

## Bites To Share

### **Café Fries - \$5**

Garlic butter fries with sriracha aioli.

### **Hummus Plate - \$9.50 Veg**

Hummus, tzatziki, olives, and grilled naan bread.

### **The Market Soup of The Day – Cup \$4/Bowl \$6**

Served with great bread.

## Salads

(Add grilled chicken for \$6 or wild caught salmon for \$9;  
add a hard boiled organic egg for \$1.50)

### **Gourmet Garden - \$5 Side/\$9 Entrée Veg GF**

Mixed organic greens, red onion, local sunflower sprouts, yellow pepper, dressed with roasted red pepper vinaigrette and toasted sunflower seeds.

### **Classic Curry Chicken - \$12 GF**

Our signature curry chicken salad on a bed of organic greens with toasted almonds and our red wine honey vinaigrette.

\*Make it an old favorite and have it as a sandwich.

### **Greek Grilled Chicken - \$15 GF**

Organic quinoa tabbouleh with parsley, tomato, lemon, red onion, and feta, over organic greens with tzatziki sauce, and garnished with pine nuts.

### **Grilled Salmon Caesar Salad - \$17**

Grilled wild caught salmon on a bed of crisp romaine with house made croutons, roasted tomatoes, grana padano frico crumbles and house made Caesar dressing.

## Chef's Specials

### **Almost Famous Quiche - \$12.50**

Chef's choice of farm fresh ingredients baked in a handmade crust served with a garden salad.

### **Frittata Del Giorno - \$11.25**

Italian style baked omelet, with chef's choice of farm fresh ingredients. Served with a handmade buttermilk biscuit.

### **Banana Bread French Toast - \$13 Veg**

House made banana nut bread, topped with honey pecan butter, pure maple syrup, chantilly cream and fresh berries.

### **Southwest Eggs Benedict - \$13.75**

Organic poached eggs stacked over Pueblo chilies, sautéed spinach, applewood smoked bacon and brown butter hollandaise on a handmade buttermilk biscuit.

### **Gods Gourmet Beef Burger - \$12.50**

7X American Kobe Beef burger plus all the fixings on a grilled brioche roll with café fries. Served with sriracha aioli.

\*Add white cheddar cheese \$1.00

**V - Vegan Options**

**Veg - Vegetarian Options**

**GF - Gluten Free Options\***

\*While we offer Gluten Free Options, our kitchen is not completely Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Beverages

Organic Umpire Estates "1918" Coffee - \$3

Organic Two Leaves Hot Tea - \$3

Organic Mighty Leaf Iced Tea - \$3

Pepsi Fountain Drinks - \$3

Almond Milk - \$3

Milk - \$3

## Desserts

### **1918 Brownie - \$6**

Decadently rich chocolate brownie, drizzled with Umpire Estate coffee ganache, local vanilla bean gelato, and dusted with coffee and cocoa nibs.

### **Daily Featured Pie by the Slice - \$4 or ala mode \$5**

Chef's choice pie, served warm.

### **Local Gelato (GF) or Sorbet (V) Of The Day - \$4**

Seasonal flavored gelato or sorbet made by Glacier Gelato.



Taste restaurant managed by Garden of the Gods Gourmet, a Colorado Springs Award Winning Restaurant and Catering Company.  
Learn more at [www.GodsGourmet.com](http://www.GodsGourmet.com)

# Taste

at the Fine Arts Center  
By Garden of the Gods Gourmet

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## Brunch Menu

Served Sundays from 11:30am to 2:00pm