

Brian Berman, General Manager

**Nasher Museum Cafe**

Laura Baucom, Chef de Cuisine

**FALL 2009 MENU**

Soup du jour Bowl \$ 7

Quiche du jour with Mixed Greens \$ 10

Salads

Mixed Green Salad / Citrus Vinaigrette \$ 6

Romaine / Garlic Croutons / Parmigianno Vinaigrette \$ 8

Seared Rare Tuna / Green Beans / Olives / Egg / Tomato / Red Wine Herb Vinaigrette \$ 14

Local Greens / Roasted Beets / Local Chevre / Candied Walnuts / Citrus Vinaigrette \$ 9

Asian Chicken Salad / Napa and Red Cabbage / Crispy Wontons / Miso Vinaigrette \$ 12

Sandwiches

*Served with your choice of quinoa or potato salad*

Local Tomato Panini / Fresh Mozzarella / Pesto Aioli / Whole Wheat \$ 8

Add Prosciutto or Turkey \$3

Nasher Cafe Burger 8 oz. Ground Chuck / Local Goat Cheese / Balsamic Onion Jam \$ 10

"Overnight" Smoky BBQ Pork / Blue Cheese Slaw / Toasted Brioche \$ 9.50

Italian / Jamon / Soppressata / Salami / Aioli / Cheese / Pepperonatta, Red Onion, Arugula / Ciabatta \$ 9.50

Turkey / Apple / Cranberry Mayo / Sprouts / Cheddar / Sourdough \$ 9

Hoisin BBQ Chicken / Sweet Chili Aioli / Daikon / Carrot / Toasted Baguette \$ 9.50

Curried Chicken Salad / Pineapple / Carrots / Sprouts / Cashews \$ 9

Entrée Specials

Created weekly to feature local seafood and produce

Share

Olives / Salted Marcona Almonds / Boquerones \$ 8

Hot Sopressata / Capicola / Salami / House Pickled Vegetables / Green Tomato Mustard \$ 15

Smoked Salmon / Red Onion and Fennel Salad / Capers / Dill Cream \$ 15

Assorted Cheeses / Apples / Membrillo \$ 15

Sweets

Coffee Creme Brulee / Biscotti \$8

Cheesecake / Fresh Strawberry Compote \$8

Tiramisu \$8

Cookies \$1.75

Wine List available upon request

Sparkling, White, Rose and Red selections, carefully chosen to complement the seasonal menus

NC Beer Selections

Coffee Bar featuring locally roasted organic and fair trade coffee beans

***"To graciously serve simple food is an art in itself."***