

# FIGGE ART MUSEUM café

## SALADS

Served with toasted garlic bread

Add Chicken 3 | Add Shrimp 4

### Apple Chicken Chop 12

Grilled Chicken Breast, Candied Pecans, Bleu Cheese Crumbles, Bacon, Chopped Lettuce, Cranberries, Balsamic Vinaigrette

### Fried Goat Cheese 12

Pecan Encrusted Goat Cheese, Fresh Berries, Cucumber, Tomato, Red Onion, Spring Mix, Raspberry Vinaigrette

### Plantation Salad 10

Melbachijs, Iceberg Lettuce, Grape Tomatoes, Parmesan, Red Onion, Creamy Garlic Dressing

### French Country Salad 11

Spring Mix Lettuce, Red Beets, Asparagus, Walnuts, Goat Cheese, Red Wine Vinaigrette

### Citrus Salmon Salad 13

Salmon, Spinach, Romaine, Spring Mix, Red Onion, Avocado, Tomato, Cucumber, Lemon Herb Vinaigrette

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## SOUPS

### Italian Wedding Soup 4

### Tomato Dill 4

### Smoked Gouda & Ham Chowder 4

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## SANDWICHES

Served with french fries, coleslaw or fruit unless noted

Substitute sweet potato fries 1

### Classic Burger 11

Braveheart Black Angus Beef, Choice of American, Swiss, Cheddar, or Provolone

### Smoked Turkey Brie Croissant 11

Smoked Turkey, Brie Cheese, Cranberry Apple Chutney, Micro-Greens, Butter Croissant

### Pick Two 10

Choice of Soup, Plantation or House Salad and Half of a Sandwich: Gourmet Grilled Cheese, Croque Monsieur, 225 Club

### Croque Monsieur 11

Ham, Gruyere Cheese, Caramelized Onion Spread, Toasted Brioche Bread

### 225 Club 11

Ham, Smoked Turkey, Applewood Smoked Bacon, Cheddar, Provolone, Lettuce, Tomato, Grilled Parmesan Sourdough Bread

### The Mayor 13

Vegetarian Burger made with Organic Vegetables and Grains

### California Club Wrap 11

Grilled Chicken, Bacon, Avocado, Tomato, Red Onion, Mixed Greens, Cilantro Lime Aioli, Spinach Tortilla

## ENTRÉES

Served with a house or plantation salad

### Saffron & Mushroom Risotto 14

Seared Chicken Breast, Creamy Saffron and Mushroom Risotto, Grilled Asparagus, Charred Tomato Sauce

### Tuna Quinoa 13

Seared Rare Tuna, Quinoa, Asparagus, Broccoli, Red Pepper, Onion, Garlic, Lemon Herb Oil, Red Pepper Coulis, Beet Oil

### Tiffany Tortellini 12

Cheese Tortellini, Asparagus, Spinach, Grape Tomato, Red Pepper, Fresh Basil, Parmesan, White Wine Cream Sauce

## SWEET TASTES

### Crème Brulee 4

Vanilla Custard with Caramelized Sugar, Whipped Cream, Raspberry Sauce

## COFFEE

Flavored Latte 3.50 | Cappuccino Latte 3  
Americano 2 | Chai 3 | Iced Coffee 3.50

## BOTTLED WATERS

Acqua Pana Mineral 3 | Perrier Sparkling Water 3.50

# FEATURED

wines +  
beers

Prophecy Pinot Grigio | 9.50

William Hill Chardonnay | 9.50

Canvas Pinot Noir | 8.50

Carnivore Cabernet | 8

Sam Adams | 6

Blue Moon | 6

Angry Orchard | 4

Bent River Mississippi Blonde | 6

Bent River Uncommon Stout | 6

Stella Artois | 6

Dos Equis | 6

Front Street Cherry Bomb Blonde | 7

See your server for our full  
wine and beer selection



Figge Café proudly sources items from the following local purveyors:  
Hignight's Florist, East Moline

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or undercooked.