

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:

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

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, Coppiaia:
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
Rhône: Rhône, 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