

NASHER MUSEUM CAFE

Brew and View

For reservations:
Call
919.684.6032
or opentable.com

LUNCH

Tuesday-Friday: 11am-2pm
Limited Menu: 2pm-3pm

BRUNCH

Sat 11pm-3pm
Sun 12pm-3pm

Nasher Museum Members
receive a 10% discount!

A 20% Gratuity will be added
to parties of six or more AND
for ALL *split* checks

Please mark your calendars for
upcoming events in Summer Days,
Nasher Nights:

Guest Chef Jason Smith from Harvest 18

Thurs, July 10th, 5-9pm

Dinner menu inspired and directed
by Chef Jason Smith, reservations
HIGHLY recommended

Wine Tastings with Tryon Distributing

Thurs, July 17th, 6-8

Come and sample 4 wines and enjoy
paired passed hors'!

Call 919.684.6032 or opentable.com
for reservations!

OR

Visit nasher.duke.edu for the full
Summer Days Nasher Nights
calendar!

--Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have a medical condition--

Artisanal Cheese Plate

Dried Cherries – Nuts – Stone Ground Mustard – Kalamata
Olives – Cornichons – Flat Bread Crackers

15

Cheeses (Choose Three and are subject to change):

Gorgonzola, Aged Hook Cheddar, Double-Crème Brie, St.
André, Chevre OR Manchego

-Beer Pairing: *Wit Razor Belgian Wheat-*

Smoked Salmon Plate – Hard Boiled Eggs – Red Onions –
Capers – Pickled Cucumber Salad – Dill Cream Sauce – Flat
Bread Crackers

15

Grilled Ribeye

Grilled Ribeye – Balsamic Reduction – Crusted Bleu Cheese
– Roasted Grape Tomatoes – Pan Fried Potatoes

26

-Beer Pairing: *Highland Gaelic Ale-*

Blackened Mahi Mahi

Pan Seared Mahi Mahi- Seasoned Black Bean Puree –
Saffron Rice – Pico de Gallo

24

-Beer Pairing: *Kashmir English Style IPA-*

Lemon Linguine

Mushrooms – Onions – Spinach – Grape Tomatoes –
Smoked Asparagus - Feta - Pesto Cream – Lemon Butter

17

Add Chicken +3

Add Shrimp +5

-Beer Pairing: *Saint Terese's Pale Ale-*

“Add-Ons” –

Sliced Chicken Breast (+3) Seared Ahi Tuna (+7)

Asian Cabbage Salad – Napa & Red Cabbage – Edamame
– Carrots – Oranges – Cashews – Cilantro – Ginger-Miso
Vinaigrette

11

Parisian Salad – Field Greens – Spinach - Dried Cherries –
Gorgonzola – Green Apple – Candied Pecans – Balsamic
Vinaigrette

10

Roasted Beet Salad – Field Greens – Red Beets – Green
Apple – Toasted Walnuts – Chevre – Honey Cider
Vinaigrette

10

NASHER

MUSEUM CAFE

BEVERAGES

Perrier Sparkling
3

Orange Juice
3

Coke, Diet Coke, Sprite, Ginger Ale
2

Napoleon Traditional Iced Tea (Sweetened or Unsweetened)
2

Mighty Leaf Hot Teas
3

Chai Tea (Hot or Iced)
3

Vanilla Italian Cream Soda
3

Joe Van Gogh Drip Coffee
2

Joe Van Gogh Espresso
2.50

Cappuccino / Latte (Iced or Hot)
4

Mocha (Iced or Hot)
4.5

Hot Chocolate
3

WHITES

Castellblanch, Cava Brut: Spain
7 gl / 28 btl

Cantina Frentana, Cococciola: Abruzzo Italy, 2013
7 / 28 btl
- Nose of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit-

Finca La Linda, Chardonnay: Mendoza, Argentina 2012
8 / 32 btl
- unoaked and hearty with apple and melon undertones-

Fornas, Pinot Grigio: Friuli Italy 2012
7 / 28 btl
- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish-

Kato, Sauvignon Blanc: Marlborough, New Zealand 2012
8 / 32 btl
-crisp and refreshing with flavors of citrus and grass-

NxNW, Riesling: Washington 2011
8 / 32 btl
-crisp and clean with notes of peach and tangerine-

Crios, Rose of Malbec: Argentina 2012
8 / 32 btl
- refreshing with a fruity nose that will seduce you with its bouquet or ripe red fruits-

REDS

Fattoria Casabianca, Coppaia: Tuscany, Italy 2011
7 / 28 btl
-light and spicy with notes of white pepper and plum-

Sant'Evasio, Barbera D' Asti: Piedmont, Italy 2012
8 / 32 btl
-dry, medium bodied with ripe red cherry aromas and hints of mineral and vanilla-

Sombras del Sol: Carmenere: Chile 2012
7 / 28 btl
-smooth and soft with aromas of raspberry and a spiced finish-

Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010
9 / 36 btl
-dry and medium bodied with cherry aromas and hints of and vanilla-

Highland Brewing Company:

Highland Gaelic Ale

St. Terese's Pale Ale

Kashmir English Style IPA

Razor Wit Belgian Wheat

Black Mocha Stout

Dark Chocolate Lava Cake with Amarena Cherry Gelato
-Beer Pairing: Black Mocha Stout-

Warmed French Apple Tart with Vanilla Bean Gelato

New York Cheesecake with Mixed Berry Reduction

Tiramisu with Kahlua Anglaise

Raspberry Almond Bar with Mixed Berry Reduction and Almond Biscotti

Chocolate Chunk or Oatmeal Cranberry Cookies