

Starving Artist Café

Weekend Menu

Breakfast & Brunch Menu

Rothko's Red and Orange on Salmon * GF (14)

Smoked salmon, potato pancakes with sour cream, two eggs any style and fresh fruit.

Frida & Diego (13)

Two eggs any style, black beans, corn fritters, avocado, salsa, sour cream.

Matisse in Morocco (13)

Two poached eggs with harissa-stewed tomatoes, topped with chèvre and parsley. Served with house-made pita and turmeric rice.

Monet's Garden Omelette (12)

French-folded three egg omelette with choice of cheese and 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.

Pablo Picasso's Palettable Pancakes GF (9) Single pancake (5)

Three buckwheat pancakes with Vermont maple syrup.

Auguste's Avocado Toast V (8)

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

The Scream Breakfast Sandwich (6)

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

Whistler's Mother's Oatmeal GF V (6)

A delectable blend of steel-cut oats, quinoa, millet and flaxseed. Choice of brown sugar, raisins, toasted pumpkin seeds, milk or butter.

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

Veggie Options

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

Extra veggies (.75) avocado (2)

Cheese Options

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

Protein Options *

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

Sweet Options

fruit compote (2) whipped cream (1) chocolate chips (1)

GF=Gluten Free, V=Vegan

This is a nut free facility.

Gratuity of 20% added to parties of 6 or more.

* Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

For the Kids

(ages 10 and under)

Mini-Masters American Gothic (6)

Featuring scrambled eggs, English muffin and seasonal fruit.

French Toast Dippers (6)

Featuring cinnamon French toast sticks, with maple syrup.

Pastries

A selection of seasonal, fresh pastries and treats are available from our Sweet Trolley.

Sides

Corn Fritters; served with Vermont maple syrup (5)

Fruit Plate (5)

Black Beans (4)

Potato Pancake (4)

Autumn Vegetable Hash (4)

*Salmon (4)

*Bacon, Sausage or Veggie Sausage (3)

Avocado (2)

English Muffin, Wheat, Sourdough or Gluten Free Toast (2)

Fruit Compote (2)

One Egg, any style (1)

Salsa (1)

Cream Cheese (1)

Sour Cream (1)

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)

Hot Drinks

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

Hot Tea (3)

Harney & Sons Fine Teas: Sencha Green, English Breakfast, Earl Grey, Decaf Earl Grey, Herbal Hot Cinnamon, Peppermint, Chamomile

Coffee (3)

Brave Coffee

Cold Drinks

Iced Coffee (3)

Brave Coffee & Ethiopia Kochere 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)

Café Hours

Counter Service for Breakfast and Lunch, Monday - Friday, 8 a.m. - 2 p.m.

Full Service for Breakfast and Brunch, Saturday & Sunday, 8 a.m. - 2 p.m.

Dine-in or Take-out