



## *Uptown History...*

On May 19th, 1889, the first baby was born in the newly formed Oklahoma City. She was proudly named “Oklahoma Belle Cunningham”, and—in 1912—she married Lawrence “L.L.” Cheever. In 1927, Oklahoma Belle began her flower career selling roses from her backyard to help with family finances. When L.L. became unemployed during the Great Depression, the flower business became the family trade.

In 1938, the Cheevers moved into Belle’s family home on Hudson Avenue, and purchased the property from her grandmother. They added a stylish Deco storefront--built of limestone and black glass with huge plate glass windows and terrazzo floors. The Cheevers also procured a 20-foot flower display cooler from Chicago. All the while, they lived in the back portion of the original Victorian house. Cheever’s flowers continued in this location until the mid-nineties and served as the home to three generations of Cheevers.

The Cheever’s Building was sold in 1998 to a young woman from Louisiana and had a short life as a French Cajun restaurant before Heather and Keith Paul purchased the building in 2000. Much of the original property remains as it was years ago. The flower case still sits as the centerpiece of the storefront—now displaying a variety of desserts and wine bottles. The back portion of the house has been converted to business use--including a private dining area, while the front houses a bar and wine case as well as the original terrazzo floors. Cheevers Café proudly retains the name of the family that made the location a part of Oklahoma City history, and we thank you for sharing in its present and future.



# CHEEVER'S

cafe

## LUNCH MENU

SHARED PLATES	LUNCH PLATES
<p><b>BLEU CHEESE POTATO CHIPS</b>.....\$10 kennebec potato chips, bacon, green onion pesto, bleu cheese fondue</p> <p><b>JUAN'S QUESO CHIHUAHUA</b>.....\$13 our version of southwest layer dip: avocado, tomatillo salsa, tortilla chips</p> <p><b>ROASTED CHICKEN &amp; PEPPER JACK STRUDEL</b>.....\$13 roasted chicken breast, green chilies, pepper jack cheese, balsamic, curry oil</p> <p><b>ROASTED QUAIL SHORT STACK</b>.....\$14 farm raised quail, corn tortillas, ancho chile sauce, mexican cheeses, salsa verde <i>top it with a fried egg \$1.50</i></p>	<p><b>ROASTED CHICKEN ENCHILADAS</b>.....\$16 salsa verde, garlic crema, cilantro rice</p> <p><b>CHEEVER'S CHICKEN FRIED STEAK</b>....\$15 jalapeno cream gravy and garlic red skinned mashed potatoes</p> <p><b>CARBONARA</b>.....\$16 bucatini, lardons, smoked mascarpone, parmesan, cracked black pepper</p> <p><b>FIRE ROASTED CHILI RELLENO</b>.....\$15 farro, sweet potato, mushrooms, red onions, pepitas, broccolini, guajillo vinaigrette, avocado aioli, cilantro</p> <p><b>GRILLED SHRIMP PASTA</b>.....\$17 casarecce, grilled broccolini, grape tomatoes, red onion, garlic, white wine, cilantro, parmesan, lime</p> <p><b>ANCHO GLAZED SALMON</b>.....\$19 black bean puree, red chile roasted tri-color carrots, pickled fresnos</p> <p><b>SHRIMP AND GRITS</b>.....\$18 bacon wrapped jumbo shrimp, cheddar-green onion grits, sriracha-honey butter</p> <p><b>MIXED SEAFOOD TAMALES</b>.....\$18 sweet potato tamale, ancho cream, cilantro rice</p>
<p><b>SALADS AND SOUPS</b></p> <p><i>All vinaigrettes made with extra virgin olive oil</i></p> <p><b>COWBOY RUBBED SALMON SALAD</b>.....\$16 salmon, baby spinach, roasted corn, fried okra, pepitas, tomatoes, goat cheese, onion vinaigrette</p> <p><b>QUINOA AVOCADO SALAD</b>.....\$14 red quinoa, avocado, chile-lime corn, pico de gallo, goat cheese, almonds, garlic vinaigrette</p> <p><b>SHAROLYNN'S SALAD</b>.....\$9 roma tomatoes, red onion, pine nuts, bleu cheese, pure maple vinaigrette <i>add grilled chicken \$4.50 add shrimp \$6</i></p> <p><b>CHOPPED SALAD</b>.....\$10 red onions, spiced pepitas, sun-dried tomatoes, roasted corn, black beans, bleu cheese, creamy lemon vinaigrette <i>add grilled chicken \$4.50 add shrimp \$6</i></p> <p><b>ITALIAN KALE SALAD</b>.....\$12 grapes, fuji apple, pistachio, breadcrumbs, white cheddar, white balsamic vinaigrette <i>add grilled chicken \$4.50 add shrimp \$6</i></p> <p><b>CHEEVER'S CHICKEN SALAD</b>.....\$12</p> <p><b>SOUP OF THE DAY</b> Cup \$4.50 Bowl \$6</p> <p><b>CHEEVER'S CHICKEN TORTILLA SOUP</b> Cup \$4.50 Bowl \$6</p>	<p><b>SANDWICHES &amp; BURGERS</b></p> <p><i>All sandwiches are served with your choice of : hand cut french fries, fresh fruit, or housemade potato chips</i></p> <p><b>FRIED CHICKEN SANDWICH</b>.....\$14 jalapeno-pickle brined, charred jalapeno slaw, pickles, toasted brioche</p> <p><b>SHORT RIB MELT</b>.....\$16 cheddar, monterey jack, chihuahua cheese, pickled onion, sourdough</p> <p><b>SMOKED TURKEY</b>.....\$13 house smoked turkey, brie, pickled red onion, arugula, bacon jam, sourdough</p> <p><b>BLT</b>.....\$14 rustic white bread, smoked bacon, beefsteak tomato, rocket lettuce, grilled corn aioli</p> <p><b>THE BURGER</b>.....\$14 double-stacked, american cheese, peppered mayo, bacon jam, pickles</p>

*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:  
Eggs, Beef, Fish, Lamb and Milk*