

NASHER MUSEUM CAFE

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

—Giorgio Bakatsias

LUNCH MENU

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

Choose Three: Sharp Cheddar, St. André, Double Crème Brie, Chevre, Burrata, Gorgonzola, 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

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

15

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

15

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

SANDWICHES

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

Farmer's Club – Hot House Tomato - Avocado – Julienned Carrots – Alfalfa Sprouts – English Cucumber – Arugula – Garlic Aioli – White Cheddar – Whole Wheat

10 Add Grilled Chicken OR Turkey Breast +3 Add Applewood Bacon +2.5

Mediterranean Vegetable Wrap – Roasted Portabellas – Marinated Artichokes - Sun Dried Tomatoes - Garlic Hummus – Red Onions - Baby Spinach – Crumbled Feta – Lemon Vinaigrette - Lightly Grilled Spinach Wrap

10 Add Grilled Chicken OR Turkey Breast +3 Add Applewood Bacon +2.5

Red, White, and Green – Smoked Mozzarella – Hot House Tomato – Basil Leaves – Arugula and Spinach – Pesto Aioli – Panini Pressed Sourdough

10 Add Grilled Chicken OR Turkey Breast +3 Add Applewood Bacon +2.5

Fried Green Tomato – Fried Green Tomatoes – Burrata – Avocado – Arugula – Mississippi Remoulade – Lightly Grilled Ciabatta

11 Add Grilled Chicken OR Turkey Breast +3 Add Applewood Bacon +2.5

Bahn Mi – Seared Ahi Tuna – Cucumber - Carrot – Daikon Radish - Scallions – Arugula – Sriracha Aioli – Cilantro - Red Curry – Warmed Pita

12

Smoked Salmon Sandwich - Smoked Salmon - Shaved Red Onions - English Cucumber - Hard Boiled Egg –Tomatoes - Dill Caper Spread – Lightly Toasted Brioche

12

Blackened Shrimp Po'Boy – Cabbage Slaw – Roasted Local Corn – Green Tomatoes - Mississippi Remoulade – Ciabatta

12

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

Goat Cheese BLT – Applewood Smoked Bacon – Basil – Hot House Tomato – Avocado – Field Greens – Chevre – Garlic Aioli – Toasted Sourdough

11 Add Grilled Chicken OR Turkey Breast +3

Club Nasher – Black Forest Ham – Turkey – Applewood Bacon – Sharp Cheddar – Smoked Mozzarella - Tomato – Field Greens - Stone Ground Mustard – Roasted Garlic Aioli – Lightly Toasted Sourdough

12

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

11

Spicy Chicken Caesar Wrap - Cajun Chicken Breast - Chipotle Aioli - Romaine - Classic Caesar – Shaved Pecorino - Spinach Tortilla

11

Southwestern Panini – Chicken Breast – Bacon – Red Onions - Roasted Red Peppers – Jalapeños – Hook Cheddar – Chipotle Aioli - Panini Pressed Whole Wheat

11

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

12

***Nasher Burger** – USDA Beef cooked to order – Hook Cheddar – Spicy Tomato Jam – Sautéed Red Onions – Sautéed Garlic Mushrooms – Roasted Garlic Aioli - Brioche Bun

11 Add Applewood Bacon +2.5

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

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

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