**LUNCH MENU**

“To Graciously Serve Simple Food is an Art Within Itself”

—Giorgio Bakatsias

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

**Smoked Salmon Plate** – Hard Boiled Egg – Diced Red Onions – Capers – Kalamata Olives – Pickled Cucumber Salad – Dill Cream Sauce – Everything Flat Bread Crackers


**Bowl of Soup Du Jour & House Salad** 10 (+7 for entrée size Signature Salad)

**SIGNATURE SALADS**

**Warm Mushroom Salad** – Roasted Wild Mushrooms – Fried Leeks – Marsala Shallots – Toasted Hazelnuts – Breaded Goat Cheese – Spinach and Arugula – Sherry Agave Vinaigrette
12

12

11

12

**Quinoa Lentil Salad** – Halved Red Grapes – French Lentils – Golden Quinoa – Poached Pear – Toasted Marcona Almonds – Cubried Feta – Chopped Kale – Cherry Balsamic Vinaigrette
11

**SANDWICHES**

Served with a choice of quinoa, potato salad, pesto pasta, green salad or kettle chips


Add Turkey Breast or Grilled Chicken +3

**Portabella Panini** – Roasted Portabella Mushrooms – Caramalized Onions – Wilted Arugula – Marinated Tomatoes – Provolone – Romesco Sauce – Balsamic Reduction – Ciabatta

Add Turkey Breast or Grilled Chicken +3


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Add Turkey Breast or Grilled Chicken +3


Add Applewood Bacon +2.5

**Chicken Souvlaki** – Lemon Chicken – Tzatziki – Tomato – Red Onion – Cubried Feta – Lettuce – Warmed Pita

11


12

**Southwest Panini** – Chicken – Bacon – Red Onions – Red Peppers – Pickled Jalapeños – Cheddar – Chipotle Aioli – Wheat

11


Add Applewood Bacon +2.5

**Lamb Burger** – Ground Lamb – Shredded Lettuce – Tomato Salsa – Tzatziki – Sriracha Aioli – Brioche Bun

12

**Nasher Burger** – USDA Beef – Balsamic Onion Jam – Goat Cheese – Roasted Garlic Aioli – Brioche Bun

Add Applewood Bacon +2

*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.

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

**WHITES**

Valformosa 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 8 / 32 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-

**REDS**

Colonia Las Liebres, Bonarda : Mendoza, Argentina 2013 8 / 32 btl
- a rich 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, Carménère : 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 -

**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