

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 Teddy Diggs from Il Palio

Thurs, Aug 7th, 5-9pm

Dinner menu inspired and directed
by Chef Teddy Diggs, reservations
HIGHLY recommended

Wine Tastings with Tryon Distributing

Thurs, Aug 14th, 6-8

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

Call 919.684.6032 or nasher.duke.edu
for reservations!

AND

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

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

15

Spicy Shrimp and Manchego Grits

Tiger Shrimp – Spanish Spiced Shrimp – Green Onions –
Manchego

22

-Beer Pairing: Rye Pale Ale-

Blackened Mahi Mahi

Pan Seared Mahi Mahi- Mango Relish – Coconut Rice

24

-Beer Pairing: Hi-5 California IPA-

Smoky BBQ Citrus Burger

USDA Beef – Citrus BBQ Sauce – Applewood Bacon –
Pepper Jack – Fried Potatoes

15

-Beer Tasting: Hopsecutioner IPA and Recreational Ale-

Fried Green Tomato Sandwich

Local Tomatoes – Garlic Aioli – Brioche Bun – Arugula Salad
– Blackberry Vinaigrette

15

-Beer Pairing: Maggie's Peach Farmhouse 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

Caprese Salad

Arugula – Fresh Mozzarella – Basil – Tomato – Lemon
Vinaigrette – Balsamic Reduction

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: Fruili
Italy 2012
7 / 28 btl

- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish-

**Twin Islands, Sauvignon
Blanc: Marlborough, New
Zealand 2013**
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-

Vecchia Torre, 'Leverano'
Rose: Puglia, Italy, 2013
8 / 32 btl

-fresh with hints of licorice and ripe summer fruits-

REDS

Fattoria Casabianca, Coppaja:
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-

**Rock & Vine, Cabernet
Sauvignon: North Coast,
California 2011**
9 / 36 btl

- bold and fruity with notes of blackberry and spice-

Terrapin Beer Company:

Rye Pale Ale

Hopsecutioner IPA

Maggie's Peach Farmhouse Ale

Recreational Ale

Dark Chocolate Lava Cake with Amarena Cherry Gelato

Warmed French Apple Tart with Vanilla Bean Gelato

Tiramisu with Vanilla Bean Gelato

Raspberry Almond Bar with Mixed Berry Reduction and Mango Sorbet

Chocolate Chunk or Oatmeal Cranberry Cookies