

Starving Artist Café

Weekday Menu

Breakfast (served all day)

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 (12.50)

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

American Gothic (9.50)

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

The Scream Breakfast Sandwich (8.75)

Two over-hard eggs with cheese. Choice of protein, avocado or two veggies.

Vincent Van Goghurt (6.75)

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

Chagall's French Toast (9)

Half order (6)

Challah bread French toast with Vermont maple syrup.

Sandwiches Add a cup of soup (3) or potato chips (1)

Bacon, Cheddar, Maple Bourbon

Onion Jam Sandwich (10)

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

Baba Ghanoush Sandwich (10)

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

Francis Bacon, Lettuce and Tomato Sandwich (10)

Vermont bacon, lettuce, tomato, and lemon aioli. Served with cucumber pickle.*

Classic Grilled Cheese Sandwich (6)

Choice of cheese. Served with a cucumber pickle.

Degas Smoked Salmon Sandwich (12)

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

Auguste's Avocado Toast V (9)

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

Buffalo Chicken Sandwich (10.50)

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

Strawberry Brie Sandwich (8.50)

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

Add-ons

Bread Options

Sourdough, whole wheat, or English muffin. Substitute for Gluten-free toast (add .75)

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)
Salmon (5)*

Cheese Options

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

Sweet Options

Berry compote (2) whipped cream (1)

Salads & Soups

Triumphs of Caesar Salad

(10) regular (7.75) small

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

Salad of La Grande Jatte GF

(10) regular (7.75) small

Spinach salad featuring maple balsamic vinaigrette, chèvre, 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 (6.50)

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

Grandma Moses (6.50)

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

Mona Lisa V (6.50)

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

Sides

- Fruit Plate (5)
- Autumn Vegetable Hash (4)
- Salmon (5) *
- Bacon, Sausage or Veggie Sausage (3) *
- Buffalo Chicken (3) *
- Gluten Free Toast (2.75)
- English Muffin, Wheat, or Sourdough Toast (2)

- Black Beans (4)
- Avocado (2)
- Berry Compote (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.

Juice (3)

Cranberry, orange, apple or grapefruit

Iced Coffee (3)

Brave Coffee, Ethiopia Konga cold-brewed tea

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

Iced Tea (2.50)

Freshly brewed peach black tea

Vanilla Bean Lemonade (2.50)

Half Tea and Half Lemonade (2.50)

Milk (2.50)

Specialty Drinks (21+)

Grapefruit and Ginger Sparkler (6)

Cyprus (5)

Mimosa (5)

Wine:

House Red and House White (5)

Bottle (16)

Beer:

Harpoon IPA (4)

Long Trail 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.