

**Nasher Museum
Café**

To Graciously Serve
Simple Food
Is an Art In Itself

Menu Items May be Modified to
Accommodate Special Dietary
Requests – Please Speak to Your
Server about Available Options

**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, visit
www.nasher.duke.edu or call
directly: 919.684.6032

Follow us on our Twitter or
Facebook pages for menu
updates, special events and
more

LUNCH

Starters

Gourmet Cheese & Charcuterie Plate – Dried Fruit - Nuts – Cornichon - Flat
Bread Crackers

-15-

Cheeses (Choose Two): Aged Wisconsin Cheddar, Cabrales Bleu, Double-Crème
Brie, OR Petit Basque

Soup Du Jour (cup or bowl)

3.5/7

Bowl of Soup & House Salad

9

Salads

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

11

Greek Salad – Mixed Greens – Cherry Peppers – Cucumber – Grape Tomatoes –
Chickpeas – Feta & Oregano Vinaigrette

9

Roasted Beet Salad – Mixed Greens – Crumbled Goat Cheese - Red &
Golden Beets – Julienned Green Apple – Toasted & Salted Walnuts – Honey
Cider Vinaigrette

10

“Add-Ons” – Shredded White Meat Chicken (+2) – Sautéed Shrimp (+3)

Sandwiches

** Denotes sandwich can be made into a lettuce wrap

****The Veggie** – Cucumber – Sprouts – Avocado – Red Onion – Havarti Cheese –
Dijonaise – Whole Wheat
9 Add Turkey (\$2)

The Red, White & Green Panini – Fresh Mozzarella – Garlic Pesto Aioli – Sliced
Tomato – Baby Spinach – Rustic House Bread
9.5 Add Turkey (\$2)

Pastrami French Dip Panini – Sautéed Mushrooms & Onions – Melted Havarti –
Au Jus – Rustic House
10

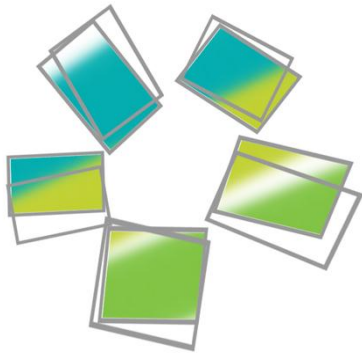
Nasher Burger – USDA Beef – Caramelized Onion Jam – Goat Cheese – Brioche
Bun
10

****Dill Shrimp BLT** – Fresh Shrimp Salad - Crispy Bacon – Red Leaf Lettuce –
Sliced Tomato – Toasted Brioche
11

****Yellow Curry & Yogurt Chicken Salad** – Halved Red Grapes – Toasted
Almonds – Red Leaf Lettuce – Spinach & Herb Wrap
9.5

Pasta Du Jour / Plate Du Jour

-MP



Nasher Museum
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BEVERAGES

San Benedetto Sparkling
3

Orange Juice
3

Coke, Diet Coke, Sprite,
Ginger Ale
2

Napoleon Traditional Iced
Tea
2

Mighty Leaf Hot Teas
3

Chai Tea (Hot or Iced)
3

Italian Cream Soda
3

Joe Van Gogh Drip Coffee
2

Joe Van Gogh Espresso
2.50

Cappuccino / Latte
(Iced or Hot)
4

Mocha (Iced or Hot)
4.5

Hot Chocolate
3

WINE

Whites

Segura Viudas Cava: Spain
7 Add Orange Juice for 2

Washington Hills, Chardonnay: Washington 2007
7 / 24 btl

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

Casal Mendes, Vinho Verde: Portugal 2010
7/24 btl

-fruity and dry with a slightly effervescent ending-

Domaine De Pellehaut Rose, Côtes de Gascogne: France
6 / 21 btl

-A blend of merlot, cabernet, tannat, syrah-

Türk, Grüner Veltliner: Austria 2010
8/26 btl

-rounded with tastes of ripe green and stone fruit, minerals, flowers and herbs-

Reds

Domaine De Pellehaut, Côtes de Gascogne: France
6 / 21 btl

-Tannic with a light body; earthy & fruit forward flavors-

Scaia, Sant'Antonio, Rosso del Veneto: Italy 2008
8 / 26 btl

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

BEER

Viru Pilsner, Estonia -4.5

Beer Lao Dark, Laos -3.5

Llasa Lager, Tibet -4

DESSERTS

(subject to change)

Lemon Meringue Pie with Lemon Curd and Fresh Berries
8

Dark Chocolate Lava Cake with Amarena Cherry Gelato
8

Fresh Coconut OR Passionfruit Sorbet; Amarena Cherry Gelato; or Vanilla
Bean Gelato
1 scoop 4
2 Scoops 7