

NASHER

MUSEUM CAFE

WHITES

- MUSCANTI, BRUT, NV:**
Girona, Spain, NV 8 • 32
harmonious & appetizing with fruity notes of apricot & melon
- LE DOLCI COLLINE, ROSE, NV 2016:**
Veneto, Italy 8 • 32
dry & crisp with flavors of cherry, strawberry & almond
- TENUTA LA MARCHESA, GAVI 2014:**
Piedmont, Italy 9 • 36
fresh & lively with a dry finish underscored by minerality
- ROCCA DELLE MACIE, MOONLIGHT BIANCO 2015:**
Tuscany, Italy 8 • 32
intense aromas of white flowers & fresh minerality
- BOTTEGA VINAIA, PINOT GRIGIO 2016:**
Trentino, Italy 8 • 32
fresh, dry & flavorful with alluring floral perfume uncommon in a pinot grigio
- VIGNERONS DE BUXY, MONTANGY 2014:**
Burgundy, France 9 • 36
exotic fruit aromas with notes of spice & a hint of hazelnut
- NxNW, RIESLING 2013:**
Horsehills, WA 8 • 32
crisp & clean with notes of peach & tangerine
- BERTANI, ROSE 2016:**
Veneto, Italy 9 • 36
dry & crisp with flavors of cherry, strawberry & almond

BEERS

- CHAMPION:** Falconer Wheat 5
- FINCH:** Plumage IPA 5
- FOUNDERS:** Porter 5
- MOTHER EARTH:** Endless River 5

DESSERTS

- MOLTEN LAVA CAKE WITH WILDFLOWER HONEY GELATO & DRIED CHERRIES** 8
- ITALIAN TIRAMISU WITH KAHLUA ANGLAISE & ALMOND CANTUCCI** 7
- FRENCH APPLE TART WITH WILDFLOWER HONEY GELATO & CINNAMON DUST** 8
- LIMONCELLO RASPBERRY CAKE WITH FOREST FRUIT SORBET & CANDIED ORANGE** 8
- CHEESECAKE ALLE FRAGOLE WITH LEMON CURD** 7
- AFFOGATO WITH WILDFLOWER HONEY GELATO, JOE VAN GOGH ESPRESSO, & CANDIED ORANGE** 6
- CHOCOLATE CHUNK OR OATMEAL CRANBERRY COOKIES** 2
- WILDFLOWER HONEY GELATO OR FOREST FRUIT SORBET WITH ALMOND CANTUCCI**
4 a scoop OR 7 two scoops

REDS

- CANTINA ZACCAGNINI, MONTEPULCIANO 2012:**
Tralchetto, Italy 9 • 36
elegant red, structured by fine tannins & rich with mocha, dark plum, & black licorice
- LAZY CREEK, PINOT NOIR 2015:**
Anderson Valley, CA 9 • 36
bright red fruits with a hint of licorice finished by notes of spice and cherry
- FERRARI-CARANO, SIENA 2013:**
Sonoma, CA 9 • 36
juicy cherry, blueberry & pomegranate with a sweet oaky finish
- MAZZEI ZISOLA, NERO D'AVOLA 2014:**
Sicily, Italy 42
intense flavors of blackberry & dark cherry accented by notes of violet, black peppers & exotic spices

BEVERAGES

- SAN PELLEGRINO** 3.5
- LEMONADE OR ORANGE JUICE** 3
- COKE, DIET COKE, SPRITE, OR CLUB SODA** 2.5
- NAPOLEON ICED TEA (SWEET OR UNSWEETENED)** 2.5
- CHAI TEA LATTE (HOT OR ICED)** 4.5
- VANILLA OR RASPBERRY CREAM SODA** 4.5
- MIGHTY LEAF HOT TEAS** 3.5
- JOE VAN GOGH DRIP COFFEE** 2.5
- DOUBLE ESPRESSO** 2.5
- AMERICANO OR MACCHIATO** 3
- DOUBLE CAPPUCCINO OR LATTE** 4.5
- MOCHA (HOT OR ICED)** 5.5
- HOT CHOCOLATE** 4.5

*add soy milk +.5

*add vanilla, chocolate, or raspberry +.5

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APPETIZERS

ARTISANAL CHEESE PLATE 15

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

CHOOSE THREE: Stracchino, St. Andre, Chevre, Gorgonzola,
Burrata, Feta, Pecorino, Asiago

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, cucumber tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

CAPRESE PLATTER 15

torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction,
extra virgin olive oil, ciabatta

BOWL OF SOUP DU JOUR & ORGANIC HOUSE SALAD 10

entree sized Signature Salad +7

SIGNATURE SALADS

add chicken +4, sautéed shrimp +6, OR seared ahi tuna +8

THE MEDICI 12

golden beets, green apple, dried cranberries, pumpkin seeds, gorgonzola, chopped brussel sprouts & kale, poppy seed vinaigrette

CHOPPED GARDEN 11

carrots, cherry tomato, avocado, cannellini beans, cilantro, cashews, chia seeds, napa & red cabbage, creamy ginger vinaigrette

WILD MUSHROOM 12

roasted mushrooms, golden quinoa, fried leeks, marsala shallots, toasted hazelnuts, chevre croquette, spinach & arugula, sherry agave vinaigrette

FLORENCE PANZANELLA 11

artichoke hearts, tomatoes, black olives, red onions, grilled zucchini, parsley & basil, burrata, focaccia, italian vinaigrette

MAPLE ROASTED SQUASH 12

acorn squash, purple sweet potato, avocado, sour cherries, candied pecans, pecorino, spinach & arugula, agridulce, maple shallot vinaigrette

FALL FARRO 12

asparagus tips, green peas, roasted cauliflower, tomatoes, red onions, roasted chickpeas, feta, chopped kale, farro, champagne vinaigrette

ENTREES

BISTECCA CON SALSA DELLE ERBE 31

USDA Ribeye cooked to order, Italian herb marinade, garlic fingerling potatoes, oven roasted tomatoes

SWORDFISH CACCIATORE 27

oven roasted swordfish 'en papillote', cremini mushrooms, grape tomatoes, red peppers, artichokes, capers, citrus, parsley, white wine, basil linguine

POLLO ALLA FIORENTINA 25

boneless chicken breast, spinach, ricotta, asiago, roasted fingerling potatoes, lemon herbed orzo, citrus cream sauce

VEGETABLE RISOTTO 21

smoked asparagus, roasted local corn, onions, tomatoes, arugula, pesto cream, shaved grana padano

*add chicken breast +4 OR sautéed shrimp +6

PASTA AL FORNO 18

roasted garlic, onions, fresh basil, rustic pomodoro, stracchino, rotini

*add chicken breast +4 OR sautéed shrimp +6



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