



CHEEVER'S

☰cafe☰

BRUNCH MENU

SHARED PLATES

- BLEU CHEESE POTATO CHIPS**.....\$13
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
- HOMEMADE CINNAMON ROLL**.....\$5

SALADS AND SOUPS

All vinaigrettes made with 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**.....\$16
red quinoa, avocado, chile-lime corn, pico de gallo,
goat cheese, almonds, garlic vinaigrette
- SPICY CAESAR SALAD***.....\$14
little gem lettuce, calabrian chili, grated parmesan,
breadcrumbs
add grilled chicken 5. add shrimp 7.
- CHOPPED SALAD**.....\$13
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**.....\$14
grapes, fuji apple, pistachio, breadcrumbs, white cheddar,
white balsamic vinaigrette
add grilled chicken 5. add shrimp 7.
- CHEEVER'S CHICKEN SALAD**.....\$15
fresh fruit
- SOUP OF THE DAY**
Cup 5. Bowl 7.
- CHEEVER'S CHICKEN TORTILLA SOUP**
Cup 5. Bowl 7.

BRUNCH PLATES

- STUFFED FRENCH TOAST**.....\$14
apple butter mascarpone, apple compote,
fresh whipped cream
- FRIED CHICKEN & WAFFLES**.....\$16
cornmeal waffles, whipped butter, maple syrup
- MASA VALLO CON HUEVOS***.....\$17
shrimp risotto, masa cakes, poached eggs, pico de gallo,
salsa verde, ancho cream
- BREAKFAST BURRITO**.....\$15
chorizo, brunch potatoes, scrambled eggs, jack cheese,
pico de gallo, topped with red pepper sauce, corn crema
- COWGIRL BENEDICT***.....\$17
brunch potatoes, chicken fried steak, fried egg,
red chile hollandaise, avocado
- SHORT RIB STACK***.....\$16
Creekstone Farms Premium Black Angus short ribs, flour
tortillas, black beans, jack cheese, poblano salsa, pico de
gallo, avocado, queso fresco, sunny-side egg

OLD FAVORITES

- CHEEVER'S CHICKEN FRIED STEAK**.....\$19
jalapeno cream gravy and brunch potatoes
- ROASTED CHICKEN ENCHILADAS**.....\$18
salsa verde, garlic crema, cilantro rice
- SHRIMP AND GRITS**.....\$19
bacon wrapped jumbo shrimp, cheddar-green onion grits,
sriracha-honey butter

DAY DRINKING

- ALL-NIGHTER**.....\$9
coffee-infused bourbon, cinnamon-vanilla syrup,
black walnut bitters, cream
- CHEEVER'S BRUNCH PUNCH**.....\$8
uniquely crafted each weekend
- CHEEVER'S BLOODY MARY**.....\$9
served with pickled okra, celery and jalapeno
- THE MIMOSA**.....\$5
a weekend classic!

**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.