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:

Live and Local
Sunday, June 15th, 12p-2p
Acoustic Guitarist, Craig Perry and a
locally acquired brunch menu!

Guest Chef Katie Coleman from
Durham Spirits Company
Thurs, June 19th, 5-9pm
Dinner menu inspired and directed
by Katie Coleman, reservations
HIGHLY recommended

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: Summer Solstice Ale-

Smoked Salmon Plate – Hard Boiled Eggs – Red Onions –
Capers – Pickled Cucumber Salad – Dill Cream Sauce – Flat
Bread Crackers
15

Grilled Hanger
Grilled Hanger Steak – Marinated Tomatoes – Smoked
Asparagus – Creamed Potatoes
22
-Beer Pairing: Boont Amber Ale-

Baja Style Fish Tacos
Grilled Mahi-Mahi – Lime Cilantro Sour Cream – Mango
and Jalapeno Salsa – Garlic Fries
15
-Beer Pairing: Hop Ottin’ IPA-

Smoked Chicken Ravioli
Shitake and Portabella Mushroom Ragu – Grana Padano
18
-Beer Pairing: Barney Flats Oatmeal Stout-

Spring Fusilli
Smoked Asparagus – Onions – Spinach – Grape Tomatoes -
Pesto Cream
17
Add Chicken +3  Add Shrimp +5
-Beer Pairing: Belk’s Extra Special Bitter-

“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

Toasted Walnuts – Chevre – Honey Cider Vinaigrette
10
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

Castellblanc, 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-

Redtree, Pinot Noir : St. Helena, California 2011
8 / 32 btl
- tannic and light with earthy & fruit forward flavors-

Chateau du Trignon, Cotes du Rhone: Rhone, France 2010
8 / 32 btl
- smooth and soft with aromas of red berries and spice-

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-

Anderson Valley Brewing Company:
Boont Amber Ale
Hop Ottin’ IPA
Belk’s ESB
Barney Flats Oatmeal Stout
Summer Solstice

Dark Chocolate Lava Cake with Amarena Cherry Gelato
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