



Museum Café Menu

Summer ■ Fall 2017

HANDMADE GNOCCHI

Duck, Duck Bacon Gnocchi \$11.50

Duck confit and duck bacon with frisée, sea beans, blue cheese and a pinot noir, blackberry and ginger sauce

Smoked Salmon Gnocchi \$10.50

Smoked salmon filet with caramelized leeks, capers and dill crème fraiche

Cabernet Short Rib Gnocchi \$10.50

Cabernet braised short rib, butternut squash, caramelized pearl onion and demi glace

Chicken Alfredo Gnocchi \$10.50

Char-grilled chicken breast, asparagus, blistered tomato and creamy parmesan alfredo sauce

Artichoke Piccata Gnocchi \$9.50

Marinated artichoke, roasted tomato, capers, fresh parsley and lemon butter sauce

SALADS

Spinach, Watermelon and Blueberry \$11.00

Grilled chicken, fresh spinach, watermelon, blueberry, toasted hazelnuts, goat cheese and garden herb vinaigrette

Substitute smoked salmon \$2.00

Tropical Shrimp Salad \$11.00

Lime poached shrimp with mango, cucumber, red pepper and almonds on a bed of fresh romaine lettuce with a coconut-bacon vinaigrette and Tuscan boule

Substitute smoked salmon \$2.00

Tomato and Cucumber \$9.50

Tomato, cucumber, red onion and fresh mozzarella on a bed of fresh romaine lettuce with basil balsamic vinaigrette. Served with Tuscan boule

Add char-grilled chicken breast \$2.50

Add smoked salmon \$4.00

Hummus Platter \$10.00

Fresh cut cucumber, red bell pepper, tomato, baby heirloom carrots, feta, and pita chips. Served with TMA hummus

SANDWICHES

All sandwiches are served hot

Gluten-free bread is available upon request. \$1.50

Egg Salad Croissant \$9.00

TMA egg salad with fresh mozzarella cheese, romaine lettuce, tomato, pickles and onion on a toasted croissant. Served with tropical fruit salad

Grilled Portobello \$10.00

Grilled portobello mushroom, mascarpone cheese, balsamic cabbage slaw, tomato and garden herb mayo on 12-grain wheat roll. Served with cranberry-almond farro and wild rice

Blackened Turkey Muffaletta \$10.50

TMA blackened roasted turkey, turkey pastrami, Amish butter cheese, olive and pimento spread on 12-grain wheat roll and a side of garden herb vinaigrette. Served with grilled zucchini salad

Grilled Peppadew Chicken Wrap \$10.00

Grilled chicken breast, provolone cheese, lettuce, tomato, peppadew relish and garlic aioli. Served with cranberry-almond farro and wild rice

Reuben \$11.00

Corned beef, sauerkraut, muenster cheese, TMA pickles and tomato aioli on toasted pumpernickle. Served with peppadew roasted cauliflower

SOUP

Maple Smoked Onion | Soup of the Day

Cup \$4.00

Bowl \$6.00

Cup of Soup and Half Salad \$9.00

HALF POUND BRISKET BURGER OF THE WEEK

New gourmet toppings every week \$12

Served with a side of gnocchi and cheese.

CHEF'S SPECIAL OF THE WEEK

Prices may vary

ITALIAN BREAD PIZZA

Cheese \$8.50

Pepperoni \$10.00

KID'S MENU

Pan Seared Gnocchi and Cheese \$6.25

Shredded white cheddar, shredded provolone, shredded muenster or pecorino

Half Italian Bread Pizza

Cheese \$5.75

Pepperoni \$6.50

Grilled Three Cheese Sandwich \$8.00

American, provolone, and gouda, with choice of side

Jumbo Hot Dog \$7.50

With TMA pickles and choice of side

Mini Cheeseburger \$7.50

With lettuce, pickle, and choice of side

SIDES

Tropical Fruit Salad \$4.50/\$6.50

House Side Salad \$4.00

Cranberry-Almond Farro and Wild Rice Salad \$3.50

Grilled Zucchini Salad \$3.50

Gnocchi and Cheese \$4.00

Bag of Chips \$2.00