The Art
Gastropub & Cafe
**Salads and Soups**

*French Onion*
Dry sherry, red wine, mushroom stock, sautéed onion, provolone, toasted sourdough  5

*Soup of the Day*
Please check with your server  5

*Arugula*
Shaved parm, cherry tomato, toasted sunflower seed, olive oil/balsamic vinegar drizzle or truffle oil drizzle for an upcharge  L/8  S/5

*Steak Frites Salad*
Grilled filet on top a fresh organic house salad, with choice of dressing, rosemary fries all on one plate  16

*Grilled Knife and Fork Caesar*
Grilled romaine, shaved parm, house crouton, bacon lardons, house Caesar  H/12  S/6

*House Salad*
Fresh organic spring mix, shaved carrot, roma tomato, pickled red onion, choice of dressing  L/6  S/4

Salad Add-ons:
- Avocado/3, grilled or fried chicken/4, 4oz filet/8,
- Shrimp/5, Crab/6

Dressings: Oil and balsamic vinegar, truffle, house Italian, house ranch, house blue cheese, house honey dijon, house caesar

---

**Starters**

*Avocado Toast*
Chunky avocado spread, shallots, olive oil, lemon zest, pickled onion, toasted sunflower bread  9

*Soft Pretzel*
Served with artifact beer cheese or spicy dijon mustard sauce  7

*The Art Poutine*
Thick cut rosemary fries, gouda cream sauce, cheese curd, bacon chives  12

*Wings by the LB:*
Dry Rubs: Old Bay, Chili Ranch, Lemon Pepper, Taco, salt and vinegar, Montreal

Wet Rubs - Molho, honey sriracha, maple bourbon bacon BBQ, pesto, buffalo, hot, "Fluffy Bunny"  9
Seared Ahi Tuna Stack
Spicy or steak seasoned tuna, avocado, diced roma tomatoes, cucumber, water bathed onion, and wasabi cream served with fried pita chips  14

*Hummus Board*
Miso, garlic/toasted sunflower seed, wasabi ginger, all served with carrot and celery sticks or pita chips  8

*The Art Mussels*
Mussels sauteed with white wine, butter, shallots, garlic, topped with chives and served with toasted sourdough  12

Frito Misto
Lightly battered and fried cauliflower, tossed in sweet Thai chili sauce  6

*Chicken Tenders*
Fresh made to order chicken tenders, rosemary fries, sweet baby rays or honey dijon dipping sauce  8

HANDHELD
Served with house made pickle, rosemary fries upcharge for beer battered onion rings, side salad, caesar, mac & cheese

*The Art Burger*
8oz hand ground filet mignon/short rib, arugula, pickled onion, roma tomato, thick cut bacon, artifact sauce, fontana on poppy seed bun  24

*Better Than Burger*
Beyond beef vegan patty, arugula, roma tomato red onion, mayo 11 w/marinated portobello 3

*The Burger*
6oz hand shaped patty, arugula, roma tomato, red onion, mayo, aged cheddar, on potato roll  10

*The Fat American*
2, 6oz hand shaped patties, thick cut bacon, gouda, crispy onion, maple bourbon bbq sauce, on potato roll  14

*Veggie Panini*
Balsamic and lime marinated portobello, cheese, roma tomato, olive oil, garlic aioli, kale  11

*CBR Panini*
Marinated and fried chicken, pepper jack cheese, house made ranch, thick cut bacon  12
*TOP SHELF CHEESESTEAK*
SHAVED FILET MIGNON MELTED MOZZARELLA, SAUTEED MUSHROOMS/ONION/GREEN PEPPERS 16

*CRAB CAKE SANDWICH*
5OZ MADE TO ORDER CRAB CAKE, TOASTED BRIOCHE, ARUGULA, ROMA TOMATO, OLD BAY REMOULADE ON ROSEMARY FOCACCIA ONION 14

FLATBREADS
*MARGARITA*
ROMA TOMATO, LIGHT TOMATO SAUCE, FRESH MOZZ, BASIL, OLIVE OIL DRIZZLE 9

*MUSHROOM AND TRUFFLE*
SAUTEED MUSHROOM, SPINACH, FONTANA, SHALLOTS, TRUFFLE OIL DRIZZLE 11

*EPIC FLATBREAD*
BACON LARDONS, SMOKED HAM, FRESH MOZZ, CRISPY ONIONS, MAPLE BACON BBQ SAUCE DRIZZLE 12

MAINS
*THE TONY STARK*-
OUR SIGNATURE HOT STONE METHOD FOR 2 PEOPLE
BEEF, AHI TUNA OR VEGGIE SERVED WITH SMASHED THEN SEASONED POTATOES, GREEN BEANS SAUTEED WITH BUTTER/WHITE WINE/ MUSHROOM, WITH 3 SAUCES:
CHIMICHURRI, TRUFFLE CREAM, AND PEPPERCORN.
70/40/30

*AHI TUNA STEAK*
AHI TUNA STEAKS PAN SEARED AND STEAK SEASONED, ON TOP A FRESH MADE ASIAN SLAW, AND WASABI MASHED POTATOES 24

*CHICKEN AND WAFFLES*
MARINATED AND FRIED CHICKEN/ CINNAMON VANILLA WAFFLE/ MAPLE BOURBON BACON SYRUP 13

*CLASSIC STEAK FRITES*
COFFEE RUBBED FILET MIGNON TOPPED WITH PEPPERCORN CREAM SAUCE, ROSEMARY FRIES, SERVED WITH STARTER ARUGULA SALAD 26

*GROWN UP MAC AND CHEESE*
PENNE PASTA, TOSSED WITH A 3 CHEESE SAUCE (AGED CHEDDAR, PEPPER JACK, CREAM CHEESE), BACON LARDONS, AND A BUTTERY GLUTEN FREE BREADED TOPPING 12

*BRAISED SHORT RIBS (SPECIAL EVERY WEEKEND)*
PAN SEARED THEN BRAISED IN RED WINE/GARLIC/ROSEMARY, ATOP A HEALTHY PORTION OF FONTANA MASHED POTATOES, BROCCOLINI, WITH A BEAUTIFUL PAN SAUCE 26
SIDES
Smashed Potatoes/2, Green Beans w Mushroom/3,
Asian Slaw/3, Rosemary Fries/3, Mashed Potatoes/2,
Broccolini/3, Onion Rings/3, Mac and Cheese/3,
Side Salad/4

LIL BITES (KIDS MENU)
Grilled Cheese on Panini Bread 6
Chicken Tenders Made from Our Fried Chicken 6
Butter Pasta 5
Kids Mac 6
DESSERTS
BANANAS FOSTER BREAD PUDDING 7

GUINNESS BROWNIE SUNDAE 6

HOUSE MADE CHEESECAKE
2 TOPPINGS - APPLE COMPOTE, CHOCOLATE OREO 6

FRIED GOODIES 5

ICE CREAM 1.50 PER SCOOP

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.
The Art
Gastropub & Cafe

Draft List

#1 Narragansett
Lager 5% abv Pint 4

#2 Cushwa - Artifact
Our Flagship Beer
Hazy IPA 6% abv 12 oz 8

#3 Antietam - 1605
Irish Red Pint 5% abv 6

#4 Lagunitas - IPA
American IPA Pint 6.2% abv 6

#5 Founders - All Day IPA
Session Ale Pint 4.7% abv 6

#6 Right Proper - Diamonds Fur Coats Champagne
Berliner Weisse 12 oz 3.6% abv 7

#7 Allagash - White
Belgian Witbier Pint 5.1% abv 6

#8 3rd Wave - Juice Box Boysenberry
Berliner Weisse 12 oz 4.2% abv 7

#9 Anderson Valley - Briney Melon Gose
Leipzig Gose 12 oz 4.2% abv 7

#10 Union - Steady Eddie
American Pale Wheat Ale Pint 7% abv 7

#11 Jack's Hard Cider - Pear
Pear Cider Pint 5.5% abv 5

#12 Original Sin - Apple
Apple Cider Pint 6% abv 6

#13 Oscar Blue's - Mama's Little Yella Pils
Bohemian Pilsner Pint 5.3% abv 6

#14 Flying Dog - Underdog
American Lager Pint 4.7% abv 6

#15 Sly Fox - O'Reilly's
Nitro Irish Dry Stout Pint 3.6% abv 6

#16 Epic - Hopulent IPA
American Imperial IPA Nitro 12oz 8.4% 6