



COMFORT

CURRY CHICKEN POT PIE chicken, mushroom, red onion, bell pepper, broccoli, garam masala and ginger. Topped with a puff pastry 14.5

MAC N CHEESE rotating pasta, Beecher's Flagship White Cheddar and gruyere cheese sauce with a parmesan bread crumb crust 13.5

SALADS

THE ART HOUSE mixed greens, bleu cheese, cashews, balsamic vinaigrette and balsamic glaze Sm 6.5 Lg 10.5

Add Chicken Breast 5 Steak 5 Smoked Salmon 6

CAESAR crisp romaine lettuce, tossed with our house made Caesar dressing, topped with parmesan cheese and croutons Sm 5.5 Lg 9.5

Add Chicken Breast 5 Steak 5 Smoked Salmon 6

CAFÉ COBB crisp romaine and spinach tossed in house-made blue cheese dressing, topped with blue cheese crumbles, heirloom cherry tomatoes, candied bacon, gently boiled egg, avocado and chicken breast 16.5

CUCUMBER MINT & WATERMELON mixed greens tossed in lime poppy seed vinaigrette, topped with cucumber, marinated watermelon wedges and goat cheese 14

Add Chicken Breast 5 Steak 5 Smoked Salmon 6

*GF QUINOA CAKE two grilled patties with Eastern Indian inspired spices, mixed greens, curried coconut dressing, sweet and spicy chilis, toasted coconut and red chili oil. Topped with a sunny side up fried egg 13.5

SANDWICHES

Served with broccoli apple slaw, Kettle chips and house made pickles, or substitute with a house salad 4

*BRIOCHE CROQUE MADAME with applewood smoked ham and gruyere cheese on brioche. Topped with parmesan cream and a fried egg 17.5

VEGGIE FOCACCIA pimento tapenade, spinach, tomato, red onion, artichokes and melted provolone on house made focaccia bread 15

CHICKEN BRUSCHETTA arugula greens, braised chicken breast, fresh bruschetta, melted mozzarella and balsamic reduction on sourdough bread 16.5

BRIAN'S BLT balsamic tomatoes, crisp romaine, applewood smoked bacon, grilled onion & avocado dill cream on house made focaccia bread 15.5

Add Grilled Chicken Breast 5

THE BAJA sourdough bread, southwest marinated steak, provolone cheese, arugula greens, red pepper coulis, and two over-medium cage free eggs 19

*AHC BURGER house brioche bun, tomato, onion, crisp romaine lettuce, applewood smoked bacon, gruyere cheese and avocado aioli 17.5

ZORC house-made Caesar salad and parmesan cheese wrapped in a fresh baked pizza dough 14.5

Add chicken breast 5

PIZZAS

PRIMAVERA garlic oil base, arugula, red onion, kalamata olives, zucchini and parmesan cheese 15.5

*BREAKFAST PIZZA garlic oil base, parmesan, Monterey jack, prosciutto, house sausage, grilled onion and three cage-free eggs. Finished with fresh chives 18.5

ARTICHOKE PARMESAN parmesan cream base, artichoke hearts, spinach, red onion, kalamata olives and fresh mozzarella. Finished with pesto drizzle 16.5

MARGHERITA red sauce, roma tomatoes, parmesan, and fresh mozzarella. Finished with fresh basil 14.5

WILD MUSHROOM garlic oil base, roasted portobello, shitake, cremini and chanterelle mushrooms, goat cheese and grilled onion. Finished with fresh basil & crispy capers 17.5

CHICKEN BACON PARMESAN parmesan cream base monterey jack, roma tomato, red onion, chicken and applewood smoked bacon. Finished with fresh chives 18.5

ITALIAN RED SAUCE house-made Italian red sauce, fresh mozzarella, sausage, prosciutto and grilled onion. Finished with fresh basil 18.5

PIZZA BUILT OFF THE BRICK

Includes one sauce, one cheese, one topping 13.5
Each additional topping: meat 3, cheese 3, veggie 2
Gluten free crust 5

SAUCES: red, pesto, parmesan cream, garlic oil

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

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

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

DRINKS

ARNOLD PALMER 4

COKE, SPRITE, DIET COKE 3.5

ICED TEA 3

LEMONADE 3

HOUSE BLEND DRIP 3.5

HOT TEA 3

FOR ESPRESSO DRINKS, PLEASE ASK YOUR SERVER FOR
OPTIONS AND PRICING

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