
HANDMADE GNOCCHI

(All gnocchi dishes are gluten free)

Cabernet Braised Short Rib

Butternut Squash, Caramelized Pearl Onions, and Cabernet Demi

\$11.50

Achiote Grilled Chicken

Avocado, Black Bean and Corn Salsa, Sour Cream, Tomato, and Chimichurri

\$11.00

Smoked Salmon

Leeks, Capers, and Dill Crème Fraiche

\$11.50

Mushroom Braised Carrots

Carrot, Porcini, Cremini, Roasted Red Onion, Parsley, and Mushroom Gravy.

\$9.50

SANDWICHES

Comes with a side of side salad, fruit salad, or chips

Pork Bahn Mi

Thai Coconut Braised Pork Shoulder with Carrot, Pickled Red Onion, Cashew, Cilantro, and Thai Coconut Sauce on a Hoagie Roll

\$11.50

Root Beer Braised Brisket

Muenster Cheese, Pickled Red Onion, Bread and Butter Pickles on a Hoagie Roll

\$12.50

Peppadew Chicken Wrap

Grilled Chicken, Provolone Cheese, Peppadew Pepper Relish, Tomato, Mixed Greens, and Garlic Mayo

\$11.50

Grilled Portobello

Mascarpone Cheese, Parmesan Cheese, Balsamic Dressed Cabbage, Tomato, and Lavender-Herb Mayo on Sunflower Multigrain Bread

\$11.00

THE MUSEUM CAFÉ



Fall · Winter 2019

SOUP (CUP OR BOWL)

Smoked Carrot

\$4.00 | \$6.00

Soup of the Day

\$4.00 | \$6.00

Cup of Soup and Half Salad

\$9.00

CHEF'S SPECIAL OF THE WEEK

Prices May Vary

HALF POUND BRISKET BURGER OF THE WEEK

served with your choice of side.

New gourmet toppings every week

\$12

VEGETABLES

Poblano Roasted Brussels Sprouts

and Red Onion dressed with Chimichurri
\$8.00 | \$5.50 side

Roasted Root Vegetables

with Whiskey Roasted Walnuts and Goat Cheese dressed with Fall Spice Vinaigrette. (Carrot, Parsnip, Sweet Potato, and Beet)
\$9.00 | \$5.50 side

Broccoli Salad

with Cranberry, Cashew, Red Onion, and Carrot dressed with Honey-White Balsamic Vinaigrette
\$8.50 | \$5.50 side

Roasted Cauliflower

with Caramelized Pearl Onion, Chicken Pea, Honey Glazed Apple, and Fresno Chilies dressed with Coconut Curry Sauce
\$9.50 | \$5.50 side

Mixed Greens

with Freekeh, Chick Pea, Goat Cheese, Tomato, Capers, Kalamata Olive, Onion, and Greek Vinaigrette
\$10.00 | \$5.50 side

Add Ons

Tuscan Bread and Butter
\$1.00

Grilled Chicken or Achiote Chicken
\$3.50

Braised Short Rib or Smoked Salmon
\$5.00



KID'S MENU

Pan Seared Gnocchi and Cheese

Provolone, White Cheddar, Gouda, Parmesan, or Goat Cheese

\$6.50

Italian Bread Pizza

Cheese

\$5.75 half | \$8 whole

Pepperoni

\$6.50 half | \$10 whole

Grilled Three Cheese Sandwich

with choice of side (American, Provolone, and Gouda)

\$8.00

Jumbo Hot Dog

with TMA Pickles with Choice of Side

\$7.50

Mini Cheeseburgers

with lettuce, TMA Bread and Butter pickles, and choice of side

\$7.50

SWEETS AND SNACKS

Fresh Fruit Salad

available as a side with kid's meal

\$4.00

Reboot Nut Medley

\$4.00

Chocolate Brownie

\$3.50

Peanut Butter Rice Crispy

\$3.50

Eston's Cupcake

Chocolate or Vanilla

\$2.50

Bagged Chips

available as a side with kid's meal

\$2.00

Cookie

Chocolate Chip or Sugar

\$1.00

BEVERAGES

Fountain Pop*

\$1.75

Coffee*

\$2.00

Hot Tea*

\$1.80

Iced Tea*

\$1.80

Milk

\$2.00

Domestic Beer

\$3.50

Import/Craft Beer

\$5.00

Wine

\$7.00

* Free refills on select items

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.