

Assorted Coffees and Pastry

Featuring Locally Roasted Bean Werks Coffee

Brewed Coffee \$2

Hot or Iced Tea \$2

Cappuccino \$4

Latte \$4



Muffins \$2.50

Chocolate Chunk, Blueberry Streusel, Cranberry Orange

Raspberry Cream Croissant \$3.50

Chocolate Eclair \$3

Jumbo Cinnamon Roll \$3

Breakfast Burritos \$8

*Choice of whole wheat, spinach or sun-dried tomato wrap
Served with fresh fruit*

The Classic- Scrambled egg, cheddar cheese, bacon, ham or sausage, hash browns, and breakfast sauce.

(VG) The California – Vegetarian option with scrambled egg, cheddar cheese, guacamole, sour cream, and salsa fresca.

The Denver – Scrambled egg, sautéed diced ham, green

Enjoy an Artisan Mimosa or glass of champagne \$7

Assorted Wines and Beers Available!

Artisan Quiche An Artisan house specialty, served with fresh fruit and muffin \$10

California Style Eggs Benedict (VG) A twist on this classic brunch item, egg, grilled tomato, seasoned avocado and a lemon hollandaise on an English muffin \$8

Add Salmon Patties for \$5

Artisan Lox and Bagel Plain or everything bagel, cream cheese, sliced tomato, red onion and capers \$9

Traditional Oatmeal (VG) A generous portion of creamy oatmeal topped with pecans, raisins, honey, served with a side of milk or cream. \$7

Classic Artisan Breakfast Two eggs, hash browns, toast, choice of bacon, Black Forest ham or sausage \$8

French Toast and Strawberries (VG) Thick slices of Texas toast loaded with fresh strawberries and cream \$8

Spanikopita (VG) - Classic recipe with an Artisan twist served with a cup of soup or Artisan house salad \$12

Duck Quesadilla – Ooey-goey melted goat cheese and jack with an orange cherry salsa served with an Artisan house salad. \$10

MAC Attack!

Macaroni and Cheese Served with choice of soup or side salad

The Classic (VG) Just what you are expecting...classic, comforting, creamy and cheesy. \$10

Wich Craft \$9

Served with a cup of soup, side salad or french fries

Artisan BLT - piping hot fried green tomatoes, smoked bacon, and crispy lettuce with a tangy remoulade on toast. Served with soup or Artisan house salad

Cranberry Chicken Salad, mixed greens with avocado, tomato, and sprouts.

Grilled Chicken Pesto, mixed greens, roasted red pepper, feta and Artisan's basil pesto.

Spicy Smoked Salmon, spinach, cucumber, red onion, tomato, sprouts, capers, & chipotle mayo.

Hummus Garden Wrap (VG), mixed greens, red onion, carrots, sprouts, tomato, avocado, cucumber.

Falafel Waffle Wrap (VG), tomato, cucumber, sprouts, greens, feta cheese and tzatziki sauce.

Reuben on Rye, Corned beef piled high, topped with sauerkraut, Swiss cheese and 1000 Island dressing.



Soup & Salad

Soup of the Day Cup \$4 Bowl \$6

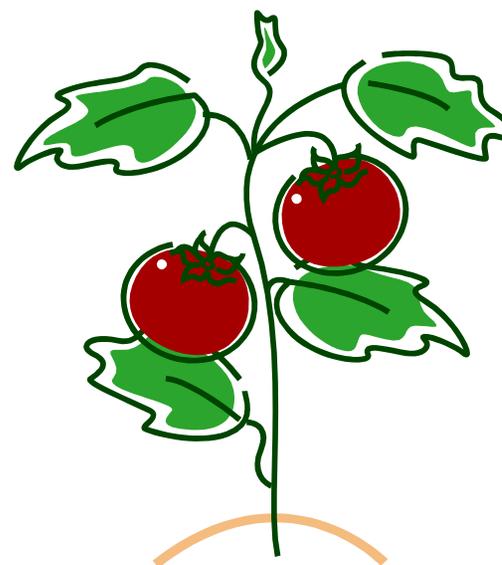
House Salad \$6 Add Grilled Chicken... \$4

Cranberry Chicken Salad Mixed greens, sliced avocado, tomato, and sprouts. \$9

Chicken Pesto Mixed greens topped with grilled pesto chicken, roasted red peppers, feta cheese, and Artisan basil pesto. \$9

Seared Steak Salad Juicy slices of marinated steak, tomato, artichoke, mushrooms, cucumber, red onion and gorgonzola crumbles on a bed of crisp mixed greens \$13

Artisan Cafe & Coffee House



Sunday Brunch