

Nasher Museum Café

To Graciously Serve
Simple Food
Is an Art In Itself

The Nasher Museum Café
and Giorgio's Hospitality Group
would like to thank you for
joining our efforts to support
local artisans

**Nasher Museum Members
receive a 10% discount,
please present member
identification card**

**A 20% Gratuity will be
added to parties of six or
more and for all split
checks**

**For more information or to
contact us for a special
event, go to
www.nasher.duke.edu or
call 919.684.6032**

Brunch

Orange-Infused French Toast Casserole – Cinnamon Butter – Candied Orange Peel – Fresh Cut Fruit Salad
10

Low-Fat Parfait – Vanilla Yogurt – Low-Calorie Granola – Fresh Cut Fruit Salad
7

Huevos Rancheros – Black Beans – Rustic Salsa – Cilantro – Sour Cream – Avocado – Corn Tortilla – Cheddar Scrambled Eggs
11

Eggs Benedict Du Jour – Mixed Greens – Home Fries
MP

Omelet Du Jour – Mixed Greens – Home Fries
MP

Additional Sides – Bacon – Home Fries – Mixed Greens – Fresh Cut Fruit Salad – Side Rustic House or Whole Wheat Toast
2

Soup

Du Jour (cup or bowl)
MP

Salads

Asian Chicken Salad – Red Cabbage – Carrots – Oranges – Cashews – Shredded Chicken – Ginger Miso Vinaigrette
11 Sub Tuna for 3

Farmers Salad – Roasted Corn – Shiitake Mushrooms – Roasted Bell Peppers – Niçoise Olives – Chèvre – Crispy Tortilla Strips – Red Wine Vinaigrette
10 Add Chicken for 2

Fall Flavors Salad – Roasted Red Onion – Red Grapes – Toasted Walnuts – Bacon – Bleu Cheese Crumbles – Balsamic Vinaigrette
10 Add Chicken for 2

Sandwiches

The Red, White & Green Panini – Smoked Mozzarella – Garlic Pesto Aioli – Fresh Tomato – Baby Spinach – Rustic House Bread
8.5 Add Chicken for 2

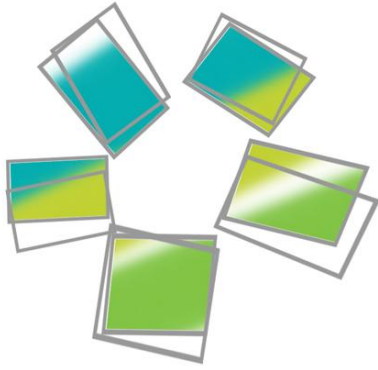
Sweet and Salty Panini – Prosciutto Cotto – Gruyère Cheese – Green Fuji Apple – Dijon Apricot Jam – Rustic House Bread
9.5

The Classic Club – Hand Sliced Chicken Breast – Crispy Bacon – Sharp Cheddar – Sliced Tomato – Romaine Lettuce – Mayonnaise – Sourdough
9

Share

Three-Cheese Plate – Fruit – Nuts – Crackers
15

Smoked Salmon – Red Onion – Egg – Capers – Dill Cream – Cucumber – Crackers
15



Nasher Museum Café

WINE

Sparkling

Segura Viudas Cava Reserva, Brut: Spain
 7 (187ml, split)
 Add Orange Juice 2

Whites

Primarius, Pinot Grís: Oregon 2007
 8 / 28 btl

-balanced minerality, with notes of nectarine & grapefruit-

Washington Hills, Chardonnay: Washington 2007
 7 / 24 btl

-full bodied with floral aromas that complement its peach & vanilla flavors-

Civello, Verdelho Blend: California 2007
 8 / 28 btl

-aromas of baked nuts & spice along with crisp fruity tones-

Robert Oatley, Rosé of Sangiovese: Australia 2008
 9 / 32 btl

-both dry & savory with notes of red fruits & strawberry-

Reds

Domaine Pellehaut, Côtes de Gascogne: France
 6 / 20 btl

-light yet tannic; earthy & fruit forward flavors-

Scaia, Sant'Antonio, Rosso del Veneto: Italy
 8 / 26 btl

-A hearty wine, with gamey characteristics & great spice-

Foxglove, Cabernet Savignon: California
 32 btl

-traditional and structured with robust dark cherry flavors-

BEER

Beerlao Dark, Laos
 4.5

Lhasa Lager, Tibet
 4

Viru Pilsner, Estonia
 5

DESSERTS

Carrot Walnut Layer Cake
 7

Locally Crafted Ice Cream or Sorbet
 7

Assorted Cookies and Pastries
 (Ask your server for details and pricing)

Inquire about our specialty desserts, changing daily

BEVERAGES

**San Benedetto Still –
 Sparkling – Limonata –
 Aranciata**

3

Orange Juice

4

**Coke, Diet Coke, Sprite,
 Ginger Ale, Root Beer**

2

Napoleon Traditional Iced Tea

2

Mighty Leaf Hot Teas

3

Chai Tea (Hot or Iced)

3

Joe Van Gogh Drip Coffee

2

**Joe Van Gogh Espresso
 (Regular and Decaf)**

2.50

**Cappuccino – Latte
 (Iced or Hot)**

4

Mocha (Iced or Hot)

4.5

Hot Chocolate

4