

BREAKFAST

6:30AM - 11:00AM

Fresh Baked Pastries | 3.50

Honey Pecan Danish, Chocolate, Plain or Almond Croissant

Scrumptious Homemade Muffins | 3.50

Apple Crumb, Cranberry, Banana-Chocolate Chip

Jumbo Cinnamon Rolls | 3.50

Big Bagels | 1.75

Plain, Whole Wheat, Sesame, Gluten-Free

Choice of Cream Cheese: Whipped, Vegetable, Strawberry

Sweet Breakfast Treats | 3.00

Marble Pound Cake, Iced Lemon Pound Cake, Apple Crumb Cake

Fruit & Yogurt

Fresh Cut Seasonal Fruit Bowl (G/F) | 4.00

Seasonal Whole Fruit (G/F) | 1.00

Yogurt Granola Parfait or Individual Greek Yogurt | 3.50

Classic Oatmeal | 3.00

Original, Apple Cinnamon, Maple & Brown Sugar

Delectable Breakfast Sandwiches | 5.00

Egg & Cheddar on an English Muffin with choice of Ham, Bacon or Turkey Sausage

Egg & Muenster on a Plain Bagel with choice of Ham, Bacon or Turkey Sausage

Egg White, Spinach, Tomato & Feta in a Whole Wheat Wrap (V)

Heavenly Quiche | 5.00

Aged Gruyere & Summer Leek (V)

Applewood Smoked Bacon & Swiss Cheese

Divine Deep Dish Pancakes | 5.00

Cranberry Apple (V), Blueberry Granola (V)

ARTBAR
art + eat + retreat

(G/F) - Gluten Free | (V) - Vegetarian

Consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.

LUNCH

11:00AM - 4:30PM

Seasonal Soup | 4.00

Du Jour

Sonesta Salads | 8.00

Spinach Cobb Salad with Grilled Chicken, Chopped Bacon, Tomato & Blue Cheese with Avocado Ranch Dressing **(G/F)**

Greek Salad with Romaine, Tomato, Cucumber, Olives & Feta with Lemon Basil Dressing **(G/F) (V)**

Arugula & Radicchio with Roasted Beets, Pine Nuts & Herbed Goat Cheese with Balsamic Dressing **(G/F) (V)**

Grilled Chicken Caesar with Parmesan Cheese, Croutons & Creamy Caesar Dressing

Cold Sandwiches | 8.00

Includes a Bag of Snacks & a Fountain Beverage
Gluten-Free Bread is Available Upon Request

South Philly

Hot Cappicola, Genoa Salami, Soppressata & Provolone served on Traditional South Philly Italian Bread

Hot & Savory Sandwiches | 8.00

Includes a Bag of Snacks & a Fountain Beverage

The Vegetarian

Roasted Red Pepper, Arugula & Fresh Mozzarella Panini on Ciabatta Roll **(V)**

Cuban Panini

Roast Pork Loin, Honey Ham, Imported Swiss Cheese, Sliced Pickles, Spicy Dijon Mustard on Ciabatta Roll

Reuben Panini

Corned Beef Brisket, Imported Swiss Cheese, Sauerkraut, Thousand Island Dressing on Ciabatta Roll

Meatball Sandwich Marinara

Beef & Pork Blend Meatballs with Parmesan Cheese served on Traditional South Philly Italian Bread

Substitute French Fries for Chips with any Hot Sandwich | 2.00

Lunch-Only Desserts

Jumbo Cookie or Brownie | 3.00

Jumbo Cupcake | 6.00

Lunch-Only Snacks

Chips | 1.50

Kind Bar | 2.50

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ALL DAY DINING

11:00AM - CLOSE

Half Pound Certified Angus Beef Hamburger | 9.00

Served on a Potato Roll with Lettuce, Tomato & Onion with Chips
Add Sliced American or Cheddar Cheese | 1.00

Seasoned Grilled Chicken Sandwich | 9.00

Served on a Potato Roll with Lettuce, Tomato, Onion & Chipotle
Mayonnaise with Chips

Buffalo Chicken Tenders | 9.00

Served with Celery & Blue Cheese Dressing

Chicken Tenders | 9.00

Served with choice of Ranch, BBQ Sauce, or Honey Mustard

Substitute French Fries for Chips | 2.00

SMALL BITES

4:30PM - CLOSE

**Roasted Almonds Smoked with Paprika
& Black Pepper (G/F)** | 3.00

Imported Italian Olives Naturally Cured (G/F) | 4.00

**Spicy Homemade Kettle Chips with Almond Lemon
Basil Aioli (G/F)** | 3.00

**Cubed Melon & Strawberries with Honey Key Lime
Yogurt Dip (G/F)** | 5.00

**Roasted Beets with Herbed Whipped
Goat Cheese (G/F)** | 5.00

BRUSCHETTA

4:30PM - CLOSE

**Pistachio Goat Cheese Crostini with Honey
Fig Jam (V)** | 5.00

**Forest Mushroom Duxelle Crostini with Herbed
Goat Cheese (V)** | 5.00

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SMALL PLATES

4:30PM - CLOSE

Palette of International Cheeses | 12.00

Humboldt Fog, Gorgonzola & Smoked Gouda, Acacia Honey, Fig Jam, Grapes & a Warmed Baguette (V)

Antipasti Palette | 12.00

Prosciutto, Cured Italian Sausage, Marinated Artichokes Hearts & Roasted Peppers, Fresh Buffalo Mozzarella Cheese, Olives & Pepperoncini accompanied by Sliced Italian Baguette

White Bean & Roasted Garlic Cassoulet | 9.00

Served with Toasted Crostini (V)

Warm Spinach & Artichoke Dip | 9.00

Served with Toasted Flatbread Crisps (V)

Warm Buffalo Chicken Dip | 9.00

Served with Toasted Flatbread Crisps

Philly Cheesesteak Spring Rolls | 6.00

Philly Cheesesteak in a fried Spring Roll Wrapper with Ketchup

Maryland Mini Crab Cakes | 12.00

Served with Cajun Remoulade

Lancaster County Beef Sliders | 10.00

Served with Caramelized Onion, Applewood Smoked Bacon & Gorgonzola Cheese

Chicken Quesadillas | 9.00

Manchego Cheese, Caralmelized Onion, Tomato & Cilantro served with Pico de Gallo

Herb Coated Pan Seared Salmon | 16.00

Served on Bed of Asian Slaw with a King Hawaiian Fresh Baked Roll & an Asian Dipping Sauce

DESSERTS

Red Velvet Cake | 6.00

White Chocolate Raspberry Cheesecake | 6.00

Chocolate Chambord Cake | 6.00

Dark Chocolate "Revenge" Torte (G/F) | 6.00

Housemade Italian Cannoli | 4.00

COFFEE

ASK ABOUT OUR SPECIALTY COFFEES

Iced & Hot Coffee

12 oz | 1.25 • 16 oz | 2.00 • 20 oz | 2.50

Espresso

12 oz | 1.75 • 16 oz | 2.00 • 20 oz | 2.25

Cappuccino

12 oz | 2.75 • 16 oz | 3.50 • 20 oz | 4.00

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BEER

Draft

Miller Light | 5.00

Yuengling Lager | 5.00

Rotating | 6.00

Bottles

Yuengling Lager | 5.00

Yards IPA | Philadelphia, PA | 7.00

Victory Prima Pilsner | Downingtown, PA | 7.00

Tröegs Solid Sender Pale Ale | Hershey, PA | 7.00

Dogfish Head Indian Brown | Milton, DE | 7.00

Angry Orchard Cider | Cincinnati, OH | 6.00

Allagash White | Portland, ME | 8.00

Guinness (Nitro Can) | 7.00

Bud Light | 5.00

Blue Moon | 6.00

Corona | 6.00

Heineken | 6.00

SCOTCH

Single Malt Scotch

Ardbeg 10 | 13.00

Glenmorangie 10 | 12.00

Talisker 10 | 12.00

Glenfiddich 12 | 11.00

The Balvenie DoubleWood 12 | 12.00

The Glenlivet 12 | 11.00

The Macallan 12 | 12.00

Oban 14 | 18.00

Lagavulin 16 | 19.00

The Macallan 18 | 35.00

Blended Scotch

Dewar's White Label | 9.00

Chivas Regal | 12.00

Johnnie Walker Red | 10.00

Johnnie Walker Black | 12.00

Johnnie Walker Blue | 45.00

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DRINK MENU

NON-ALCOHOLIC BEVERAGES

Acqua Panna | 3.00

Pellegrino | 2.00

Zico Coconut Water | 4.00

Bottled Juices | 2.50

Bottled Soda | 2.00

Gold Peak Teas | 3.00

Assorted Mighty Leaf Hot Teas | 2.00

Lemonade | 3.00

Illy Cold Brewed Coffee | 4.00

Fountain Soft Drinks

12 oz | 1.50 • 16 oz | 1.75 • 20 oz | 2.00

Hot Chocolate

12 oz | 1.50 • 16 oz | 2.00 • 20 oz | 2.50

HANDCRAFTED COCKTAILS

Warhol's "Wild Raspberries" | 12.00

Absolut Vanilla, Limoncello, Fresh Squeezed Lemon, Raspberries

"Whistler's Mother" | 12.00

Bluecoat Gin (Philadelphia Distilled), Fresh Squeezed Lime, Cucumber, Mint, Simple Syrup

"Calder's Circus" | 13.00

Cabo Wabo Reposado, Triple Sec, Fresh Squeezed Lime, Pineapple, Housemade Ginger Syrup

"Summer Days" by O'Keefe | 12.00

Absolut Citron, Benedictine, Grapefruit Juice, Fresh Squeezed Lemon, Mint, Simple Syrup

"The Problem We All Live With" According to Rockwell | 12.00

Hennessy VS, Triple Sec, Fresh Squeezed Lemon & Lime, Housemade Vanilla Bean Syrup

Wyeth's "French Twist Sangria" | 14.00

Chardonnay, Cruzan Rum, St. Germain, Kiwi & Pineapple

"Autumn Rhythm" by Pollack | 14.00

Ardbeg 10, Muddled Orange & Cherries, Fresh Squeezed Lemon, Housemade Vanilla Bean Syrup, Club Soda

Homer's "Berry Pickers" | 12.00

Bluecoat Gin (Philadelphia Distilled), Fresh Squeezed Lemon Juice, Housemade Blueberry-Thyme Syrup

BOURBON & RYE

Bulleit Rye | 10.00

Knob Creek Rye | 11.00

Knob Creek | 11.00

Jack Daniel's | 9.00

Jack Daniel's Tennessee Honey | 9.00

Bulleit | 10.00

Maker's Mark 46 | 11.00

Woodford Reserve | 11.00

Basil Hayden's | 14.00

Blanton's | 14.00

Booker's | 14.00

COGNAC

Courvoisier VS | 12.00

Hennessy VS | 14.00

Rémy Martin VSOP | 14.00

Hennessy XO | 40.00

Courvoisier XO | 55.00

WINE

Red Wine

Stone Cellars Cabernet Sauvignon | 9/36
California

Four Vines Zinfandel | 11/44
Paso Robles, California

Penfolds Koonunga Hills Shiraz | 12/48
Barossa Valley, Australia

Coppola Claret Cabernet Sauvignon | 12/48
California

Dom Brunet Pinot Noir | 12/48
Languedoc-Roussillon, France

Tilia Merlot | 12/48
Mendoza, Argentina

J. Lohr Cabernet Sauvignon | 14/56
Paso Robles, California

Bodega Catena Malbec | 15/60
Mendoza, Argentina

Belle Glos Las Alturas Pinot Noir | 15/60
Central Coast, California

White Wine

Stone Cellars Chardonnay | 9/36
California

Ruffino Lumina Pinot Grigio | 10/40
Tuscany, Italy

Chateau Julien Chardonnay | 12/48
Monterey, California

Twin Islands Sauvignon Blanc | 12/48
Marlborough, New Zealand

Stella Pinot Grigio | 12/48
Sicily, Italy

Terra d'Oro Chenin Blanc Viognier | 13/52
Amador County, California

Martín Códax Albariño | 14/56
Rías Baixas, Spain

La Crema Chardonnay | 14/56
Sonoma, California

Sparkling

Maschio Prosecco | 12.00
Veneto, Italy

Rosa Regale | 15.00
Piedmont, Italy