

# SPRINGS

at the ARTESIAN

## APPETIZERS

### FRIED GREEN TOMATOES

Crispy fried green tomatoes topped with arugula and tossed in a light vinaigrette. Served with housemade remoulade 7

### SHRIMP CARGOT

Shrimp in a buttery sauce topped with melted cheese and served with toast points 13

### CHIPS & QUESO

Housemade queso blanco blended with special seasonings, onions, green chiles, and spicy sausage 7.50  
CHIPS & SALSA ONLY 4.50

### HOUSEMADE PORK RINDS

Served with a side of pimento cheese and bread and butter pickled green tomatoes 8

### SPINACH ARTICHOKE DIP

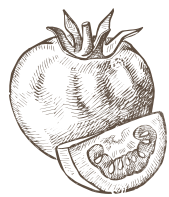
Served with housemade crackers and crispy flatbread 9

### POTATO CROQUETTE

Fried Potato Cakes stuffed with Colby Jack. Served with Remoulade and Sweet Thai Chili 5.50

### BRUSCHETTA AND BURRATA

A mixture of marinated tomatoes, basil and garlic with a creamy mozzarella cheese served with crostini 9



## SALADS

Add Chicken 5 | Add Salmon 8

### SPRINGS HOUSE SALAD

Spring mix with grape tomatoes, red onions, and croutons 6

### CAESAR SALAD

Chopped romaine with creamy Caesar dressing, rustic croutons, and shaved Parmesan 7

### THE WEDGE

Roasted garlic ranch dressing, cherry tomatoes, fried onions, and bleu cheese crumbles 7

### BABY KALE

Quinoa, avocado, almonds, and tomatoes tossed in a cilantro lime vinaigrette 8

### SPINACH SALAD

Candied bacon, apples, shallots and warm bacon vinaigrette 10

## HOUSEMADE DESSERTS

### CRÈME BRÛLÉE

Vanilla bean custard topped with sugar and torched until caramelized. Finished with whipped cream and fresh berries 7

### ORANGE PECAN BREAD PUDDING

Topped with vanilla ice cream and caramel sauce 7

### SKILLET S'MORE BROWNIE

Covered in Hot Fudge and topped with toasted marshmallow and graham cracker 7

## BURGERS & SANDWICHES

All sandwiches served with choice of fries, cottage cheese, fruit, soup, or small side salad.

### SPRINGS BURGER

1/3 pound house blend Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard 8.50

### OKLAHOMA WAGYU BURGER

Topped with Cognac Stilton cream sauce 15

### IMPOSSIBLE BURGER

A meatless patty, lettuce, tomato, and onion with choice of mustard or mayo 13

### PHILLY CHEESESTEAK

Thinly sliced ribeye, mushrooms, onions, and American cheese on a rustic baguette 11

### MONTE CRISTO

Layers of Cherrywood smoked ham, hickory smoked turkey, Swiss and American cheeses on white pullman bread, carefully battered and fried to a golden brown. Served with housemade blackberry sauce 12

### SPICY CHICKEN SANDWICH

Fried chicken breast, pickles, spicy mayo, and Sriracha honey on a brioche bun 10

### CLASSIC CLUB

Thin slices of smoked turkey and cured ham with Swiss and cheddar cheeses, crispy smoked bacon, tomatoes, lettuce, and mayo on toasted wheat berry bread 10

### PIMENTO CHEESE MELT

Served on jalapeño bread with a side of green tomato jam 8.50

### CATFISH PO BOY

Cornmeal fried American farm Raised catfish on lettuce, tomato, and remoulade topped with fried okra 12.75

## STEAKS

All of our steaks are Choice Angus Beef. Served with two sides.

12 oz. RIBEYE	38
10 oz. SIRLOIN	20
5 oz. SIRLOIN	15
6 oz. FILET	34
12 oz. NEW YORK STRIP	32

### TOPPINGS

Herb Compound Butter	2
Cajun Crawfish Cream Sauce	4
Cognac Stilton Cream Sauce	3
Shrimp Scampi Topping	6

## SIDES

ASPARAGUS	5
GARLIC MASHED POTATOES	3
CLASSIC MAC & CHEESE	5
STEAMED WHITE RICE	3
BOURBON GLAZED CARROTS	5
GRILLED BROCCOLINI	5
FRENCH FRIES	3
BAKED POTATO	4
FRENCH GREEN BEANS	4
STEAMED BROCCOLI	3
FIRE ROASTED VEGETABLES	5
MEXICAN STYLE CREAMED CORN	5

Ask your server about our

## SOUP OF THE DAY

## CHEF'S SUGGESTIONS

### APPETIZER

#### FRIED ZUCCHINI

Crispy fried zucchini sticks breaded in-house and served with roasted garlic ranch dressing 8

### ENTRÉES

#### SOUTHERN FRIED CATFISH

Served with pickled pineapple slaw and hush puppies 13

#### CHICKEN POT PIE

Shredded chicken, herbed cream sauce, potatoes, peas, and carrots topped with a buttery flaky crust 11

#### POT ROAST

House-braised tender beef and roasted baby carrots. Served with garlic mashed potatoes and pan gravy 16

### BURGER

#### BISON BURGER

A 7oz ground bison patty, Lovera's smoked Caciocavera cheese, spinach, pickled red onion and whole grain mustard. Served with fries, soup or salad 16



## ENTRÉES

### HOMESTYLE MEATLOAF

Served with garlic mashed potatoes and bourbon maple baby carrots 12.50

### PASTA POMODORO

Capellini, a mixture of tomatoes, basil, garlic and olive oil 12

### CITRUS GLAZED SALMON

On a bed of Mexican Elote style creamed corn 22

### BLACKENED TILAPIA

Topped with Cajun crawfish cream, broccolini and steamed white rice 17

### SMOTHERED CHICKEN

Pan-fried airline chicken breast topped with sautéed mushrooms and white cheddar cream sauce. Served with garlic mashed potatoes and asparagus 14

### CHICKEN FRIED STEAK

Cubed steak with country gravy. Served with mashed potatoes and French green beans 14

### GRILLED BONE-IN PORK CHOP

Topped with caramelized onions and apples. Served with classic mac and cheese 16.50

### SHRIMP SCAMPI LINGUINI

Shrimp sautéed with garlic butter, fresh herbs, and lemon. Served over linguini pasta 16



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## BREAKFAST

### BISCUITS & GRAVY

Buttermilk biscuits smothered in housemade country sausage gravy. Served alongside two farm fresh eggs cooked any style, and your choice of sautéed home fries or hash brown casserole 7

### CITY BREAKFAST

Two eggs cooked any style with sausage, applewood bacon, or smoked ham. Served with your choice of white or wheat pullman toast and sautéed home fries or hash brown casserole 8

### PANCAKE BREAKFAST

Three fluffy pancakes with hints of vanilla, topped with whipped buttermilk butter and a dusting of powdered sugar. Served with two eggs cooked any style and your choice of sausage, thick-sliced applewood bacon, or smoked ham 10

### HUEVOS RANCHEROS CHORIZO

Cheddar and salsa with corn tortillas, and sunny side eggs 8

### CLASSIC FRENCH TOAST

Brown sugar butter sauce. Topped with powdered sugar 8

### QUINOA OATMEAL

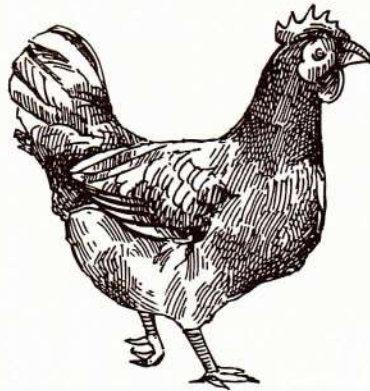
Served with dried fruits, brown sugar, honey, and your choice of milk or almond milk 7

### PROTEIN BREAKFAST

Greek yogurt parfait topped with fresh berries and clover honey. Served with two hard boiled eggs 8

### BELGIAN WAFFLE

Macerated strawberries and whipped cream 10



## OMELETS

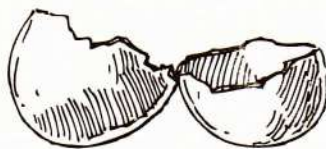
Egg whites available on request.

### THE RANCHER

Braised beef, caramelized onions, and Vermont white cheddar 10

### CHORIZO OMELET

Bell peppers, green onions, and shredded cheddar. Topped with crispy tortillas 11



## BUILD YOUR OWN THREE EGG OMELET

### CHEESE OMELET 8.50

Meat and Veggies .79¢ each

Cheddar	Onions	Mushrooms
Swiss	Peppers	Spinach
Sausage	Tomatoes	Asparagus
Ham	Jalapeños	
Bacon		

## A LA CARTE

APPLEWOOD BACON	2	HASH BROWN CASSEROLE	3
FRESH FRUIT	2	BISCUIT WITH GRAVY	3
SAUSAGE PATTY	2	TWO PANCAKES	4
SMOKED HAM	2	TWO EGGS COOKED ANY STYLE	2
SAUTÉED HOME FRIES	2	WHITE OR WHEAT TOAST	2

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## BUBBLES

	by the GLASS	by the BOTTLE
La Marca – Prosecco, Italy	8	30
Korbel – Brut Rosé – Sparkling Wine – California		30
Schramsberg – Blanc de Blancs – North Coast, California		85
Veuve Clicquot Brut Yellow Label – Champagne, France		125

## SAUVIGNON BLANC

Oyster Bay – Marlborough, New Zealand	9	35
Honig – Napa Valley, California		40

## PINOT GRIGIO-GRIS

Lady Lola Pinot Grigio – Sicily, Italy	7	27
Vino Pinot Gris – Columbia Valley, Washington		30

## SWEETER WHITES

Nine Hats – Riesling – Seattle, Washington	7	27
Centorri Moscato – Lombardy, Italy		30

## CHARDONNAY

Angeline Reserve – Mendocino, California	7	27
Jam Cellars Butter – California		35
Rombauer – Carneros, California	16	75

## ROSÉ

Stoller – Pinot Noir Rosé – Dundee Hills, Willamette Valley, Oregon	11	42
Tuck Beckstoffer Hogwash – Grenache Rosé – California		32
Beringer – White Zinfandel – California	7	27
Gérard Bertrand Côte des Roses – Rosé – France	10	42

## PINOT NOIR

	by the GLASS	by the BOTTLE
Decoy - Sonoma County, California	11	42
Rex Hill - Willamette Valley, Oregon	15	58
DeLoach Estate - Sonoma County, California	7	27
Stoller Vineyards Reserve - Dundee Hills, Willamette Valley, Oregon		90
Meiomi - California		40

## MERLOT & MALBEC

Duckhorn - Merlot - Napa Valley, California		125
Revelry - Merlot - Columbia Valley, Washington	9	35
Terrazas de los Andes Single Vineyard - Malbec - Las Compuertas, Argentina		95
King - Malbec - Argentina	7	27

## CABERNET SAUVIGNON & BLENDS

Josh Cellars - North Coast, California	11	42
Divining Rod - Alexander Valley, Sonoma County, California	9	35
Decoy by Duckhorn - Sonoma County, California	11	42
Odetta - Blend - Stags Leap District, Napa Valley, California		250
Silver Oak - Blend - Alexander Valley, Sonoma County, California		175
Silver Oak - Napa Valley, California		260
Caymus - Napa Valley, California		180
Shafer One Point Five - Stags Leap District, Napa Valley, California		200
Substance - Columbia Valley, Washington	8	30

## ITALIAN REDS

Gabbiano Chianti - DOCG - Chianti, Tuscany, Italy	7	27
Petra Zingari - Blend - Toscana, Italy	9	35

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## SPECIALITY

— DRINKS —

### SIGNATURE MARGARITA

El Jimador® Tequila  
Amaretto | sour Mix | Orange juice  
lemon and Lime garnish. 10.5

### BLOODY MARY

Finlandia® Vodka | Zing Zang®  
Lime and Olive garnish. 7

### BLUE LAGOON

Coconut Rum | Blue Curacao®  
Sour Mix | Orange Juice  
cherry and Orange garnish. 10.5

### PURPLE HAZE

Finlandia® Vodka | Blueberry Red bull®  
Lime garnish. 9

### TENNESSEE FIRE

Jack Daniels® Tennessee Fire  
club soda | Ginger Beer  
Lime garnish. 9

### ONE-EYED JACK

Jack Daniels® | muddled Cherries  
Orange Juice | Sour mix  
cherry garnish. 7

### CLUB ROYALE

Chambord® | Chardonnay | Club Soda  
orange garnish. 10