

Forty Two

Soups

* Chilled Spicy Strawberry	3.3
*Chili with Onions and Cheddar	3.3
*New England Smoked Salmon Chowder	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

*Bleu Cheeseburger	8.9
Your Choice of Organic Ground Beef or House Ground Turkey Breast with Lettuce and Tomato on House Made Brioche	

*Jerk Chicken and Swiss	7.9
On Toasted Sourdough with Lettuce, Tomato and Pineapple Aioli	

*Pasta Del Mar	7.9
Blackened Salmon, Grilled Shrimp and Squid on a bed of Penne Pasta finished with White Cheddar Crème	

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 Aioli and 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
House made Chorizo, Salsa Fresca, Smoked Cheddar, Spinach and Fried Egg in a Whole Wheat Tortilla

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
Candied Peppered 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, Capers, and Chive all on an Everything Bagel

Tandoori Chicken Sliders 6.8
Grilled and Braised 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 8.8
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

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

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 with Honey Balsamic Vinaigrette

Heirloom Tomato Salad 9
Fresh Basil, Mozzarella and Crostini with Ice Wine Vinaigrette

Sides and Risotto

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

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

Hand Cut Fries 2

Sweet Potato Fries 2
Tossed in our Spicy Strawberry Jam .5

Fresh Fruit Side 2.5
Substitute Fresh Fruit 0.5

C.P.C. Chips 1

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:
Crème- French word for “cream.”

Clinton Presidential Center Terrace Gardens: Herbs and Vegetables

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

*Parties of 6 or more subject to a 20% service charge
*We cannot split checks for parties larger than 8