

SHARABLES

Wisconsin Cheese Plate (v, gf*) 21

Chef's Selection of Three Wisconsin Cheeses, Walnuts, Fruit Chutney, Lavash Crackers

Rustic Italian Meatballs 18

Tomato Pomodoro, Aged Parmesan, Italian Bread

Spinach & Artichoke Dip (v) 16

Pepperoncini Cream Cheese, Served with Lavash Crackers

SOUP & SALAD

Butternut Squash Soup (v, gf) 10

Velvety Butternut Squash, Coconut Milk, Honey, Cilantro

Roasted Beet & Goat Cheese (v, vg*, gf*) 17

Arugula, Apples, Walnuts, Goat Cheese Croquette, Sherry Vinaigrette

Apple & Celery Root Salad (v*, vg*, gf) 15

Watercress, Arugula, Hazelnut, Manchego, Apple Cider Vinaigrette

Lemony Caesar Salad** (gf*) 15

Romaine, Pecorino, Croutons, Black Pepper

*Add to any salad: Chilled Sesame Salmon** 12 Chilled Chicken** 8*

MAINS

Chilled Sesame Salmon Bowl** (v*, vg*) 19

Brown Rice, Avocado, Pickled Red Onion, Mango, Edamame, Cabbage, Sriracha Mayo, Cilantro

Chicken Pot Pie 19

Braised Chicken, Carrot, Parsnip, Celery, Thyme, Puff Pastry

Bahn Mi Sandwich 18

Tamarind Glazed Pork, Pickled Daikon, Carrot, Cucumber, Cilantro, Jalapeño, French Roll

Pressed Turkey Sandwich 18

Roasted Turkey, Jalapeño Aioli, Havarti, Blistered Tomato, Turkey Bacon, Pressed Roll

Smoked Salmon Croissant** 18

Everything Cream Cheese, Red Onion, Cucumber, Tomato, Watercress

Le Burger** (v*, vg*, gf*) 18

Double Patty, Iceberg, Tomato, Pickled Red Onion, 1000 Island Dressing, American Cheese *Substitute Impossible Burger 2

Avocado Toast (v, vg* gf*) 16

Feta, Pickled Vegetables, Fennel, Sweet Corn, Radish, Tomato, Fresh Herbs, Sourdough

Fig & Arugula Grilled Cheese (v, gf*) 16

Goat Cheese, Munster, Gruyère, Fig Compote, Arugula, Sourdough

FLATBREADS

Barbeque Chicken (v*) 16

Pulled Chicken, Mozzarella, Banana Peppers, Scallion

Margherita (v) 14

Fresh Mozzarella, Vine-Ripened Tomatoes, Basil Pesto, Balsamic

SIDES

Sweet Potato Fries (v, vg*, gf) 9

Crushed Pecans, Pecorino Romano, Crispy Sage, Maple-Miso Aioli

Char-Roasted Carrots (v, vg, gf) 9

Crushed Smoked Almonds, Sumac-Orange Toux, Torn Mint Leaf

Broccoli Salad (v, vg*, gf) 8

Shaved Raw Broccoli, Dried Cherry, Chopped Pecan, Tarragon, Pickled Shallot, Creamy Apricot Vinaigrette

Caper Potato Salad (v, vg*, gf*) 8

Marble Potatoes, Whole Grain Mustard, Dill, Red Onion, Fried Capers

Side Salad (v, vg, gf) 5

Romaine, Tomato, Cucumber, Pickled Carrot, Red Wine Vinaigrette

House-Made Chips (v, vg, gf) 5

House Spice Mix

DESSERT

Chocolate Chip or Oatmeal Raisin Cookie (v) 6

Snickerdoodle Blondie (v) 6

Lemon Creme Pie (v) 8

Strawberry Matcha Cheesecake Parfait (v) 8



The Art Institute is proud to partner with award-winning Chicago-based Boka Restaurant Group to curate the menu for The Café

*Can be modified to accommodate allergies and dietary restrictions.

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness.

This location accepts credit card and mobile payments only.

A 20% gratuity is added to all purchases in the Café and goes directly to the team members serving our guests. Please let us know if you would prefer to remove this gratuity from your total.

COFFEE & TEA

Draft Cold Brew 8	Matcha Latte 7
Americano 7	Chai Latte 7
Cappuccino 7	Hot Cocoa 7
Caffè Latte 7	Iced Tea 5
Espresso 6	Brewed Hot Tea 5
Drip 5	

Featuring Passion House Coffee Roasters & Rishi Tea & Botanicals.
Substitute Oat or Almond Milk +0.75
Add Caramel, Hazelnut, Mocha, Vanilla, Or Sugar-Free Vanilla +0.75

SOFT DRINKS

Draft Kombucha 8	San Pellegrino 5
Lemonade 6	Sparkling Water
Juice 6	Open Water 5
Orange, Apple, or Cranberry	Still
	Coca-Cola Products 5

BEER

Hopwell Pilsner 10 16oz, Chicago, IL	Go Brewing N/A Pils 10 12oz, Chicago, IL
Hopwell Hazy IPA 10 16oz, Chicago, IL	Eris Dry Cider 9 12oz, Chicago, IL
Moody Tongue Chocolate Churro Porter 10 12oz, Chicago, IL	

WINE

Sparkling Wine 16 Paul Buisse, France, NV	Rosé 16 House of Brown, Napa Valley, 2022
Pinot Grigio 16 Zenato, Italy, 2021	Pinot Noir 16 Pike Road, Oregon, 2022
Chardonnay 16 Austin Hope, Paso Robles, 2021	Cabernet Sauvignon 16 Twenty Bench, Napa Valley, 2020

COCKTAILS

Aperol Spritz 16 Aperol, Sparkling Wine, Club Soda	Moscow Mule 15 Wolf Point Vodka, Ginger Beer, Lime
Gin & Tonic 15 Wolf Point "Florence Field" Gin, Tonic Water, Lime	Mimosa 15 Sparkling Wine, Orange Juice
Bloody Mary 15 Wolf Point "JackscREW" Vodka, Zing Zang, Tajin	Negroni 16 Gin, Sweet Vermouth, Aperitivo
	Honey Old Fashioned 16 Rye Whiskey, Honey, Orange Peel

THE CAFE

