

NASHER MUSEUM CAFE

BRUNCH 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

Choose Three: St. Andre, Chevre, Gorgonzola, Manchego, Double Crème Brie, Feta OR Pecorino
15

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

15

Giorgio's Mezze – Roasted Garlic Hummus – Quinoa Tabbouleh – Tzatziki – Stuffed Grape Leaves – Kalamata Olives – Cubed Feta - Seasoned Pita

15

Bowl of Soup du Jour & House Salad 10 (+7 for entrée size signature salad)

BRUNCH

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

Citrus Infused French Toast Casserole – Oven Baked Brioche Casserole – Cinnamon Butter – Candied Orange – Fresh Fruit
10

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

***Ham Benedict** – Canadian Bacon – Sautéed Asparagus – Crab Meat – English Muffin – 2 Poached Eggs – Hollandaise
13

***Veggie Benedict** – Tomatoes – Spinach – Fresh Water Mozzarella – Pesto – English Muffin – 2 Poached Eggs – Hollandaise
12

***Salmon Benedict** – Smoked Salmon – Wilted Arugula – Roasted Tomatoes – English Muffin – 2 Poached Eggs – Hollandaise
13

***Mushroom Benedict** – Wild Mushrooms – Arugula – Chevre – English Muffin – 2 Poached Eggs – Hollandaise
13

***Beef Benedict** – Hanger Steak – Asparagus – Crab Meat - English Muffin – 2 Poached Eggs – Hollandaise - Mixed Greens – Home Fries
13.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SIGNATURE SALADS

Add: Chicken Breast +4 Sautéed Shrimp +6 Seared Ahi Tuna +8

Nasher Summer Salad – Quartered Strawberries – Blueberries – Blackberries - Green Apple Matchsticks – Slivered Almonds – Chia Seeds – Burrata – Chopped Kale – White Balsamic Vinaigrette
12

Wild Mushroom Salad – Roasted Wild Mushrooms – Buckwheat Grouts – Fried Leeks – Marsala Shallots – Toasted Hazelnuts – Breaded Chevre – Spinach and Arugula – Sherry Agave Vinaigrette
12

Roasted Beet Salad – Honey Roasted Red and Golden Beets – Tangerine Quarters – Slivered Fennel - Toasted Walnuts – Chevre Crumbles – Spinach and Arugula - Blood Orange Vinaigrette
11

Southern Farm Salad – Roasted Corn – Chickpeas – Cherry Tomatoes – Cashews – Edamame - Diced Avocado – Chia Seeds – Shredded Napa and Red Cabbage – Creamy Miso Ginger Vinaigrette
11

Parisian Salad – Dried Sour Cherries – Green Apple Matchsticks – Slivered Red Onion – Diced Celery – Candied Pecans – Bleu Cheese Crumbles – Spinach – Balsamic Vinaigrette
11

Kale Caesar Salad – Haricot Vert - Diced Red Potatoes – Cherry Tomatoes – Kalamata Olives – Shaved Pecorino – White Anchovies – Chopped Kale – Classic Caesar
11

***Steak and Eggs** – NY Strip cooked to order – 2 eggs cooked to order – Sautéed Asparagus
16

Fajita Omelet – Tenderloin – Chicken – Shrimp – Red and Green Bell Peppers – Mushrooms – Spinach - Cheddar
13

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

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

Veggie Omelet – Mushrooms - Red Onions – Asparagus – Tomatoes — Spinach – Mozzarella
12

B.E.A.C. Sandwich – Applewood Bacon – Scrambled Eggs – Hook Cheddar – Avocado – Garlic Aioli - Lightly Toasted Challah – Organic Field Greens
11

Red, White, and Green – Smoked Mozzarella – Herbed Hot House Tomato – Spinach and Arugula – Basil Leaves – Pesto Aioli – Panini Pressed Sourdough – Organic Field Greens
10 Add Grilled Chicken OR Shaved Turkey Breast+3 Add Applewood Bacon +2.5

-Please speak to your server for dietary or allergen modifications-

NASHER MUSEUM CAFE

Sparkling H₂O
3.5

Orange Juice
3

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
2.5

Napoleon Iced Tea (Sweet or Unsweet)
2

Chai Tea Latte (Hot or Iced)
4

Vanilla OR Raspberry Cream Soda
4

Mighty Leaf Hot Teas
3.5

Joe Van Gogh Drip Coffee
2.5

Americano / Macchiato
3

Double Cappuccino / Latte
4.5

Mocha (Hot or Iced)
5.5

Hot Chocolate
4.5

BRUNCH COCKTAILS

Nasher Mary's

Stoli Vodka, Tomato Juice, Worcestershire, Horseradish, A1® Steak Sauce, Tabasco Sauce, Pickled Okra, Celery and Lemon Wedge

12

Blackberry Ginger Collins

Honeysuckle Vodka, Blackberry Ginger Syrup, Lemon Squeeze, Club Soda

11

Southern Spiked Tea

Stoli Vodka, Mighty Leaf Sweetened Tea, Lemon Juice, Lemon Wedge

11

WHITES

Muscanti, Brut: Girona, Spain NV

8 / 32btl *Make it a mimosa* 10

Harmonious and appetizing with fruity notes of apricot and melon

Tank Garage, Nothing Gold Can Stay Chardonnay: Napa CA 2014

9 / 36 btl

Vanilla aroma backed by citrus, with sweet oak notes and medium body

Mayu, Pedro Ximenez: Elqui Valley, Chile 2014

7 / 28 btl

-floral and fruity with flavors balanced by fresh acidity and a long finish-

Mohua, Sauvignon Blanc: Marlborough, NZ 2014

8 / 32 btl

Succulent lime and melon flavors with a thread of acidity and lemon grass

Sella & Mosca, La Cala, Vermentino: Sardinia, Italy 2015

8 / 32 btl

Bright and savory with a creamy palate of apricot, green apple and minerals

Tenuta La Marchesa, Gavi: Piedmont, Italy 2014

9 / 36 btl

Fresh and lively with a dry finish that is underscored by minerality

Goats du Roam, Rose: West Cape, South Africa 2015

8 / 32 btl

Medium bodied with notes of plums, red berries and vanilla on the palate

REDS

Cantina Zaccagnini, Montepulciano d' Abruzzo: Tralcetto, Italy 2012

21 - 375ml btl

Elegant red, structured by fine tannins and rich with mocha, dark plum, and black licorice

Chehalem, Pinot Noir: Willamette Valley, OR 2014

21 - 375ml btl

Overarching flavor of cranberries and rosehips, the finish is fresh yet subtle

Famille Perrin, Cotes Du Rhone Villages: Rhone, France 2013

8 / 32 btl

Black cherry and licorice followed by a thyme and rosemary finish

Lunatic, Meritage: American Canyon, California 2014

9 / 36 btl

Concentrated depth, with notes of blackberry and the spiciness of vanilla and nutmeg

BEERS

Port City: Optimal Wit **Unknown:** American IPA

Highland: Thunderstruck Coffee Porter **Nickelpoint:** Vienna Lager

DESSERTS

Molten Lava Cake with Vanilla Bean Gelato and Dried Cherries 8

Sea Salt Caramel Turtle Cake with Buttered Pecan Gelato 8

French Apple Tart with Vanilla Bean Gelato and Cinnamon Dust 7

Tiramisu with Kahlua Crème Anglaise and Almond Biscotti 7

Red Velvet Layer Cake with Dark Chocolate Drizzle 7

Dulce de Leche Cheesecake with Anglaise and Almond Biscotti 7

Raspberry Almond Bar with Vanilla Gelato and Candied Orange 7

Buttered Pecan or Vanilla Bean Gelato with Biscotti 4/scoop 7/ 2 scoops

Chocolate Chunk or Oatmeal Cranberry Cookies 1.75