

# 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

# NASHER

## MUSEUM CAFE

### 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

### SANDWICHES

served with choice of quinoa, potato salad, pesto orzo, green salad OR kettle chips

\*add applewood bacon +2.5, chicken breast +3, genoa salami +3, turkey breast +3, OR prosciutto +4

#### TUSCAN HARVEST 10

roasted corn, eggplant, artichoke hearts, roasted red onions, basil leaves, bean tapenade, smoked gouda, panini pressed ciabatta

#### VEGAN VEGETABLE PITA 10

purple sweet potatoes, roasted chickpeas, dried cranberries, quinoa, pumpkin seeds, spinach, cauliflower ginger puree, warmed pita

#### RED, WHITE, & GREEN 11

smoked mozzarella, marinated tomato, avocado, balsamic reduction, basil, arugula & spinach, pesto aioli, panini pressed focaccia

#### GRILLED PORTABELLO PANINI 11

portabella mushroom, roasted red onions, poblano chiles, smoked provolone, arugula, romesco sauce, balsamic reduction, ciabatta

#### EGGPLANT PARMESAN 11

fried local eggplant, spinach, basil leaves, sun dried tomatoes, stracchino, rustic pomodoro, italian aioli, lightly grilled ciabatta

#### VEGETABLE RISOTTO 15

smoked asparagus, roasted corn, onions, tomatoes, arugula, pesto cream, shaved pecorino

\*add chicken breast +4 OR sautéed shrimp +6

#### FLATBREAD DEL GIORNO MP

please ask your server for details about today's daily special

#### \*SMOKED SALMON TRAMEZZINI 11

smoked salmon, hard-boiled egg, shaved red onions, cucumber, arugula, tomato, dill caper spread, brioche bun

#### \*PORCHETTA 13

braised pork shoulder, over-medium egg, poblano chiles, caramelized onions, field greens, gremolata, italian lime aioli, lightly toasted brioche

#### ITALIAN 12

genoa salami, turkey breast, prosciutto, smoked mozzarella, pepperoncini, roasted red peppers, field greens, ground mustard, italian aioli, panini pressed focaccia

#### TURKEY & SMOKED GOUDA 11

turkey breast, caramelized onion, green apple, arugula, ground mustard, italian aioli, smoked gouda, cucumber, lightly grilled ciabatta

#### \*NASHER BURGER 11

USDA beef cooked to order, roasted tomatoes, fried onions, asiago, mixed greens, herbed tomato jam, italian aioli, brioche bun

#### \*LAMB BURGER 13

USDA ground lamb cooked to order, prosciutto, sun dried tomato, basil, pecorino, balsamic reduction, italian aioli, brioche bun

### 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

Please speak to your server for dietary or allergen modifications.

Gluten Free bread available upon request for an upcharge of +1

\*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

*Giorgio's*  
HOSPITALITY & LIFESTYLE GROUP