass Fed Beef Bolognese, Tallegio, Carrot and Celery Ribbons, on Rustic Ciabatta

Confit Albacore Tuna Sandwich \$16

Sage Cheddar, Hard Boiled Egg Aioli, Parsley, Red Onions, Fried Capers, Sun Dried Tomato Pesto, on Pumpernickel

Sicilian Spicy Tuna Tartar \$9

Pilacca, Pistachios, Basil, Lemon Zest, Capers, Quail Egg, Balsamic Reduction, Garlic Crostini

Foie Gras Terrine \$10

Dark Chocolate, Pears, Chestnuts, Mint, Sunchoke Chips, Mulled Wine Gelee

Prime Beef Crudo \$10

House Ricotta, Fresh Horseradish, Tarragon, Hazelnuts, Ribbons of Celery, Blood Orange

Tomato Bisque \$9

Vanilla Crème Fraiche and Torn Basil

Celeriac Vichyssoise \$9

Chestnut Quince Compote, Crispy Leek Rings

MAIN SALADS

Lyonnaise \$13

Frisee, Lardons, 2 Poached Egg, Fines Herbes, Garlic Croutons, Smokey Meyer Lemon Vinaigrette

Grilled Chicken and Romaine \$15

Chicken Paillard, Grilled Petite Romaine Heart, Garlic Croutons, Parsley, Parmesan, Anchovy Citrus Dressing

Two Tuna Nicoise \$17

Seared Ahi, Confit Albacore, Anchonnaise, Nicoise Olives, Tarragon, Capers, Potatoes, Boiled Egg, Haricots Vert

Marguerita \$10

San Marzano Tomatoes, Burrata, Torn Basil, Garlic Oil

Puttanesca \$12

Tomato Pesto, Thyme Sautéed Shallots, Smoked Mozzarella, White Anchovies, Capers, Olives

Tartufo Bianco \$13

Roast Garlic, Alba Funghi, Eggplant, Quattro Formaggi, Truffle Rapini

ENTREES

Quiche du Jour \$16

Burrata Crab Artichoke Quiche with a Bloomsdale Spinach Salad

Fish and Chips \$17

Anchor Steam Battered Cod, House Fries, Anchovy Tartar Sauce, Meyer Lemon Wedge

Tagliatelle alla Bolognese \$19

Estancia Grass fed Beef, Seasonal Mushrooms, Crushed Tomatoes, Fresh Basil, Shaved Parmesan

Steak-Frites \$21

Vintage Prime Rib Cap, House Fries, Bed of Dandelions, Beurre Café de Paris

Fish of the Day MP

with Noisette Rouille, Pickled Vegetables, and Fines Herbes Salad

SIDES \$7

Artisan House Fries / Ketchup/Mayonnaise - Tri-Colored Quinoa Tabouleh - Cave
Aged Gruyere Kaesepaetzle
Garlic Sauteed Hearty Greens - Grilled Broccolini / Saffron Aioli - Pee Wee Potato
Salad - Artisan House Bread Basket



ARTISAN HOUSE

TABLE SERVICE

Cheese and Charcuterie Trolley \$9/\$14/\$22

Select a mix of 3, 5 or 8. With paired accoutrements

Artisan House Fresh Herbs Salad \$17

Plucked from our rooftop garden, with kumquats, shallots, and candied pecans

Whole Seasonal Fish \$MP

Filleted Tableside, with a Special Pairing of Accoutrements

TONIGHT'S SUPPER \$55/per person

First Course

Prime Beef Crudo

House Ricotta, Fresh Horseradish, Tarragon, Hazelnuts, Ribbons of Celery, Blood Orange

Second Course

Truffle Celeriac Vichyssoise

Chestnut Quince Compote, Crispy Leek Rings

Third Course

Duck Prosciutto and Pear Flatbread

Triple Cream Brie, Caramelized Shallots, Baby Kale, 50 Year Balsamico

Fourth Course

Pan Seared Scallops

Cream Braised Fennel, Rosemary Pistachio Brown Butter, Mulled Wine Reduction

Dessert

Candy Apple

Granny Smith Apple Sorbet, Spice Rum Caramel, Popping Red Hots, Candied Basil, Ginger Tuille

Chefs Jason, Tony and Kelli

SHARE PLATES

Escargots Casino \$8

5 in Shell Escargots, Beurre d'Ail, Bacon, Bell Peppers, Bread Crumbs, Parmesan, Parsley

Burrata and Scottish Lox \$8

Potato Roesti, Meyer Lemon Marmalade, Shaved Fennel, Chervil, Espelette and Wild Salmon Caviar

Torched Colbia Ceviche \$9

Pomegranate, Cumin, Red Chile Slices, Chive, Toasted Almonds, Crème Fraiche

Sicilian Spicy Tuna Tartare \$9

Pilacca, Pistachios, Basil, Lemon Zest, Capers, Quail Egg, Balsamic Reduction, Garlic Crostini

Foie Gras Terrine \$10

Dark Chocolate, Pears, Chestnuts, Mint, Sunchoke Chips, Mulled Wine Gelee

Prime Beef Crudo \$10

House Ricotta, Fresh Horseradish, Tarragon, Hazelnuts, Ribbons of Celery, Blood Orange

SOUPS

Soupe du Jour \$8

Our Chef's Seasonal Special

Onion Soup Provençal \$8

Fresh Thyme, Root Vegetable Broth, Gruyere on Garlic Croutons

Tomato Bisque \$9

Vanilla Crème Fraiche and Torn Basil

Celeriac Vichyssoise \$9

Chestnut Quince Compote, Crispy Leek Rings

SALADS

House Greens \$8

Kumquats, Shallots, Candied Pecans, House Vinaigrette

Baby Beets and Feta \$9

Roasted Candy Stripe, Raw Gold Beets, Blood Oranges, Mint, Hazelnuts, Truffle White Balsamic

Spinach and Blue Cheese \$9

Bloomsdale Spinach, Meyer Lemon, Red Onions, Toasted Almonds, Blue Cheese, Roast Garlic Crème Fraiche

Lyonnaise \$11

Frisee, Lardons, Poached Egg, Fines Herbes, Garlic Croutons, Smokey Mustard, Meyer Lemon Vinaigrette

Ahi Tuna Nicoise \$15

Anchonnaise, Nicoise Olives, Tarragon, Capers, Potatoes, Boiled Egg, Haricots Vert, Dijon

FLATBREADS

Tarte Flambée \$10

Goat Fromage Blanc, Onions, Julienne of Juniper Bacon

Pizza alla Diavola \$11

Crushed Tomatoes, Fontina, Calabrese Salami, Oregano

Duck Prosciutto and Pear \$12

Triple Cream Brie, Caramelized Shallots, Baby Kale, 50 Year Balsamico

Marguerita \$10

San Marzano Tomatoes, Burrata, Torn Basil, Garlic Oil

Puttanesca \$12

Tomato Pesto, Thyme Sautéed Shallots, Smoked Mozzarella, White Anchovies, Capers, Olives

Tartufo Bianco \$13

Roast Garlic, Alba Funghi, Eggplant, Quattro Formaggi, Truffle Rapini

ENTREES

Butternut Squash Torteloni \$21

Brown Butter, Sage, Hazelnuts, Purple Cabbage, Cranberries, Mimolette, 50 year Balsamico

Whole Wheat Tagliatelle alla Bolognese \$22

Estancia Grass Fed Beef, Seasonal Mushrooms, Crushed Tomatoes, Fresh Basil, Shaved Parmesan

Mustard Rubbed Brick Chicken \$24

Cider Brined, Rosemary Roast Root Vegetables, and Sweet Garlic Nage

Crispy Skin Grilled Saltwater Trout \$25

over Fire Roast Broccolini, with Noisette Rouille and Crispy Leeks

Duroc Pork Jäger-Schnitzel \$27

Dry Aged Pork Chop, Black Trumpet Mushrooms in a Juniper Brandy Cream Sauce, Brown Butter Spaetzle and Rotkraut

Steak-Frites \$29

Artisan Cut Vintage Prime Rib Eye, House Fries, Bed of Dandelions, Beurre Café de Paris

San Fran Cioppino \$32

Prawns, Jumbo Scallop, Clams, Crab, Calamari, Cod, Anchor Steam, Tomato Broth, Grilled Garlic Bread

SIDES \$7

Artisan House Fries / Ketchup/Mayonnaise - Tri-Colored Quinoa Tabouleh - Cave Aged Gruyere Kaesespaetzle
Garlic Sautéed Hearty Greens - Grilled Broccolini / Saffron Aioli - Pee Wee Potato Salad

Artisan House Bread Basket / Sun Dried Tomato Pesto

Deli Blackboard

Sandwiches

Artisan House Grilled Cheese Swirl Rye, Thyme Quince Mostarda, Melted Comte	\$9
Muffuletta Salami, Coppa, Ham, Pepperoni, Provolone, Emmentaler, Olive and Pickled Salad Mix	\$9
Mary's Smoked Turkey Sage Cheddar, Alfalfa Sprouts, Cucumbers in Vinegar, Honey Mustard Balsamic, on Sliced Whole Wheat	\$9
Confit Albacore Tuna Pumpernickel, Hard Boiled Egg Aioli, Parsley, Red Onions, Sun Dried Tomato Pesto, Capers, Sage Cheddar	\$10
Truffle Chicken Salad Raisins, Red Onions, Sliced Pear, Mustard, Comte, Romaine, on Sourdough	\$10
Artisan House Reuben Swirl Rye, Russian Dressing, Short Rib Pastrami, Red Sauerkraut, Cave Aged Gruyere	\$10
Black Forest Ham Gruyere, Thyme Quince Mostarda, on a flakey Croissant	\$11
Vegetarian Cold Cut Quinoa Salami, Grilled Eggplant, Pepperoncinis, Sun Dried Tomato Pesto, Basil, Goat Cheese, Ciabatta	\$11
Grass Fed Prime Roast Beef Whole Wheat, Horseradish Crème Fraiche, Dandelion Greens, Blue Brie, Cucumbers, Pickled Onions	\$12
-Grab a board and build it yourself	
Artisan Sandwich Pick a Meat, Bread, Sauce, Cheese, and Toppings. Cold, toasted or pressed	...

Salad Deli All salads come with your choice of one vinaigrette
One scoop of salad **\$4**
and additional scoops are **\$2/each**
(up to seven per order)

Extra Toppings and Vinaigrettes in Deli Case

Soups (Cup or Pint)

Soup du Jour	\$4/\$8
Tomato Bisque	\$5/\$9
Provençal Onion Soup	\$5/\$9

Breakfast on the Run? Short Lunch Break?

Take a look at our grab and go for healthy bites on the walk to work!

Deli

Sandwiches

Mary's Smoked Turkey Sage Cheddar, Alfalfa Sprouts, Honey Mustard Balsamic, on Sliced Whole Wheat	\$9
Artisan House Grilled Cheese Swirl Rye, Thyme Quince Mostarda, Melted Comte	\$9
Muffuletta Salami, Coppa, Ham, Pepperoni, Provolone, Emmentaler, Olive and Pickled Salad Mix	\$9
Confit Blue Fin Tuna Pumpnickel, Hard Boiled Egg Aioli, Parsley, Red Onions, Sun Dried Tomato Pesto, Capers, Sage Cheddar	\$10
Truffle Chicken Salad Pears, Raisins, Red Onions, Mustard, Compte, Shredded Grilled Romaine, on Sourdough	\$10
Artisan House Reuben Swirl Rye, Russian Dressing, Short Rib Pastrami, Red Sauerkraut, Cave Aged Gruyere	\$10
Black Forest Ham Cave Aged Gruyere, Thyme Quince Mostarda, on a flakey Croissant	\$11
Grass Fed Prime Rib Roast Whole Wheat, Horseradish Crème Fraiche, Dandelion Greens, Saga Blue Brie, Pickled Onions	\$11
Vegetarian Cold Cut Quinoa Salami, Grilled Eggplant, Pepperoncinis, Sun Dried Tomato Pesto, Herbed Truffle Goat Cheese, Ciabatta	\$11
Artisan Sandwich Pick a Meat, Bread, One Sauce, One Cheese, Three Toppings. Cold, toasted or pressed	...

Salad Deli All salads come with your choice of one vinaigrette
One serving of salad **\$4**
and additional scoops are **\$2/each**
(up to seven)

Soup du Jour	\$4/\$8
Tomato Bisque	\$5/\$9
Provencale Onion Soup	\$5/\$9

Extra Toppings and Vinaigrettes in Deli Case

Soups (Cup or Pint)

Deli Salad Options:

Greens: Mixed Greens, Hearty Greens, Grilled Romaine Wedges

Veggies: Mixed Herbs, Roast Rainbow Carrots, Beets (raw/roasted), Grape Tomatoes, Broccolini, Scarlet Runner Beans, Alfalfa Sprouts, Mixed Olives, Herb Toasted Mushrooms

Deli Salads: Quinoa Tabouleh, Penne Pasta, Israeli Couscous, Pee Wee Potato, Panzanella, Braised Purple Cabbage, Greek Chopped

Vinaigrettes: Honey Mustard Balsamic, Truffle White Balsamic, Roast Garlic Creme Fraiche, Meyer Lemon Vinaigrette, Spicy Tamarind
Coconut

Deli Salad Additions (individually priced)

Cheese: Fresh Goat, Point Reyes Blue, Bocconcini, Shaved Parmesan, Crumbled Cheddar, Feta

Toppings: Garlic Croutons, Toasted Almonds, Candied Pecans, Pumpkin Seeds, Dried Cranberries, Pear Slices

Meats: Grilled Chicken Breast, Confit White Tuna, Grilled Shrimp, Boiled Eggs, Big Bacon Bits, Shaved Roast Beef

Extras: 1/2 Grilled Artichoke, 1/2 Avocado

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Build Your Own Sandwich

Sandwiches

Artisan House Grilled Cheese Swirl Rye, Thyme Quince Mostarda, Melted Comte	\$9
Muffuletta Salami, Coppa, Ham, Pepperoni, Provolone, Emmentaler, Olive and Pickled Salad Mix	\$9
Mary's Smoked Turkey Sage Cheddar, Alfalfa Sprouts, Cucumbers in Vinegar, Honey Mustard Balsamic, on Sliced Whole Wheat	\$9
Confit Albacore Tuna Pumpernickel, Hard Boiled Egg Aioli, Parsley, Red Onions, Sun Dried Tomato Pesto, Capers, Sage Cheddar	\$10
Truffle Chicken Salad Raisins, Red Onions, Sliced Pear, Mustard, Comte, Romaine, on Sourdough	\$10
Artisan House Reuben Swirl Rye, Russian Dressing, Short Rib Pastrami, Red Sauerkraut, Cave Aged Gruyere	\$10
Black Forest Ham Gruyere, Thyme Quince Mostarda, on a flakey Croissant	\$11
Vegetarian Cold Cut Quinoa Salami, Grilled Eggplant, Pepperoncinis, Sun Dried Tomato Pesto, Basil, Goat Cheese, Ciabatta	\$11
Grass Fed Prime Roast Beef Whole Wheat, Horseradish Crème Fraiche, Dandelion Greens, Blue Brie, Cucumbers, Pickled Onions	\$12
Artisan Sandwich Below, Pick a Meat, Bread, One Sauce, One Cheese, Three Toppings. Circle Cold, toasted or pressed	...

Meat

○ Smoked Turkey	\$10
○ Juniper Bacon	\$10
○ Black Forest Ham	\$10
○ Short Rib Pastrami	\$11
○ Cold Cuts	\$11
○ Quinoa Salami	\$11
○ Confit White Tuna	\$12
○ Grass Fed Prime Roast Beef	\$12

Sauce - extra +\$.50/each

○ House Mayonnaise
○ Dijon Mustard
○ Quince Mostarda
○ Hard Boiled Egg Aioli
○ Russian Dressing
○ Sun Dried Tomato Pesto
○ Horseradish Crème Fraiche
○ Honey Mustard Balsamic

Toppings – extra +\$.50/each

○ Romaine Lettuce
○ Dandelion Greens
○ Alfalfa Sprouts
○ Red Sauerkraut
○ Fresh Basil
○ Flat Leaf Parsley
○ Tomato Slices
○ Grilled Eggplant
○ Thin Red Onion
○ Black Olives
○ Sliced Pears
○ Capers
○ Cucumbers in Cider Vinegar
○ Pickled Onions
○ Pepperoncinis

Bread

○ French Roll
○ Rustic Ciabatta
○ Whole Wheat
○ Sourdough
○ Swirl Rye
○ Pumpernickel
○ Croissant

Cheese – extra +\$1/each

○ Cave Aged Gruyere
○ Blue Brie
○ Sage Cheddar
○ Comte
○ Goat Fromage Blanc
○ Provolone
○ Feta

Cold / Toasted / Pressed

DESSERTS

Flourless Chocolate Cake

Crunchy Nutella Mousse, Mulled Wine, Poached Pear, Mint Gelato

Meyer Lemon Meringue Pie

Flakey House Pie Crust, Meyer Lemon Curd, Toasted Meringue

Fennel Panna Cotta

Kumquat, St. Joseph's Shortbread, and Chervil

Winter Spice Cake

Rum Soak, Honeycomb Brittle, Pumpkin Pecan Gelato, and Tarragon

Artisan House Affogato

Double Bean Vanilla, Espresso, Black Pepper Biscotti

Candy Apple Sundae

Granny Smith Sorbet, Spice Rum Caramel, Popping Red Hots, Spanish Peanuts, Ginger Tuile

\$3/Scoop - by Gelati Celesti

Gelato: Mint, Double Bean Vanilla, Pumpkin Pecan

Sorbet: Dark Chocolate, Green Apple, Blood Orange

Cheese Trolley-\$9/\$14/\$22

Select a mix of 3, 5 or 8. With paired accoutrements

Cheese One, desc

Cheese Two, desc

Cheese Three, desc

Cheese Four, desc

Cheese Five, desc
Cheese Six, desc
Cheese Seven, desc
Cheese Eight, desc

Signature Cocktail Pairings

“Genievre” - Nolets Gin, Lemon Syrup, Green Chartreuse, Served “UP”, Garnish Tarragon. Would pair well with “Burrata and Cold Smoked Salmon”.

“French 600” - Hendricks Gin, Lemon Syrup, St. Germain. Serve in flute, Champagne garnish with grapefruit peel. Would pair well with “Tableside Fresh Herb Salad”.

“Douce au Portugal” - Cognac, Port, Brown sugar. Garnish with cacao dust. Pairs well with any sweet dessert or “Lavender Buttermilk Panna Cotta”.

“The Artisan Margarita” - Cazadores, Fresh lime juice, Agave nectar, Cucumber, Red Fresno Chili, Dill. Garnished with dill sprig. Would pair well with “Confit Tuna Sandwich”.

Other Signature & Seasonal Cocktails

“The Artisan Bouquet” - Organic vodka, Sauvignon Blanc, Lavender syrup. Garnished with honeysuckle.

“4 Leaf Agave” - Tequila Cacao, Maple syrup, Alagash Black. Rimmed with Graham crumb.

“The Harvest Of” - Spiced Rum, Apple Cider, Butter, Clove, Honey, Pumpkin Juice. Garnished with Cassia stick.

“Collaboration” - Rye whiskey, Luxardo juice, Port, Sweet Vermouth, Bitters. Garnished with goat cheese stuffed Luxardo.

“Winter Squash” - Aviation Gin, Chardonnay, Sweetened Pumpkin Juice. Garnished with lemon peel.

“Jimadores” - Anejo Tequila, Agave, Fresh Lemon, Fresh Orange. Rimmed with Cocoa Chipotle powdered sugar.

Molecular Mixology

“El Margarita” - Cryo-froze with liquid nitrogen. Topped with candied lime zest, a candied lime wheel and dusted finely with smoked paprika.

“Blood N Sand” Artisan Way - Scotch square topped with orange foam, orange zest, and drizzled cherry brandy and sweet vermouth reduction.