Please speak to your server about your dietary restrictions before placing order

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**LUNCH**
Tuesday–Friday

Full Lunch Menu: 11am–3pm
Limited Menu: 3pm–4pm

**Artisanal Three Cheese Plate** – Dried Fruit – Nuts – Membrillo Paste – Kalamata Olives – Whole Grain Mustard
Choose Three: Aged Hook Cheddar, St. André, Double–Crème Brie, Chevre, Manchego OR Calabras Bleu
15

**Smoked Salmon Plate** – Hard Boiled Egg – Red Onions – Capers – Kalamata Olives - Pickled Cucumber Salad – Dill Cream Sauce
15

**Bowl of Soup & House Salad**
10 (+5 for specialty salads)

**SALADS**

- **Add** – Chicken Breast +4 Sautééd Shrimp +6 Seared Ahi Tuna +7

- **Asian Cabbage Salad** – Napa & Red Cabbage – Edamame – Carrots – Oranges – Cashews – Ginger- Miso Vinaigrette
11

11

- **Warm Squash Salad** – Mixed Greens – Arugula – Butternut Squash – Caramelized Shallots – Dried Cherries – Chevre – Agridulce Sauce – Lemon Champagne Vinaigrette
12

11

- **Catalán Caesar Salad** – Romaine Hearts – Haricot Verts – Kalamata Olives – Parmesan – Garlic Croutons – Classic Caesar
10

**SANDWICHES**

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

11 Add Serrano Ham (+4) Turkey Breast (+2)

10 Add Serrano Ham (+4) Turkey Breast (+2)

- **Conquistador** – Smoked Mozzarella – Roasted Garlic Pesto – Marinated Tomatoes – Arugula – Lightly Toasted Sourdough
10 Add Serrano Ham (+4) Turkey Breast (+2)

- **Shrimp B.L.E.** – Pimentón Shrimp Salad – Applewood Bacon – Sliced Egg – Arugula – Honey Mustard – Lightly Toasted Rustic White
11

- **Miró Melt** – Sliced Skirt Steak – Double Crème Brie – Piquillo Peppers – Crispy Onion Threads – Chipotle Aioli – Ciabatta
12

- **Spanish Pork Sandwich** – Pulled Pork – Manchego – Roasted Bell Peppers – Roasted Red Onions – Chipotle Aioli – Ciabatta
11

- **Spicy Chicken Caesar Wrap** – Cajun Spiced Chicken Breast – Chipotle Peppers – Romaine Hearts – Chopped Bacon – Classic Caesar – Spinach Tortilla
11

- **Nasher Burger** – USDA Beef – Aged Hook Cheddar – Crispy Onion Threads – Roasted Garlic Aioli – Brioche Bun
12 Add Applewood Bacon +2

- **Tortilla Española of the Day** – Ask your server for today’s ingredients – Mixed Greens

**919.684.6032 or Opentable.com for reservations**

**BRUNCH**
Sat 11pm–3pm
Sun 12pm–3pm

**DINNER**
Thurs 5pm–9pm

Nasher Museum Members receive a 10% discount!

A 20% Gratuity will be added to parties of six or more AND for ALL split checks

Please speak to your server about your dietary restrictions before placing order

9am – 9pm

Closed Monday
Perrier Sparkling 3
Orange Juice 3

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda 2

Napoleon Traditional Iced Tea 2

Mighty Leaf Hot Teas 3
Chai Tea (Hot or Iced) 3

Vanilla Italian Cream Soda 3
Joe Van Gogh Drip Coffee 2

Cappuccino / Latte 4
Mocha (Iced or Hot) 4.5

Hot Chocolate 3.5

Nasher Sangria
8/gl
- a delicious Spanish concoction with red wine, brandy, sliced fruits and a bit of sparkle-

Vallformosa Mistinguett, Brut Cava: Catalonia, Spain, NV 7 / 28btl
- harmonious and appetizing with fruity notes of apricot and melon-

Cantina Frentana, Cococciola: Abruzzo Italy, 2013 7 / 28 bt1
- notes of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit-

Fornas, Pinot Grigio: Friuli, Italy 2012 7 / 28 bt1
- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish-

La Galope, Sauvignon Blanc: Gascogne, France 2013 8 / 32 bt1
- vibrant and fresh with a citrus scented finish-

Bodegas Naia, Verdejo: Rueda, Spain 2013 8 / 32 bt1
- fleshy orchard fruit flavors are deepened by peach pit and floral tones-

Viña Mein, Domillor: Ribeiro, Spain 2010 8 / 32 bt1
- dry, focused and chewy with aromatic lemon, orange and plum-

Bodegas Borsao, Rose: Borja, Spain 2013 8 / 32 bt1
- a dry rosé with a strong aroma of berries and sweets-

D. Ventura, Viño do Burato: Ribeira Sacra, Spain 2012 8 / 32 bt1
- tangy and incisive on the palate with intense cherry and red currant flavor-

Sant’Evasio, Barbera D’ Asti: Piedmont, Italy 2012 8 / 32 bt1
- medium bodied with ripe red cherry aromas and hints of mineral and vanilla-

Bodegas Avante, Tineta: Ribera del Duero, Spain 2012 9 / 36 bt1
- high pitched red berry with floral scents of raspberry, licorice and mocha-

Bodegas Filón, Filón Real: Calatayud, Spain 2011 8 / 32 bt1
- broad and saturated with sweet dark fruit and candied floral flavors -

Mother Earth, Endless River
Terrapin, Hopsecutioner IPA
Highland, Black Mocha Stout

Dark Chocolate Lava Cake with Amarena Cherry Gelato
Raspberry Almond Bar with Tangerine Sorbet
Warm French Apple Tart with Vanilla Bean Gelato
Ricotta Cheesecake with Mixed Berry Coulis
Coppa Catalana with Almond Biscotti
Warmed Chocolate Chunk OR Oatmeal Cranberry Cookie