

# 3

## ARTS CLUB

### C A F É

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#### *MORNINGS*

RH SCRAMBLE Farm Eggs, Crème Fraîche, Avocado, Chives, Texas Toast 15

*ADD: Black Truffle 8*

SMOKED SALMON Cucumber, Pickled Onion, Fresh Cheese, Texas Toast 25

RH GRANOLA + YOGURT Fresh Fruit, Almonds, Honey 12

TOAST + JAM Butter, Fresh Cheese 8

SIDE OF BACON 10

#### *FOR THE TABLE*

DÉLICE DE BOURGOGNE CHEESE Warm Baguette, Preserves, Pecans 19

SHRIMP COCKTAIL Lemon, Dijonnaise, Cocktail Sauce 21

ARTISANAL PROSCIUTTO\* Seasonal Fruit, Warm Baguette 24

VEGETABLES + DIPS Chickpea Hummus, Curried Cauliflower, Avocado 18

BURRATA Tomatoes, Garlic Bread, Basil 23

HAND-CUT FRIES Garlic Aioli 9

#### *SALADS*

ARUGULA Fennel, Grapes, Sunflower Seeds, Parmesan, Citrus Vinaigrette 17

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 19

GEM LETTUCE Radishes, Feta Cheese, Avocado, Buttermilk Herb Dressing 18

KALE CAESAR Garlic Sourdough Crumbs, Parmesan, Classic Caesar Dressing 18

*ADD: Chicken 8, Shrimp 10, Lobster 21, Smoked Salmon 12, Avocado 3*

#### *MAINS*

RH BURGER\* Sharp American, Pickles, Onion, Dijonnaise, Lettuce, Tomato 23

SHAVED RIBEYE SANDWICH\* Swiss Cheese, Au Jus 26

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Dill 29

SLOW-ROASTED CHICKEN Pastured Chicken Breast, Roasted Garlic, Jus 27

LOBSTER ROLL Drawn Butter, Mayonnaise, Old Bay 29

TRUFFLED GRILLED CHEESE Cheddar, Sourdough 18

TURKEY CLUB Avocado, Bacon, Bibb Lettuce, Tomato, Multigrain 17

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#### *FOOD & DRINK*

##### **PASTRIES**

DOUGHNUTS Daily Selection 3.25  
CROISSANT 4.50  
CHOCOLATE CROISSANT 5  
ALMOND CROISSANT 5.5  
HAM & CHEESE CROISSANT 5.5  
BASQUE CAKE 6.5

##### **COFFEE BAR**

DRIP COFFEE 3  
POUR-OVER 4.50  
ESPRESSO 2.50  
CORTADO 3.50  
CAPPUCCINO 4.50  
LATTE 5  
CHAI LATTE 5  
MATCHA LATTE 5  
HOT CHOCOLATE 4.50  
ICED COFFEE ON DRAFT 4.50  
SYRUPS Vanilla, Ginger, Chocolate, Salted Caramel .50 each

##### **TEA**

RH BREAKFAST \* LORD BERGAMOT  
JASMINE SILVER TIP \* MEADOW CHAMOMILE  
PEPPERMINT LEAVES \* BAI HAO OOLONG 5  
SERVED WITH MILK AND HONEY  
ICED TEA Unsweetened 3

##### **COLD-PRESSED JUICES**

GREENS Kale, Romaine, Spinach, Cucumber, Lemon, Apple, Celery, Parsley, Ginger 10  
ROOTS Beet, Apple, Ginger, Lemon 10  
CITRUS Pineapple, Apple, Lemon, Mint 10  
ORANGE Turmeric, Apple, Aloe Vera, Lemon, Black Pepper 10  
LEMONADE Fresh Squeezed 6

##### **WATER 330 mL Bottle/750ml Bottle**

ACQUA PANNA STILL 4 / 7  
PELLEGRINO SPARKLING 4 / 7

##### **BOTTLED SODAS**

COKE, DIET COKE 4  
FENTIMANS ROSE LEMONADE 6  
LURISIA GAZZOSA LEMON 6  
LURISIA ARANCIATA ORANGE 6

#### *WINE*

##### **PROSECCO**

RH BELLINI Peach Purée 13  
BISOL Valdobbiadene, Italy, NV 13 / 52

##### **VIN DE FRANCE**

VAL DE MER Rosé, Burgundy, France, NV 15 / 60

##### **CHAMPAGNE**

DEUTZ Brut Classic, France, NV 29 / 165

##### **PINOT GRIGIO**

SCARPETTA Friuli, Italy, 2017 11 / 44

##### **SAUVIGNON BLANC**

ALLAN SCOTT Marlborough, New Zealand, 2018 12 / 48

##### **RIESLING**

LEITZ Rheingau, Germany, 2017 12 / 48

##### **CHARDONNAY**

AERENA Sonoma, California, 2017 15 / 60  
FRANK FAMILY VINEYARDS Carneros, California, 2016 18 / 72

##### **ROSÉ**

ORISON Alentejano, Portugal, 2017 12 / 48

##### **PINOT NOIR**

PIKE ROAD Willamette Valley, Oregon, 2017 15 / 60  
GROS VENTRE CELLARS Sonoma Coast, California, 2015 20 / 80

##### **SANGIOVESE**

SELVAPIANA Chianti Rufina, Tuscany, Italy, 2015 14 / 56

##### **MALBEC**

CATENA Mendona, Argentina, 2015 13 / 52

##### **CABERNET SAUVIGNON / MERLOT**

DOMAINE AROSE-TRINTAUDON Bordeaux, France, 2015 15 / 60

##### **CABERNET SAUVIGNON**

ROUTE STOCK Napa Valley, California, 2016 15 / 60

##### **BEER**

BELL'S TWO HEARTED IPA Kalamazoo, Michigan 6  
TRUMER PILS Berkeley, California 6  
OMMENGANG WITTE Cooperstown, New York 6  
FOUNDERS PORTER Grand Rapids, Michigan 6