

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

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

Roasted Beet and Spinach Salad 11

Roasted Red and Gold Beets, Goat Cheese, Toasted Sunflower Seeds, Spinach, Red Onion, Honey Champagne Vinaigrette

Black and Bleu 13

Beef Tenderloin, Cucumber, Red Onion, Bleu Cheese, Romaine, Balsamic Vinaigrette

SOUPS

Avgolemono 4

Tomato Dill 4

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

Deli Turkey Havarti 11

Smoked Turkey, Havarti, Sun-Dried Tomato Cheese Spread, Spring Mix, Tomato, Red Onion, Soft Hoagie

Pick Two 10

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

Thai Crunch Wrap 12

Grilled Chicken, Broccoli, Carrots, Cabbage, Water Chestnut, Mixed Greens, Crispy Rice Noodles, Sweet Chili Soy Dressing

225 Club 11

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

The Mayor 13

Made Using Organic Vegetables and Grains

Curried Chicken Salad 11

Curried Chicken Salad, Lettuce, Tomato, Artisan Croissant

ENTRÉES

Served with a house or plantation salad

Seared Chicken and Mushroom Risotto 11

Tender Chicken Breast, Mushroom Risotto, Broccoli, Carrot

Pepper Seared Ahi Tuna Tacos 13

Seared Ahi, Five Pepper Slaw, Spicy Aioli, Sesame Seeds, Pineapple Salsa

Smoked Gouda and Ham Mac and Cheese 11

Smoked Ham, Cellentani, Gouda Cheese, Toasted bread crumbs

SWEET TASTES

Limoncello Cake 4

COFFEE

Flavored Latte 3.25 | Cappuccino Latte 3.00

Americano 1.90 | Chai 3.00 | Iced Coffee 3.50

BOTTLED WATERS

Acqua Pana Mineral 3 | Perrier Sparkling Water 3.25

FEATURED



wines
IMAGERY

IMAGERY ESTATE WINERY

Imagery's spirit can be captured in three little words – Broaden Your Palate.™ Rooted in three decades of Sonoma Valley winemaking, Imagery embraces the artistry of fine wine. For this new collection of wines we've chosen a striking visual that ties back to our artistic roots. The iconic drip conjures images of both wine and paint, each interpretation representative of the creativity and passion in the bottle.

8.75 Glass | 35 Bottle

CHARDONNAY

Subtle oak and the addition of Chenin Blanc, boost this wine's brightness and overall floral characteristics. Flavors of red apple and honeysuckle coat the mid-palate, leaving a feeling of balance with a bright acid finish.

CABERNET SAUVIGNON

Flavors of dark fruit, black cherry, clove and cinnamon are met with cola and vanilla toast in the mid-palate. This opulent wine is enhanced with clove and pepper notes.

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.