

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

SANDWICHES

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

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

FARMER'S CLUB 10

hot house tomato, avocado, carrots, alfalfa sprouts, cucumber, arugula, garlic aioli, sharp white cheddar, whole wheat

MEDITERRANEAN VEGETABLE WRAP 10

portabella, artichoke, sun dried tomato, garlic hummus, red onion, spinach, crumbled feta, lemon vinaigrette, lightly grilled spinach wrap

RED, WHITE, & GREEN 10

smoked mozzarella, hot house tomato, basil leaves, arugula & spinach, pesto aioli, panini pressed sourdough

FRIED GREEN TOMATO 11

fried local green tomatoes, burrata cheese, avocado, arugula, mississippi remoulade, lightly grilled ciabatta

BAHN MI 12

seared ahi tuna, cucumber, carrot, daikon radish, scallions, arugula, sriracha aioli, cilantro, red curry, warmed pita

SMOKED SALMON SANDWICH 12

smoked salmon, shaved red onion, english cucumber, hard boiled egg, tomato, dill caper spread, lightly toasted brioche

BLACKENED SHRIMP PO' BOY 12

cabbage slaw, roasted local corn, hot house tomatoes, mississippi remoulade, toasted ciabatta

GOAT CHEESE BLT 11

applewood smoked bacon, basil leaves, hot house tomato, avocado, field greens, chevre, garlic aioli, lightly toasted sourdough

CLUB NASHER 12

black forest ham, turkey, bacon, sharp cheddar, smoked mozzarella, tomato, field greens, stone ground mustard, garlic aioli, toasted sourdough

CHICKEN SOUVLAKI 11

lemon chicken, tzatziki, tomato, red onion, crumbled feta, lettuce, warmed pita

SPICY CHICKEN CAESAR WRAP 11

cajun spiced chicken breast, chipotle aioli, romaine hearts, classic caesar, shaved pecorino, spinach tortilla

SOUTHWESTERN PANINI 11

sliced chicken breast, bacon, red onions, roasted red peppers, jalapenos, hook cheddar, chipotle aioli, panini pressed whole wheat

*NASHER BURGER 11

USDA beef cooked to order, sharp cheddar, spicy tomato jam, sauteed red onion, sauteed garlic mushroom, roasted garlic aioli, brioche bun

SIGNATURE SALADS

add chicken +4, sautéed 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, blue 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

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

HOSPITALITY & LIFESTYLE GROUP