

Forty Two

Soups

*Gingered Chicken and Rice	3.3
*Peking Broccoli and Winter Vegetable (Vegetarian)	3.3
*Southwest Black Bean Bisque	3.3
Add ½ Bowl of Any Soup to your Meal	2

Daily Specials

All Sandwiches are served with House Made Chips excluding the ½ & ½, unless noted

*Feta Cheeseburger	8.9
Organic Ground Beef or House Ground Turkey Breast with Cucumber, Spinach and Sliced Tomato on House Made Brioche	
*Blackened Chicken and Fresh Mozzarella	7.9
Roasted Roma Tomato and Bibb Lettuce on Toasted Sourdough	
*Cilantro Braised Shredded Beef & Pepper Jack Wrap	7.9
Fried Onions, Vietnamese BBQ and Mixed Greens	

Half & Half	6.5
½ of a Presidential Club with your Choice of Soup, Roof Top Salad, or Chips	

CPC Favorites

Served with House Made Chips	
Presidential Club	8.9
Roasted Turkey, Apple Wood Smoked Bacon, Tomato, Bibb Lettuce, Muenster Cheese topped with Lemon Avocado Spread on Honey Wheatberry Bread	
House-Made Andouille Sausage Po'Boy	10.5
Shredded Romaine, Fried Pickles and Remoulade on a Daily-Baked French Roll	
Forty-Two Arkansas BBQ	10.6
Site Smoked & Pulled Arkansas Pork, Shredded Slaw, Smoked Blackberry BBQ Sauce, Toasted House Made Brioche	

Tuna and Cheddar Melt	7.9
Arkansas Black Apple, Fresh Dill, Minced Onion, Chopped Egg and Sharp Cheddar Melted on Toasted Sourdough	

Forty-Two Reuben Wrap
5000 Island Dressing, Pickled Cabbage and Swiss with your choice of:

House Cured Turkey Breast	8.5
House Cured and Smoked Corned Beef	9.9

Baby Romaine Lettuce Wraps 8
Fried Chicken Salad with Lightly Breaded Chicken, Celery, Minced Onion and Chopped Egg served in Artisan Romaine Wraps

Gourmet Cheese Panini 7
Brie, Havarti and Muenster with Smoked Honey and Cracked Pepper
Add Bacon + 1.00
Add Grilled Portobello +1.35

Chicken Panini 8.9
Arkansas Raised Grilled Chicken Breast, Apple Cider Braised Mustard Greens, Pepper Bacon with a Maple Bourbon Aioli

“Tortas”- Mexico’s Sub 9.9
Carnitas Style Pork, Avocado, Pickled Jalapeno, Cilantro, Bibb Lettuce and Sliced Tomato Served with Mexican Style Mayonnaise on a Tortas Loaf

Huevos Rancheros & Chorizo Wrap 7.9
Dill Crème, Shaved Red Onion, Hard-Boiled Egg and Caper Berry and Chive Garnish

Ham and Cheese Panini 8
CPC-Cured Tasso Ham, Smoked Cheddar Cheese, Red Pepper- Strawberry Jam, Grilled on a Sourdough Loaf

Canadian BLT 8.8
House-made Canadian Bacon, Boston Bibb Lettuce, Sliced Tomato, Smoked Honey Aioli on Wheatberry

Bagel and Lox Grinder 9.6
Homemade Fennel-Cured Gravlox, Dill Crème, Shaved Red Onion, Egg, Caperberry, and Chive all on an Everything Bagel

Tandoori Chicken Sliders 6.8
Grilled and Pulled Tandoori Chicken, Vietnamese-Style BBQ, Fresh Garden Radish, Julienned Cucumber

Street Vendor Tacos 7.9
House Made Chorizo and Carnitas, Diced Onion, Cilantro, Smoked Salsa Fresca served with Lime and Jalapeno on the side

Farm Market Salads

Add Grilled Chicken + 1.50
Add Grilled Salmon + 2.50

S.S.S. Spinach Salad
Riesling Shrimp 8.8
Grilled Chicken 7.5
Grilled Fennel and Leek, Roasted Cherry Tomato, Curried Eggplant and Feta Cheese with Lemon Dill Yogurt Dressing

The Forty Two Cobb 9
Baby Romaine, Diced Grilled Chicken, Bacon, Egg, Tomatoes, Red Onions, Bleu Cheese, Whole Grain Mustard Vinaigrette

Fried Oyster Salad 9.9
Beer Battered Oysters, Bibb Lettuce, Shaved Havarti, Roasted Pistachio and Spicy Strawberry Vinaigrette

Duck Breast Prosciutto Salad 9.9
Bing Cherry, Ripened Goat Cheese Crostini, Garden Radish and Tobacco Carrots

The Southwest Salad 9
Flame Grilled Beef Flank, Black Bean and Corn Salsa, Grape Tomato, Chipotle Buttermilk Dressing and Crisp Tortilla Chips on Spring Mix

Sides and Risotto

“Mac & Beer Cheese” 5/8
Forty-Two’s House Made Beer Cheese with Smoked Cheddar and Double Wide IPA

“SOS” 8.8
Cured and Smoked Tasso Ham, Red-Eye Gravy, Toast

Roof Top Side Salad 2
Arkansas Greens, Cucumber, Grape Tomato, Honey Garlic Balsamic Vinaigrette

Hand Cut Fries 2

Sweet Potato Fries 2

Fresh Fruit Side 2.5

C.P.C Chips 1

Substitute Fresh Fruit 0.5

Portabella Fries 4.5
Served with Wasabi Aioli

Grilled Lemon Pepper Zucchini 3.5

Fried Oysters 4.5
Spicy Strawberry Jam

Build Your Own Risotto 8.9

Choice of one broth:
Chicken or Vegetable

Choice of one protein:
Bacon, Tasso Ham, Andouille, Chorizo, Shrimp

Choice of two Vegetables:
Grilled Asparagus, Roasted Mushroom, Roasted Eggplant, Zucchini, Tomato

Choice of one Cheese:
Bleu, Parmesan, Mozzarella, Goat Cheese

Culinary Term of the Day: Peking Sauce- A sweet and spicy sauce that is a mixture of soybeans, garlic, chile peppers and various spices.

Clinton Presidential Center Terrace Gardens: Herbs and Vegetables

Fennel, Cauliflower, Broccoli, Brussels Sprouts, Sage, Rosemary, Mint, Basil, Napa Cabbage, Red Cabbage, and Bonnie Cabbage.

Our terrace gardens are tended to by our culinary team. We use the herbs and vegetables from our terrace gardens throughout the menu. The farm to table philosophy is important to our chef as is sustainability. Fresh ingredients and local product are both key to producing clean, crisp flavors!



Best Place for a Special Event