

NASHER MUSEUM CAFE

DINNER MENU

'To Graciously Serve Simple Food is an Art Within Itself'

—Giorgio Bakatsias

Artisanal Cheese Plate – Dried Michigan Cherries – Mixed Nuts – Seasonal Fruit – Cornichons – Stone Ground Mustard – Everything Flat Bread Crackers

Choose Three: St. André, Double Crème Brie, Chevre, Gorgonzola, Burrata, Feta, Manchego 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

Caprese Platter – Torn Burrata – Hot House Tomatoes – Basil Leaves – Pesto – Balsamic Reduction – EVOO
15

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

SIGNATURE SALADS

Add: Chicken Breast +4 Sautéed Shrimp +6 *Seared Ahi Tuna +7

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

ENTREES

Filet Mignon - USDA Filet cooked to order – Creamed Garlic Potatoes – Sautéed Asparagus – Gorgonzola Crust – Balsamic Reduction
32

Pan Seared Scallops & Chicken Scaloppini – Broccolini - Julienned Red Beets – Pork Belly Lardons – Porcini Risotto – Citrus Garnish
28

Stuffed Salmon – Scottish Salmon filet cooked medium – Jumbo Lump Crab Meat - Creamed Garlic Potatoes – Sautéed Spinach – Tarragon Lemon Butter
27

Oven Roasted Swordfish – Spring Vegetable Cake – Edamame Puree – Wild Mushrooms – Porcini Risotto - Lemon Wedge
26

Pasta Primavera – Zucchini – Tomatoes – Asparagus – Onions – Basil – Chipotle Pomodoro – Grana Padano
19 Add Chicken +4 Add Shrimp +6

Lemon Linguine – Wild Mushrooms – Onions – Smoked Asparagus – Spinach – Cherry Tomatoes – Sun Dried Tomatoes – Feta – Lemon Butter Cream Sauce
20 Add Chicken +4 Add Shrimp +6

NASHER

MUSEUM CAFE

Sparkling H₂O	3.5
Lemonade / 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
Soy Milk	+ .5

WHITES

Muscanti, Brut: Girona Spain NV	8 / 32btl	<i>Make it a mimosa with OJ</i>	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-			
NxNW, Riesling: Horse Hills, Washington 2013	8 / 32 btl		
-crisp and clean with notes of peach and tangerine-			
Sella & Mosca, La Cala, Vermentino: Sardinia, Italy 2015	8 / 32 btl		
Bright and savory with a creamy palate of apricot, green apple and minerals			
Mohua, Sauvignon Blanc: Marlborough, NZ 2014	8 / 32 btl		
Succulent lime and melon flavors with a thread of acidity and lemon grass			
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 Passionfruit Sorbet and Candied Orange	7
Buttered Pecan or Vanilla Bean Gelato with Biscotti	3/scoop
Passionfruit Sorbet with Biscotti	6/ 2 scoops
Chocolate Chunk or Oatmeal Cranberry Cookies	1.75