BRUNCH MENU
‘To Graciously Serve Simple Food is an Art Within Itself’
–Giorgio Bakatsias

Artisanal Cheese Plate – Dried Cherries – Mixed Nuts – Seasonal Fruit – Cornichons – Stone Ground Mustard – Everything Flat Bread Crackers
Choose Three: White Cheddar, St. André, Chevre, Gorgonzola, Manchego, Camembert OR Pecorino


Bowl of Soup du Jour & House Salad 10 (+7 for entrée size signature salad)

BRUNCH
All benedict, seafood, and omelet dishes are served with both an organic field green salad as well as Cajun spiced home fries; +1 to substitute for fresh fruit

Citrus Infused French Toast Casserole – Oven Baked Brioche Casserole – Cinnamon Butter – Candied Orange – Fresh Fruit

Huevos Rancheros – Black Beans – Pico de Gallo – Sour Cream – Avocado – Scrambled Cheddar Eggs – Cilantro - Corn Chips


*Blackened Tilapia – Cajun Spiced Tilapia Filet – Sautéed Asparagus – Lemon Wedges

SIGNATURE SALADS
Add: Crispy Pork Lardons +3  Chicken Breast +4  Sautéed Shrimp +6  *Seared Ahi Tuna +7


Southern Farm Salad – Roasted Corn – Butter Beans – Cherry Tomatoes – Cashews – Diced Avocado – Chia Seeds – Shredded Napa and Red Cabbage – Creamy Miso Ginger Vinaigrette


*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Nasher Museum Cafe

Sparkling H2O
3

Lemonade / Orange Juice
3

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
2

Napoleon Iced Tea
2

Chai Tea Latte (Hot or Iced)
4

Vanilla Cream Soda
4

Mighty Leaf Hot Teas
3

Joe Van Gogh Drip Coffee
2.5

Americano / Macchiato
3

Double Cappuccino / Latte
4.5

Mocha (Hot or Iced)
5.5

Hot Chocolate
4

Soy Milk
+.5

WHITES

Muscanti, Brut: Girona, Spain NV
8 / 32 btl
Harmonious and appetizing with fruity notes of apricot and melon
Make it a mimosa 10

Vila Nova, Vinho Verde: Lousada, Portugal 2015
7 / 28 btl
Effervescent with balanced acidity and notes of peach and orange blossom

Sella & Mosca, La Cala, Vermentino: Sardinia, Italy 2015
8 / 32 btl
Bright and savory with a creamy palate of apricot, green apple and minerals!

Chateau Ragotiere, Muscadet Sur Lie: Loire Valley, France 2013
9 / 36 btl
Light and airy with lemony nectarine fruit and a slight walnut finish

Mohua, Sauvignon Blanc: Marlborough, NZ 2014
8 / 32 btl
Succulent lime and melon flavors with a thread of acidity and lemon grass

Tenuta La Marchesa, Gavi: Piedmont, Italy 2014
9 / 36 btl
Fresh and lively with a dry finish that is underscored by minerality

Fabre Montmayou, Torrontes: Mendoza, Argentina 2014
7 / 28 btl
Elegant palate with crisp aromas of white peach, grapefruit and jasmine

Goats du Roam, Rose: West Cape, South Africa 2015
8 / 32 btl
Medium bodied with notes of plums, red berries and vanilla on the palate

REDS

Cantina Zaccagnini, Montepulciano d' Abruzzo: Tralceetto, Italy 2012
21 - 375ml btl
Elegant red, structured by fine tannins and rich with mocha, dark plum, and black licorice

Famille Perrin, Cotes Du Rhone Villages: Rhone, France 2013
8 / 32 btl
Black cherry and licorice followed by a thyme and rosemary finish

Viña Broco, Mencia: Bierzo, Spain 2014
9 / 36 btl
Aromas of red and dark berry fruits accentuated by cacao and peppery spices

Sin Zin, Zinfandel: Anderson Valley, CA 2013
21 ~ 375ml btl
Spicy flavors of plum and black cherry along with black pepper and cocoa powder

DESSERTS

Maison's Weiss: Hefeweizen

Railhouse: FCA IPA

Nickelpoint: Vienna Lager

FRENCH

French Apple Tart with Vanilla Chantilly and Cinnamon Dust 7

Warm Molten Lava Cake with Amarena Cherry Gelato 8

Raspberry Almond Bar with Passion Fruit Sorbet and Biscotti 8

Tiramisu with Kahlua Crema Anglaise and Almond Biscotti 7

Crème Brulée Cheesecake with Kahlua Anglaise 7

Maple Sweet Potato Cheesecake with Crushed Hazelnuts 8

Amarena Cherry or Vanilla Bean Gelato with Biscotti 3/scoop

Tangerine or Passion Fruit Sorbet with Biscotti 6/2 scoops

Chocolate Chunk or Oatmeal Cranberry Cookie 1.75

Due to increased commissions and processing time a 20% service charge will be added to parties of 10+ and all spirit checks

Nasher Museum Members receive a 10% discount- See the Visitor Services Desk for more Member Benefits