



COMFORT

LUCIA QUICHE biscuit crust, goat cheese, green onion, eggs, rosemary 11

HAM & JACK QUICHE biscuit crust, monterey jack cheese, green onion, eggs, crushed red pepper 11

CURRY CHICKEN POT PIE chicken, red onion, red and green bell pepper, broccoli, garam masala and ginger. Topped with a puff pastry 14

MAC N CHEESE fusilli noodles, Beecher's Flagship White Cheddar gruyere cheese sauce and parmesan bread crumb crust 10

SALADS

HOUSE SALAD with mixed greens, bleu cheese, cashews, balsamic vinaigrette and balsamic glaze Sm 6 Lg 10
Add Grilled Chicken Breast 5 Smoked Salmon 6

SPRING COBB roasted chicken, egg, peas, prosciutto, Feta cheese, shaved radish, spring greens, berry vinaigrette 14

GF *QUINOA CAKE two grilled patties with Eastern Indian inspired spices, mixed greens, curried coconut dressing, peppadew sweet chilis, toasted coconut and red chili oil.
Topped with a sunny side up fried egg 13

SANDWICHES

Served with broccoli apple slaw and chips or substitute with a house salad 3

*BRIOCHE CROQUE MADAME with natural smoked ham, parmesan cream and gruyere. Topped with a fried egg on brioche 17

CHICKEN BRUSCHETTA SANDWICH shredded chicken, mozzarella, arugula, prepared bruschetta, balsamic glaze and basil aioli on focaccia 14

VEGGIE FOCCACIA spinach, roma tomato, grilled onion, tapenade, mozzarella and seasonal roasted vegetables 13

BRIAN'S BLT balsamic tomatoes, romaine, applewood smoked bacon, grilled onion, California avocado sauce on focaccia 13 Add Grilled Chicken Breast 5

GRILLED CHEESE smoked mozzarella, smoked cheddar on house made honey wheat bread. 12 add a cup of tomato basil soup 3

BURGERS

Served with broccoli apple slaw and chips

*AHC BURGER house baked bun, tomato, onion, bacon jam, Gruyere cheese, roasted garlic aioli 17

*LAMB BURGER house baked bun, arugula, roasted garlic-dijon spread, red onion marmalade 15

PIZZAS

ROASTED BUTTERNUT SQUASH roasted butternut squash puree base, grilled onions, bleu cheese crumbles and parmesan. Finished with fresh sage and house-made spicy cashews 15 chicken or sausage 18

*BREAKFAST PIZZA with a garlic oil base, parmesan, monterey jack, prosciutto, house sausage, grilled onion, minced garlic and three cage-free eggs. Finished with fresh green onion 18

ARTICHOKE PARMESAN artichoke, parmesan cream base, spinach, red onion, kalamata olive and fresh mozzarella.
Topped with a pesto drizzle 16

MARGHERITA garlic oil base, roma tomatoes, parmesan, fresh mozzarella and minced garlic. Finished with fresh basil 14

SPICED PECAN BLUE CHEESE garlic oil base, blue cheese, monterey jack, spinach, roma tomato and grilled onion. Finished with house-made candy pecans, balsamic reduction and freshly cracked black pepper 14

GREEK ROASTED GARLIC spinach, garlic oil base, roma tomato, kalamata olives, monterey jack, feta, roasted garlic and prosciutto.
Finished with fresh basil 16

WILD MUSHROOM garlic oil base, with beer braised portobello, shitake, cremini and chanterelle mushrooms, goat cheese, grilled onion and minced garlic. Finished with fresh basil and crispy capers 17

CHICKEN BACON PARMESAN monterey jack, parmesan cream base, minced garlic, roma tomato, red onion, chicken and applewood smoked bacon 18

ITALIAN RED SAUCE house-made Italian red sauce base, fresh mozzarella sausage, prosciutto, grilled onion and minced garlic.
Finished with fresh basil 18

PIZZA BUILT OFF THE BRICK

Includes one sauce, one cheese, one topping 13
Each additional topping: meat 3, cheese 2, veggie 1
Gluten free crust 5

SAUCES: red, pesto, parmesan cream, garlic oil, butternut squash

CHEESES: fresh mozzarella, parmesan, goat cheese, bleu cheese, brie, monterey jack, cheddar

MEATS: ham, pepperoni, house-made sausage, chicken, bacon, prosciutto

VEGGIES: tomato, mushrooms, spinach, red onion, grilled onion, kalamata olive, jalapeño, artichoke

The Art House Café menu is crafted from scratch and features sustainably sourced, locally harvested, organic and house made ingredients.

**These items are prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk foodborne illness.*

Minimum of 18% gratuity is added for parties of 8 or more.



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