

CANVAS

AT THE ARKANSAS ARTS CENTER

SMALL PLATES:

Tomato Soup-\$5

Parmesan crouton, basil

Daily Seasonal Soup-\$5

Warm Spinach and Artichoke Dip with Pita Chips-\$6

Zucchini Fritti-\$7

Crispy zucchini with marinara & parmesan

Hummus and Pita Chips-\$5

Pimento Cheese with Pita and Crudités-\$5

Pumpkin Walnut Bread with Candied Walnuts-\$5

Crab Bruschetta-\$10

Crab, tomato, capers, purple onion, garlic, olive oil, topped with fresh basil and drizzled with balsamic glaze on crostini (5 per plate)

SALADS:

Grilled Salmon Salad-\$15

Field greens, blanched asparagus, farm egg, red onion, tomato, cheddar, cucumbers, and croutons with a creamy cucumber dill dressing

Grilled Shrimp Salad-\$15

Grilled shrimp, field greens, broccoli, purple onion, feta, tomato, croutons, honey lemon vinaigrette

Mediterranean Chicken Salad-\$13

Field greens, artichoke, kalamata olives, feta, cucumber, croutons, and tomato, with an Italian vinaigrette.

Chef Salad-\$13

Field greens, tomato, marinated mushrooms, red onion, kalamata olives, aged cheddar, ham, oven roasted turkey, and croutons with buttermilk ranch dressing

Tuna Tataki Salad-\$15

Romaine lettuce and red cabbage tossed in a ginger dressing topped with mandarin oranges, red bell peppers, slivered cucumbers and carrots with crispy noodles

Classic Caesar-\$8

SANDWICHES:

Served with your choice of chips, fruit, potato salad, or French fries

Reuben-\$10

House made corned beef, sauerkraut, Swiss cheese, 1000 island dressing, on marble rye bread

Smoked Chicken Salad Sandwich-\$9

Served on a buttery croissant with tomato and butter lettuce

Caramelized Onion Burger-\$11

Creekstone farms beef, caramelized onions, feta, and garlic aioli

Classic Canvas Burger-\$11

Creekstone farms beef, aged cheddar, butter lettuce, and sweet onion and tomato

Roasted Turkey Panini-\$10

Roasted turkey, Swiss cheese, caramelized onions, roasted tomatoes, zucchini and roasted garlic aioli

Garden Wrap-\$10

Garlic and herb wrap, field greens, portobello mushrooms, cucumber, pickled onions, tomatoes, feta, and roasted garlic aioli

ENTREES:

Crab and Risotto Cakes-\$14

Served on a bed of greens, with spicy roasted red pepper sauce

Shrimp and Grits-\$15

War Eagle Mills grits, aged cheddar, bacon, mushrooms, shrimp and tomato reduction, grilled baguette

Spaghetti and Meatballs-\$12

Hearty tomato sauce on spaghetti with house made meatballs, topped with parmesan

Seared Tuna-\$15

Saffron rice and asparagus with tomato and garlic cream sauce