



**BRUNCH | FALL 2019**

**BREAKFAST**

STUFFED FRENCH TOAST (V option) 13  
blueberries, cream cheese, sausage links, syrup, skillet potatoes, fresh fruit

EGGS BENEDICT FLORENTINE (V) 13  
two poached eggs, english muffin, fried green tomato, wilted spinach, herb hollandaise, skillet potatoes, fresh fruit

FALL VEGETABLE FRITTATA (V) 13  
roasted fingerling potatoes, sweet potatoes, onions, skillet potatoes, fresh fruit

SPINACH, FETA AND TOMATO OMELET (V) 13  
three egg omelet, feta cheese, spinach, tomatoes, Tillamook cheddar, skillet potatoes, fruit

**SOUPS AND SALADS**

TOMATO BASIL BISQUE (V) 4 | 6

ROSEMARY FOCACCIA PANZANELLA SALAD (V) (VG option) 12  
spring mix, cucumber, fresh mozzarella, red onion, crispy basil, carrot spiral, roasted-garlic balsamic dressing

FALL FRUIT & NUT SALAD (GF) (V) 12  
spring mix, dried cranberries, dried tart cherries, feta cheese, toasted walnuts, toasted almonds, julienne apples, carrot spiral, honey lavender vinaigrette

add grilled chicken | 5                      add grilled salmon | 6

**SANDWICHES**

CLASSIC CAPRESE SANDWICH (V) (VG option 13) 12  
vine-ripe tomatoes, fresh mozzarella, fresh basil, basil pesto, olive tapenade, rosemary focaccia bread, house made chips

MFA BURGER\* (GF option) 13  
black angus patty, tillamook cheddar, garlic aioli, bibb lettuce, tomato, red onion, dill pickle, brioche bun, fries

CAFÉ CHICKEN SALAD WRAP (GF option) 13  
grilled chicken, celery, dried cranberries, toasted walnuts, bibb lettuce, whole wheat wrap, house made chips

TEMPURA MAHI SANDWICH 14  
crispy gulf mahi, tangy remoulade, fried green tomato, bibb lettuce, toasted brioche bun, house made chips

add soup, salad, or fries | 2                      sub gluten free bun for any sandwich | 1

(V) vegetarian (VG) vegan (GF) gluten free

THE MFA CAFÉ IS AN ARTFUL COLLABORATION BETWEEN OLYMPIA CATERING & EVENTS AND THE MUSEUM OF FINE ARTS

**LUNCH | TUESDAY-FRIDAY 11-3**

**CAFÉ CURATOR | LISA GREEN**

**BRUNCH | SATURDAY-SUNDAY 11-3**

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

10/12/19lsg