

# Starving Artist Café

Weekend Menu

## Breakfast & Brunch Menu

### Matisse in Morocco (13)

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

### Frida & Diego (13)

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

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

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

### Monet's Garden Omelette (12.50)

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

### Chagall's French Toast (9)

#### Half order (6)

Challah bread French toast with Vermont maple syrup.

### Pablo Picasso's Palettable Pancakes (9) Single pancake (6)

Three buttermilk pancakes with Vermont maple syrup.

### Auguste's Avocado Toast V (9)

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

### Vincent Van Goghurt (6.75)

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

## Add-ons

### Bread Options

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

### Veggie Options

Mushrooms, peppers, kale, spinach, onions, olives, scallions, hatch green chili, tomatoes. Extra veggies (.75) avocado (2)

### Cheese Options

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

### Protein Options

Bacon, sausage, veggie sausage, buffalo chicken (3) Salmon (5) \*

### Sweet Options

Berry 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 (6.50)

Featuring scrambled eggs, English muffin and seasonal fruit.

### French Toast Dippers (6.50)

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 (5)\*

Bacon, Sausage or Veggie Sausage (3)\*

Buffalo Chicken (3)\*

Avocado (2)

Gluten Free Toast (2.75)

English Muffin, Wheat, or Sourdough Toast (2)

Berry Compote (2)

One Egg, any style (1)

Salsa (1)

Cream Cheese (1)

Sour Cream (1)

## 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)

## 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 Konga cold-brewed tea

Juice (3)

Cranberry, orange, apple or grapefruit

Iced Tea (2.50)

Freshly brewed peach black tea

Vanilla Bean Lemonade (2.50)

Half Tea and Half Lemonade (2.50)

Milk (2.50)

## 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