

Starving Artist Café

Weekday Menu

Breakfast (served all day)

Monet's Garden Omelette (12)

French-folded three egg omelette with choice of two veggies; served with toast, fresh fruit and Autumn Vegetable Hash.

American Gothic (9)

Two eggs any style, choice of toast, fresh fruit and Autumn Vegetable Hash.

Chagall's French Toast (9)

Half order (5)

Challah bread French toast with Vermont maple syrup.

The Scream Breakfast Sandwich (6)

Two over-hard eggs with choice of toast and cheese.

Vincent Van Goghurt (6)

Yogurt parfait with Cabot vanilla yogurt, house-made granola and fruit compote.

Add-ons

Bread Options

sourdough, whole wheat, gluten free, English muffin

Cheese Options

cheddar, chèvre, hatch chili cream cheese, brie, blue cheese

Veggie Options

mushrooms, peppers, kale, spinach, onions, olives, scallions, hatch green chili, tomatoes.

Extra veggies (.75) avocado (2)

Protein Options *

bacon, sausage, veggie sausage, buffalo chicken (3)

Sweet Options:

fruit compote (2) whipped cream (1)

Sandwiches

Add a cup of soup (3) or potato chips (1) to any sandwich.

Degas Smoked Salmon Sandwich * (11)

Smoked salmon, micro-greens, pickled onions, hatch chili cream cheese. Served with cucumber pickle.

Francis Bacon, Lettuce and Tomato Sandwich * (10)

Vermont bacon (Nitrate-free), lettuce, tomato, and lemon aioli. Served with cucumber pickle.

Buffalo Chicken Sandwich (10)

Blue cheese spread, buffalo chicken and banana peppers. Served with pickled pepper.

Bacon, Cheddar, Maple Bourbon Onion Jam Sandwich * (10)

Vermont bacon (Nitrate-free), Cabot sharp cheddar cheese and house made maple bourbon onion jam. Served with dilly beans.

Baba Ghanoush Sandwich (9)

Baba ghanoush grilled cheese with roasted eggplant, za'atar seasoning, chèvre cheese and olive tahini spread. Served with sliced pickled beet.

Auguste's Avocado Toast V (8)

Harrissa, hummus, avocado, roasted bell peppers, micro greens. Served with a lemon wedge

Grilled Kim-Cheese Sandwich (8)

Cabot sharp cheddar cheese, house made kimchi. Served with a pickled egg on the side.

Strawberry Brie Sandwich (8)

Strawberry preserve, brie and maple balsamic reduction. Served with candied orange slice.

Classic Grilled Cheese Sandwich (6)

Choice of cheddar, chèvre, brie or blue cheese. Served with a cucumber pickle.

Salads & Soups

Kandinsky's Quinoa Salad GF V

(10) large (7) small

Quinoa salad featuring kale, scallions, roasted bell peppers and cucumber.

Triumphs of Caesar Salad

(10) large (7) small

Kale salad featuring house made croutons, Caesar dressing, parmesan cheese.

Salad of La Grande Jatte GF

(10) large (7) small

Spinach salad featuring maple balsamic vinaigrette, chèvre cheese, apples, dried cranberries, pumpkin seeds.

Warhol's Soup of the Day GF

(6) Bowl (3.50) Cup

Served with choice of bread.

Small Plates

Pollock's Pickle Platter GF V (6)

A spread of our house made pickles; dilly beans, beets, peppers, red onion, cucumber and egg.

Grandma Moses (6)

Localvore snack plate with sliced apples, Cabot cheddar cheese, crackers and house made sun butter.

Mona Lisa V (6)

Mediterranean snack plate with olives, cucumber, carrots, hummus and house made pita. (6)

The Harvest Veggie Plate GF (6)

Celery, carrots, peppers and cucumber; served with buttermilk ranch dressing.

Sides

- Fruit Plate (5)
- Black Beans (4)
- Autumn Vegetable Hash (4)
- * Salmon (4)
- * Bacon, Sausage or Veggie Sausage (3)
- Avocado (2)
- Fruit Compote (2)

- English Muffin, Wheat, Sourdough or Gluten Free Toast (2)
- One Egg, any style (1)
- Salsa (1)
- Cream Cheese (1)
- Sour Cream (1)
- Potato Chips (1)

Beverages

Pot of Tea (serves 1-2) (5)

Dobra Tea Vermont Assam Black, Gunpowder Green, Peppermint, Chamomile

Hot Chocolate (4)

Made with dark chocolate cocoa and milk; topped with whipped cream.

Coffee or Hot Tea (3)

Featuring Brave Coffee and Harney & Sons Fine Teas-Sencha Green, English Breakfast, Earl Grey, Decaf Earl Grey, Herbal Hot Cinnamon, Peppermint, Chamomile

Iced Coffee (3)

Brave Coffee & Ethiopia Koche cold brewed tea

Juice (3) Cranberry, orange or grapefruit

Iced Tea (2) Freshly brewed peach black tea

Vanilla Bean Lemonade (2)

Half Tea and Half Lemonade (2)

Milk (2)

Specialty Drinks (21+)

Grapefruit and Ginger Sparkler (8)

Cyprus (7)

Mimosa (7)

Wine: House Red and House White (5)

Beer: Harpoon IPA (4)

Shed Mountain Ale (4)

This is a nut free facility GF=Gluten Free V=Vegan
Gratuity of 20% added to parties of 6 or more. *Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.