

# MFA CAFÉ

## LUNCH | FALL 2019

### STARTERS

DAILY SOUP | TOMATO BASIL BISQUE 4 | 6

### SALADS

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

FALL FRUIT & NUT SALAD (GF) (V) (VG option 13) 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

DAILY DEMI 12  
featured half sandwich accompanied by a cup of soup or side salad

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*

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.

10/08/19lsg