

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: Stracchino, St. Andre, Chevre, Manchego, 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, 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

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, northern beans, cilantro, cashews, black sesame seeds, napa & red cabbage, creamy ginger vinaigrette

WILD MUSHROOM 12

roasted mushroom, 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, wheat bread, italian vinaigrette

MAPLE ROASTED SQUASH 12

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

FALL FARRO 11

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

ENTREES

BISTECCA ALLA PALMITERIANA 31

USDA Ribeye cooked to order, parmesan bread crumbs, capers, wine broiled tomatoes, parsley, house gnocchi with pesto cream

HALIBUT CACCIATORE 27

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

PASTA PESCATORE 26

sautéed shrimp, mussels, calamari, scallops, onions, tomatoes, basil, rustic pomodoro, shaved pecorino

SCALLOPINI DI POLLO AL LIMONE 24

lightly breaded chicken breast, capers, white wine, citrus butter, parsley, sautéed garlic spinach, roasted red potatoes

VEGETABLE RISOTTO 21

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

add chicken breast +4 or sautéed shrimp +6

LINGUINE ALFRESCO 20

wild mushrooms, onions, baby spinach, grape tomatoes, asparagus tips, feta, pesto, lemon butter

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