

ARTISAN KITCHEN

www.artisankitchen.net

1704 Broadway Paducah, KY
270-538-0250

Entrée Salads or Wraps

Have it as a salad or a wrap.

Garden Salad: with broccoli, cauliflower, red onions, mushrooms and tomatoes. Your choice of dressing.

8.00

Artisan House Salad: Spiced bacon, toasted walnuts, mandarin oranges, and red onion with Mandarin Sweet Oil Dressing.

9.00

Artisan Chef: Garden salad with shredded cheddar and choice of Roast Turkey, Black Forest Ham or Grilled Chicken. Your choice of dressing.

9.00

Italian Chicken Salad Sliced grilled chicken, colorful bell peppers, red onion, pesto and parmesan cheese.

10.00

Asian Chicken Salad almonds, mandarin oranges, bamboo shoots and water chestnuts with Mandarin Sweet Oil dressing.

10.00

Autumn Salad Sliced apples, spiced walnuts, bacon and red onion with Maple Cream Dressing.

9.00

Thai Beef Thai marinated beef, cucumber, red onion and cilantro with mixed greens

10.00

Caesar Romaine, black olives, parmesan cheese and our Caesar dressing with choice of grilled chicken or salmon.

10.00

Kale and Quinoa Salad

9.00

Kale and quinoa with grapes, red onion and rice-wine vinaigrette. Add Chicken for 1.00

Dressings

Mandarin Sweet Oil, Caesar, Maple Cream, Ranch, Italian, French Poppy Seed, Bleu Cheese.

Sandwiches

Served with choice of fresh cut fruit, Artisan potato salad, Tortellini pasta salad, wild rice and edamame, or Greek pasta salad.

Portabella Brie Roasted garlic, fresh spinach, sautéed Portabella mushroom and brie.

9.00

Tempura Tangiers Batter fried Eggplant with plum and date chutney, goat cheese and greens on croissant.

10.00

Fiesta Verde Fried green tomatoes, cucumber, guacamole and greens with lime-dill mayo on a croissant.

10.00

BBLT Spiced bacon and brie with chipotle mayo, greens and tomato.

10.00

Southern Fried BLT Fried green tomatoes, spiced bacon, roma tomatoes, and greens with chipotle mayo.

10.00

Golden Curry Chicken Salad Golden raisins, almonds and chicken in a light curry sauce with greens on a croissant.

9.00

Chicken Caponata: Grilled Chicken breast with sun-dried tomato tapenade, mozzarella, cheese, tomato and greens.

10.00

CranTurkey Croissant: Roast turkey, dried cranberries, walnuts and celery in a cranberry mayo with greens on a croissant.

9.00

Southwest Turkey Club: House made guacamole, chipotle mayo, spiced bacon, greens and tomato on croissant.

10.00

Three Little Pigs: Roast pork tenderloin, spiced bacon, black forest ham and apple-apricot chutney.

10.00

Tender Melt: Tender, thin sliced beef, sautéed portabella and onion, mozzarella, horseradish sauce and greens.

10.00

Buffalo Beef: Tender, thin sliced beef, tossed in buffalo hot sauce with blue cheese and green onions.

10.00

Gyro: Thin slice lamb with tzatziki, lettuce, tomato and cucumber.

10.00

Beverages

Mojito Tea: Sweetened, lime-mint tea.

Sweetened or Unsweetened Tea, Fresh Ground Regular or Decaf Coffee, Hot Tea, Coca-Cola, Diet Coke, Coke Zero, Sprite, Mello Yello, Pibb Xtra.

2.00



Chef David Jones and Chef Karla Lawrence sincerely enjoy sharing their enthusiasm through the classes they teach, the menus they create, the recipes they develop, and the events they produce.

David Jones opened Artisan Kitchen in April of 2003, offering carry-out lunches, dinners and desserts, as well as catering services. It has grown to become the area's premier place for cakes and catering, winning the Paducah Sun Newspaper's Reader's Choice, Best Caterer for 2012 and 2013. It continues to offer gourmet sandwiches and made from scratch meals for carry-out or dine-in at the café.

Chef Karla Lawrence has taught a number of classes in the "A La Carte" cooking class series sponsored by the West Kentucky Community and Technical College as well as monthly classes taught at Artisan Kitchen. She began with Artisan Kitchen in 2005 and was promoted to Executive Chef in 2008. She is also a consulting Corporate Chef for Nielsen-Massey Vanillas, a high quality vanilla and flavoring producer headquartered near Chicago, IL. You can also watch her on WPSD television's Gourmet Minute series.

Shandies Restaurant and Bar is the creation of David Jones and Karla Lawrence, and opened in 2011, winning the Paducah Sun Newspaper's Reader's Choice, Best New Restaurant and Best Brunch. The menu is a collaboration built on their passion for flavors and textures in the food they love. They pull flavors from a variety of culinary traditions and combine them in unique creations made fresh and in house.

Through their years together at Artisan Kitchen and *Shandies*, they have continually donated time and food for events supporting numerous civic and philanthropic organizations such as the Lourdes Foundation, March of Dimes, The Community Kitchen, St. Jude's, the American Cancer Society, Heartland Cares, the Paducah Symphony, Market House Theatre, the Yeiser Art Center, the Carson Center and numerous smaller organizations.



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