Artichoke Cafe 424 Central SE Corner of Central and Edith Albuquerque, NM, 87102



Lunch

	Starters	
Steamed artichoke With three dipping sauces. Roasted garlic With Montachet goat cheese, bruschetta,	\$8 \$7	French Onion Soup Gratinee With imported gruyere. Soup Du Jour Our soup of the day. \$2
roasted red peppers and extra virgin olive oil. Summer Melon Caprese Salad.	Lunch Salads	
Summer Melon Caprese Salad Mixed Street Band Careins Salad bash Besweet pear vinargrette, Maytag blue cheese, Tamari pecans, sun-dried	\$9 \$8	Grilled Chicken Salad Grilled organic chicken over baby spinach and field greens with marinated
cranberries and Asian pears. Roasted Garlic Caesar Salad With garlic oregano croutons and white	\$8	cucumber and carrot, toasted cashews and finished with a curry aoili. Cobb Salad With fresh foasted turkey, Maytag Blue \$13
anchovies. Add organic chicken breast for an additional \$4. Salad Nicoise With tresh yellow fin tuna, new potatoes,	\$15	cheese, apple wood-smoked bacon, avocado, hard-boiled egg, tomato and
tomatoes, Nicoise olives, capers, hard boiled egg, artichoke hearts, haricot-vert, anchovies, over mixed greens with Dijon vinaigrette.		Dijon vinaigrette. Grilled Greek Lamb Salad with sliced ripe beersteak tomato, capers, feta cheese and cucumber and grilled eggplant with an oregano lemon vinaigrette

Sandwiches

Grilled Organic Chicken Sandwich mustard crusted, with provolone, roasted plum tomatoes, grilled red onions and black olive tapenade aioli on rosemary foccacia. with red, white and blue potato salad or french fries	\$12	Gourmet Burger On a poppy seed bun with choice of two toppings: Cheddar, Swiss, Gorgonzola cheeses, local green chi artichoke hearts, mushrooms, roaste peppers.	ili,
Chef's Sandwich Special	Marke	1/2 Sandwich Special with Cup Soup	p of \$9
	Lunch Entrée	S	
Crepe of the day herds Pie Hearty mushroom stew with pearl onions, carrots, stewed tomatoes topped with buttermilk mashed potatoes, served with a side salad with choice of dressing. Crilled Sliced Sirloin With angel hair pasta tossed with pine nuts and basil, asparagus spears, roasted bell pepper, cherry tomatoes and greens with balsamic vinaigrette and parmesan.	\$13 \$14	Pan-Seared Sea Scallops Served with black pearl barley and rice with cranberries and walnuts, h vert and lemon olive oil emulsion. Steak Frites 8 oz. grilled sirloin steak served with house fries tossed with gremolata at grated parmesan, fresh watercress, and grated parmesan and finished with the served watercress.	aricot th our nd red
		wine demi glace and finished with a shallot red wine butter. Catch of the Day. All entrees come with your choice of soup du jour or seasonal greens salad Dressings include house vinaigrette cheese, or yogurt ranch.	of \$16 ad.
	Desserts		
Apple & Dried Cherry Crisp with walmut streusel and honey-vanilla ice cream Vanilla Creme Brulee Flouries in hocolate Truffle Torte with pissachio come Anglaise and raspberry coulis. Mocha Semifreddo with chocolate creme anglaise Chocolate Orange Pot de Creme			\$7 \$7 \$7
Chocolate Orange Pot de Creme garmshed with candied orange and hazelnu House-Made Ice Creams & Sorbets Assorted Artisan Cheese Plate with quince preserves, grape-must jam and	it shortbread		\$7 \$ 12
Ideal F Artichoke Cafe is collaborating w guests menu selections from the prepared without additional fat, sea	ir Ideal Protein	age Studios in Nob Hill to offer Diet. These items are specifica	ılly
Arugula Salad Arugula, Baby Spinach, Romaine Lettuce v Baby Spinach Salad Baby Spinach Salad With Sliced Mushroom Farms Honey Dijon Dressing	with Lemon Wedgens, Red Onion, Cho	e, Olive Oil & Sea Salt opped Hard-Boiled Egg, Walden	\$8 \$9
Caesar Salad Romaine Lettuce with Walde Chicken Breast Grilled 5 oz Organic Chicken Breast over F Caesar Salad with Chicken Breast Walden Farms Caesar Salad with Grilled 5	Baby Spinach Sala	d with Honey Dijon Dressing	\$9 \$12 \$12
Fish of the Day or Salmon Griffled 7 02. Fish of the Day or Salmon wit Chocolate Pudding Ideal Protein Chocolate Pudding Lemon Sorbet Sugar-Free Lemon Sorbet	th Bok Choy, Zucc	chini & Asparagus	Marke \$6 \$6
20% Gratuity added to parties of	oj o or more an	a to separate Checks. I nank yo	ж.