



Café Martier
POST OFFICE ARCHIVE
Café Martier

APPETIZERS

Caprese Chicken Flatbread – HEIRLOOM
TOMATO, CHICKEN, MOZZARELLA, TOMATO PESTO
BASE, PESTO DRIZZLE \$11

Goat Cheese Croquettes – POTATO, SCALLION,
PESTO AND CHIPOTLE AIOLI DIPPING SAUCES \$10

Roasted Garlic & Baguette – ROASTED GARLIC,
BAGUETTE, FIG JAM, GOAT CHEESE, PESTO \$12

Wild Mushroom & Goat Cheese Flatbread –
FIG JAM, GOAT CHEESE, MUSHROOMS, BALSAMIC
DRIZZLE \$11

Baked Brie – HAND CUT WARMED BRIE GLAZED
WITH HOMEMADE CHERRY CHIPOTLE JAM. SERVED
WITH WARM BAGUETTE \$13

Jumbo Crab Cake – PAN SEARED JUMBO LUMP
CRAB, TROPICAL SLAW, REMOULADE \$16

SALADS

Chicken Caesar Salad –
ROMAINE, CHICKEN BREAST,
PARMESAN, CROUTONS, CAESAR
DRESSING \$16

Rustic Greek Salad –
ROMAINE, FETA, TOMATOES,
CUCUMBERS, RED ONIONS,
KALAMATA OLIVES, PEPPERS,
PEPPERONCINI, GREEK DRESSING
\$11. ADD CHICKEN \$6

Simple Salad – SPRING MIX,
TOMATO, CUCUMBER, ONION,
FETA \$7

ENTRÉES

Peach Bourbon Pork Chop* – BONE IN CHOP,
PEPPERED EDGE, SAUTÉED APPLE AND CABBAGE,
PEACH BOURBON DEMI, BAKED POTATO \$28

Fish & Chips – BEER BATTERED GROUPER WITH
HOUSE TARTER SAUCE, FRENCH FRIES \$18

Fettuccine Arrabbiata – FETTUCCINE WITH
SPICY RED SAUCE, BAKED CHEESE, GARLIC BREAD \$18.
ADD CHICKEN CUTLET \$6

Chef's Special of the Day – MP

Vegetarian Burger – SPINACH, BROCCOLI, CORN,
ZUCCHINI AND BELL PEPPER PATTY WITH SAUTÉED
MUSHROOM. LETTUCE, TOMATO, ONION \$15

Gourmet Cheese Burger* – PRIME BEEF
BURGER TOPPED WITH LETTUCE, TOMATO, ONION,
PICKLE, HOUSE SAUCE AND YOUR CHOICE OF CHEESE.
\$16 ADD BACON \$2

Chef's Steak of the Day – PRIME STEAK SERVED
WITH BAKED POTATO AND VEGETABLE OF THE DAY MP

– *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –

