



CHEEVER'S

☰cafe☰

LUNCH MENU

SHARED PLATES

- BLEU CHEESE POTATO CHIPS.....\$12**
kennebec potato chips, bacon, green onion pesto,
bleu cheese fondue
- JUAN'S QUESO CHIHUAHUA.....\$14**
our version of southwest layer dip: avocado, tomatillo salsa,
tortilla chips
- ROASTED CHICKEN & PEPPER JACK STRUDEL....\$14**
roasted chicken breast, green chilies, pepper jack cheese,
balsamic, curry oil
- ROASTED QUAIL SHORT STACK.....\$15**
farm raised quail, corn tortillas, ancho chile sauce,
mexican cheeses, salsa verde
top it with a fried egg 1.50

SALADS AND SOUPS

All vinaigrettes made with only Extra Virgin Olive Oil

- COWBOY RUBBED SALMON SALAD.....\$19**
salmon, baby spinach, roasted corn, fried okra, pepitas,
tomatoes, goat cheese, onion vinaigrette
- QUINOA AVOCADO SALAD.....\$15**
red quinoa, avocado, chile-lime corn, pico de gallo,
goat cheese, almonds, garlic vinaigrette
- SHAROLYNN'S SALAD.....\$11**
roma tomatoes, red onion, pine nuts, bleu cheese,
pure maple vinaigrette
add grilled chicken 5. add shrimp 7.
- CHOPPED SALAD.....\$12**
red onions, spiced pepitas, sun-dried tomatoes, roasted
corn, black beans, bleu cheese, creamy lemon vinaigrette
add grilled chicken 5. add shrimp 7.
- ITALIAN KALE SALAD.....\$13**
grapes, fuji apple, pistachio, breadcrumbs, white cheddar,
white balsamic vinaigrette
add grilled chicken 5. add shrimp 7.
- CHEEVER'S CHICKEN SALAD.....\$14**
fresh fruit

SOUP OF THE DAY

Cup 5. Bowl 7.

CHEEVER'S CHICKEN TORTILLA SOUP

Cup 5. Bowl 7.

LUNCH PLATES

- ROASTED CHICKEN ENCHILADAS.....\$18**
salsa verde, garlic crema, cilantro rice
- CHEEVER'S CHICKEN FRIED STEAK.....\$17**
jalapeno cream gravy and garlic red skinned mashed
potatoes
- CARBONARA.....\$16**
bucatini, lardons, smoked mascarpone, parmesan,
cracked black pepper
add grilled chicken 5. add shrimp 7.
- FIRE ROASTED CHILI RELLENO.....\$16**
farro, sweet potato, mushrooms, red onions, pepitas,
broccolini, guajillo vinaigrette, avocado aioli, cilantro
- GRILLED SHRIMP PASTA.....\$19**
casarecce, grilled broccolini, grape tomatoes, red onion,
garlic, white wine, cilantro, parmesan, lime
- ANCHO GLAZED SALMON.....\$21**
black bean puree, red chili tri-color carrots, pickled fresnos
- SHRIMP AND GRITS.....\$19**
bacon wrapped jumbo shrimp, cheddar-green onion grits,
sriracha-honey butter
- MIXED SEAFOOD TAMALES.....\$21**
sweet potato tamale, ancho cream, cilantro rice

SANDWICHES AND BURGERS

All sandwiches are served with your choice of :
hand cut french fries, fresh fruit, or housemade potato chips

- FRIED CHICKEN SANDWICH.....\$16**
jalapeno-pickle brined, charred jalapeno slaw, pickles,
toasted brioche
- SHORT RIB MELT.....\$18**
cheddar, monterey jack, chihuahua cheese, pickled onion,
sourdough
- SMOKED TURKEY\$15**
house smoked turkey, brie, pickled red onion, arugula,
bacon jam, sourdough
- BLT.....\$15**
rustic white bread, smoked bacon, beefsteak tomato,
rocket lettuce, grilled corn aioli
- THE BURGER.....\$15**
double-stacked, american cheese, peppered mayo,
bacon jam, pickles

*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*



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.