

# NASHER

## MUSEUM CAFE

### APPETIZERS

---

#### ARTISANAL CHEESE PLATE 15

dried michigan cherries, mixed nuts, seasonal fruit, cornichons, stone ground mustard, everything flat bread crackers

**CHOOSE THREE:** St. Andre, Double Creme Brie, Chevre, Gorgonzola, Burrata, Feta, Manchego, Pecorino

#### SMOKED SALMON PLATE 15

hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumber salad, dill cream sauce, everything flat bread crackers

#### GIORGIO'S MEZZE 15

roasted garlic hummus, quinoa tabbouleh, tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

#### CAPRESE PLATTER 15

torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction, EVOO

#### BOWL OF SOUP DU JOUR & ORGANIC HOUSE SALAD 10

entree sized Signature Salad +7

### BRUNCH

---

Benedict, steak, & omelet dishes are served with both an organic field green salad & cajun spiced home fries • +1 sub fresh fruit

\*add chicken breast + 3, applewood bacon + 2.5, or turkey + 3

#### CITRUS INFUSED FRENCH TOAST CASSEROLE 10

oven baked brioche casserole, cinnamon butter, candied orange, fresh fruit

#### HUEVOS RANCHEROS 11

black beans, pico de gallo, sour cream, avocado, scrambled cheddar eggs, cilantro, corn chips

#### HAM BENEDICT 13

canadian bacon, sauteed asparagus, crab meat, english muffin, 2 poached eggs, hollandaise

#### VEGGIE BENEDICT 12

tomatoes, spinach, fresh water mozzarella, pesto, english muffin, 2 poached eggs, hollandaise

#### SALMON BENEDICT 13

smoked salmon, wilted arugula, roasted tomatoes, english muffin, 2 poached eggs, hollandaise

#### \*MUSHROOM BENEDICT 13

wild mushrooms, arugula, chevre, english muffin, 2 poached eggs, hollandaise

#### OVEN ROASTED SALMON 14

salmon filet cooked medium, sauteed broccolini, lemon wedge

#### RED, WHITE, & GREEN 10

smoked mozzarella, herbed hot house tomato, baby spinach, basil, arugula, pesto aioli, panini pressed sourdough, organic field greens

#### STEAK & EGGS 16

NY strip cooked to order, 2 eggs cooked to order, sauteed asparagus

#### FAJITA OMELET 13

tenderloin, chicken, shrimp, red and green bell peppers, mushrooms, spinach, cheddar

#### SOUTHWESTERN OMELET 12

chicken, bacon, roasted red peppers, tomatoes, onions, cheddar, chipotle aioli

#### SMOKED SALMON OMELET 13

smoked salmon, wilted arugula, marinated tomatoes, capers, dill cream sauce

#### VEGGIE OMELET 12

mushrooms, red onions, asparagus, tomatoes, spinach, mozzarella

### SIGNATURE SALADS

---

add chicken +4, sauteed shrimp +6, seared ahi tuna +7

#### THE NASHER 12

strawberries, blueberries, blackberries, green apple matchsticks, almonds, chia seeds, burrata, chopped kale white balsamic vinaigrette

#### SOUTHERN FARM 11

roasted corn, edamame, chickpeas cherry tomato, cashews, avocado, chia seeds, napa & red cabbage, miso ginger vinaigrette

#### WILD MUSHROOM 12

roasted wild mushroom, buckwheat grouts, fried leeks, marsala shallots, hazelnuts, breaded chevre, spinach & arugula, sherry agave vinaigrette

#### KALE CAESAR 11

haricot vert, diced red potato, cherry tomato, kalamata olives, shaved pecorino, white anchovies, chopped kale, classic caesar

#### PARISIAN 11

dried sour cherries, green apple, red onion, celery, candied pecans, bleu cheese crumbles, spinach, cherry balsamic vinaigrette

#### ROASTED BEET 11

honey roasted red & golden beets, tangerine quarters, slivered fennel, toasted walnuts, chevre crumbles, spinach & arugula, blood orange vinaigrette

  
HOSPITALITY & LIFESTYLE GROUP

Please speak to your server for dietary or allergen modifications.

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

A 20% service charge will be added to parties of 6+ & for split checks