

# FIGGE ART MUSEUM café

## SALADS

Served with toasted garlic bread

Add Chicken 3 | Add Shrimp 4

### Apple Chicken Chop\* 13

Grilled Chicken Breast, Candied Pecans, Bleu Cheese Crumbles, Bacon, Chopped Lettuce, Cranberries, Balsamic Vinaigrette

### Caprese Salad 12

Fresh Mozzarella, Grape Tomatoes, Red Onion, Arugula, Spring Mix, Fresh Basil Vinaigrette, Nut-free Pesto, Balsamic Glaze

### Figge House Salad 11

Melbanchips, Iceberg Lettuce, Grape Tomatoes, Parmesan, Red Onion, Creamy Garlic Dressing

### Grilled Peach Arugula Salad\* 13

Peach, Walnut, Dried Dates, Tomato, Red Onion, Carrot, Feta, Spring Mix, Arugula, Vanilla Peach Vinaigrette

### Seared Tuna Thai Salad 13

Ahi Tuna, Mixed Greens, Cucumber, Jicama, Red Raddish, Mandarin Orange, Wonton, Sweet Chili Soy Dressing

## SOUPS

Chicken Tortilla Soup 4

Tomato Dill 4

## SANDWICHES

Served with french fries, coleslaw, Italian pasta or fruit unless noted  
Substitute sweet potato fries 1

### Flatbread and Soup Combo 12

Choice of Soup and Pick 1

Margherita Flatbread - Lavash Flatbread, Fresh Mozzarella, Grape Tomato, Fresh Basil, Nut-free Pesto, Balsamic Glaze

Southwest Chicken Flatbread - Lavash Flatbread, Chicken Breast, Colby Jack Cheese, Black Bean Salsa, Cilantro Lime Aioli

### Pick Two 11

Choice of Soup, Figge House Salad or Tossed Salad and Half of a Sandwich: Gourmet Grilled Cheese, Chicken Salad on Wheatberry Bread, 225 Club

### Pretzel Turkey Sandwich 11

Turkey, Provolone Cheese, Bacon, Spring Mix, Tomato, Boetjes Mayonnaise, Pretzel Bun

### Classic Burger 12

Braveheart Black Angus Beef, Choice of American, Swiss, Cheddar, or Provolone

### Monte Cristo 12

Ham, Smoked Gouda, Dijon Mustard, Egg Batter, Raspberry Jam, Powdered Sugar, Sourdough Bread

### 225 Club 12

Ham, Smoked Turkey, Applewood Smoked Bacon, Cheddar, Provolone, Lettuce, Tomato, Grilled Parmesan Sourdough Bread

### Impossible Burger 13

Vegetarian Burger made with Organic Vegetables and Grains

### New York Pastrami 13

Pastrami, Swiss Cheese, Thousand Island Dressing, Sauerkraut, Giardiniera, Grilled Parmesan Sourdough Bread

## ENTRÉES

Served with Figge house salad or tossed salad

### Airline Chicken and Spinach Linguini 14

Chicken Breast, Spinach Linguini, Brussels Sprouts, Red Pepper, Yellow Pepper, Blistered Tomatoes, Red Onion, Basil Pesto Sauce, Parmesan, Garlic Toast

### Ahi Tuna Tacos 13

Rare Seared Tuna, Five Pepper Slaw, Sriracha Aioli, Pineapple Salsa, Flour Tortilla, Sesame Seeds

### Fall Butternut Squash Gnocchi 14

Potato Gnocchi, Kale, Shiitake Mushroom, White Wine, Butternut Squash Sauce, Fresh Sage, Parmesan, Garlic Toast

## SWEET TASTES

### Dark Chocolate Ganache Torte 5

Flourless Chocolate Torte, Whipped Cream, Raspberry Sauce, Fresh Strawberry, White Chocolate Shavings

## COFFEE

Flavored Latte 3.50 | Cappuccino Latte 3

Americano 2 | Iced Coffee 3.50

## BOTTLED WATERS

Acqua Pana Mineral 3 | Perrier Sparkling Water 3.50

## FEATURED

wines +  
beers

Prophecy Pinot Grigio | 9.50

William Hill Chardonnay | 9.50

Canvas Pinot Noir | 8.50

Carnivore Cabernet | 8

Sam Adams | 6

Blue Moon | 6

Angry Orchard | 4

Bent River Mississippi Blonde | 6

Bent River Uncommon Stout | 6

Stella Artois | 6

Dos Equis | 6

Front Street Cherry Bomb Blonde | 7

See your server for our full  
wine and beer selection



\*Nut allergy

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or undercooked.