BRUNCH MENU
‘To Graciously Serve Simple Food is an Art Within Itself’

Artisanal Cheese Plate – Dried Cherries – Mixed Nuts – Seasonal Fruit – Cornichons – Stone Ground Mustard – Everything Flat Bread Crackers
Choose Three: Aged Hook Cheddar, St. André, Double Crème Brie, Chevre, Manchego, Feta OR Gorgonzola


Bowl of Soup Du Jour & House Salad 10 (+6 for entrée size signature salad)

SIGNATURE SALADS
Add: Chicken Breast +4 Sautéed Shrimp +6 *Seared Ahi Tuna +7 *Grilled Salmon +8


Quinoa Lentil Salad – Halved Red Cherries – French Lentils – Golden Quinoa – Sliced Red Pear – Toasted Marcona Almonds – Cubred Feta – Chopped Kale – Cherry Balsamic Vinaigrette 11

BRUNCH
All benedict, omelet and steak dishes are served with both a field green salad as well as Cajun spiced home fries; +1 to substitute for fresh fruit

Citrus Infused French Toast Casserole – Orange and Lemon – Brioche – Cinnamon Butter – Candied Orange – Fresh Fruit 10

Huevos Rancheros – Black Beans – Pico de Gallo – Sour Cream – Guacamole – Cheddar – Scrambled Eggs – Corn Chips 11

Ham Benedict – Canadian Bacon – Asparagus – Crab Meat – English Muffin – Poached Eggs – Hollandaise 12


Southwestern Omelet – Cajun Chicken – Bacon – Roasted Red Peppers – Red Onions – Cheddar – Chipotle Aioli 12

Smoked Salmon Omelet – Smoked Salmon – Wilted Arugula – Marinated Tomatoes – Capers – Dill Cream Sauce 13

Veggie Omelet – Caramelized Onions – Asparagus – Tomatoes – Mushrooms – Spinach – Mozzarella 11

Add Turkey Breast or Grilled Chicken +3 10


*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Nasher Museum Members receive a 10% discount - See the Visitor Services Desk for more Member Benefits

**WHITES**

- **Valleformosa Mistinguett, Brut Cava:** Catalonia, Spain, NV 8 / 32 btl  
  - harmonious and appetizing with fruity notes of apricot and melon-

- **Cousino Macul, Chardonnay:** Maipo Valley, Chile 2013 8 / 32 btl  
  - pineapple and apple on the palate which has a full and rounded structure -

- **Pulenta Estate, Pinot Gris:** Mendoza, Argentina 2014 9 / 36 btl  
  - balanced with fresh acidity and notes of orange blossom, apricots and peaches-

- **La Leyda, Sauvignon Blanc:** Maipo, Chile 2013 8 / 32 btl  
  - fresh floral and honey aromas with a note of mint on the finish-

- **Carrel and Fils Jongieux, Jacquere:** Savoie, France 2013 8 / 32 btl  
  - aromas of green apple, flowers and just ripe berry with white stone fruits-

- **Mayu, Pedro Ximenez:** Elqui Valley, Chile 2014 7 / 28 btl  
  - floral and fruity with flavors balanced by fresh acidity and a long finish-

- **RK, Riesling:** Mosel, Germany 2013 8 / 32 btl  
  - off dry yet a little sweet with notes of peach and minerality-

- **Broadbent, Rosé:** Vinho Verde, Portugal NV 7 / 28 btl  
  - a dry rosé with minimal effervescence and crisp acidity-

**BEERS**

- **Highland Brewing:** Lost Cove Pale Ale, Oatmeal Porter
- **Mother Earth Brewing:** Weeping Willow Wit
- **Terrapin Beer Company:** Hopsecutioner IPA

**DESSERTS**

- **Warm Dark Chocolate Lava Cake with Amarena Cherry Gelato:** 8
- **Raspberry Almond Bar with Passion Fruit Sorbet and Biscotti:** 7
- **Key Lime Cheesecake with Blueberries and Candied Orange:** 7
- **Warm French Apple Tart with Vanilla Bean Gelato:** 7
- **Amarena Cherry or Vanilla Bean Gelato with Biscotti:** 3/scoop
- **Coconut or Passion Fruit Sorbet with Biscotti:** 6 / 2 scoops
- **Chocolate Chunk or Oatmeal Cranberry Cookie:** 1.75

**Due to increased commissions and processing time a 20% Service Charge will be added to parties of 6+ and for all split checks**

**REDS**

- **Colonia Las Liebres, Bonarda:** Mendoza, Argentina 2013 8 / 32 btl
  - a rich round mouthfeel accompanied by red and black fruit and dark chocolate-

- **Chateau du Trignon, Cotes du Rhone:** Rhone, France 2012 8 / 32 btl
  - smooth and soft with aromas of red berries and spice-

- **Grey Glacier, Cremère:** Valley del Maipo, Chile 2011 10 / 42 btl
  - woody, lightly herbal, spicy finish with fresh but lasting berry notes-

- **Bodegas Juan Gil, Monastrell:** Jumilla, Spain 2012 9 / 36 btl
  - aromas of ripe currant and red berries with an excellent length-

- **Bodegas Filón, Filón Real:** Calatayud, Spain 2011 8 / 32 btl
  - broad and saturated with sweet dark fruit and candied floral flavors -

**Sparkling H₂O**

- **Lemonade / Orange Juice**

- **Coke, Diet Coke, Sprite, Ginger Ale, Club Soda**

- **Napoleon Iced Tea (Sweetened or Unsweetened)**

- **Chai Tea (Hot or Iced)**

- **Vanilla Cream Soda**

- **Mighty Leaf Hot Teas**

- **Joe Van Gogh Drip Coffee**

- **Americano / Macchiato**

- **Double Cappuccino / Latte**

- **Mocha (Hot or Iced)**

- **Hot Chocolate**

- **Soy Milk**