

CÉZANNE AND
AMERICAN MODERNISM
Steele Gallery
July 1 - September 26, 2010



ARCADIA FARMS CAFÉ

~ at the Phoenix Art Museum ~

SUNDAY BRUNCH SPECIALS

APÉRITIFS

Classics \$8.00

Bloody Mary ~ Screwdriver

Champagne Cocktails \$8.00

*Mimosa ~ Blood Orange Mimosa ~ Orange Cream Mimosa
Strawberry Sunshine ~ French Kiss ~ Kir Royal ~ Peach Bellini*

Wine and Champagne By the Glass/Bottle
please ask your server for our full wine & beer list

ENTRÉES

Breakfast Cobbler \$13.95

with Sausage, Cheddar Cheese and Oven Roasted Vegetables
Topped with Crème Fraîche and Served with Poached Eggs

Pain Perdu \$13.95

Grand Marnier Baked French Toast with
Frangipane and Toasted Almonds

Smoked Salmon Plate \$13.95

Toasted Ciabatta Bread with Smoked Salmon Gravlax
and Cream Cheese Served with Roasted Herb Fingerling Potatoes

Just Picked Berry Crêpes \$13.95

with Orange Mascarpone Filling

Quiche Lorraine \$13.95

with Applewood Smoked Bacon,
Sautéed Leeks and Gruyère Cheese Served
with Roasted Herb Fingerling Potatoes

Arcadia Farms Chicken and Sweet Potato Hash \$13.95

with Tomatillo Salsa and Scrambled Farm Fresh Eggs



*~ Arcadia Farms Café is committed to finding and using wholesome, natural, organic
and local products. We support family-owned and local farms in our region whenever possible.
Arcadia Farms Café is a member of Chefs Collaborative and Local First Arizona. ~*

Private Dining Rooms and Catering Available at All Arcadia Farms Restaurants

1625 N Central Ave Phoenix, Arizona 85004 p 602.257.2191 w arcadiafarmscafe.com
20% gratuity will be added to parties of 6 or more. \$3 split plate charge.