

# MFA CAFÉ

## BRUNCH | WINTER 2020

### BREAKFAST

LEMON RICOTTA PANCAKES 13  
sausage links, maple butter, warm syrup, fresh fruit

LUMP CRAB CAKE BENEDICT 16  
two soft poached eggs, lump crab cakes, herb hollandaise, skillet potatoes, fresh fruit

VEGETABLE FRITTATA 12  
roasted fingerling potatoes, sweet potatoes, spinach, tomato, parmesan bechamel, fresh fruit

HAM AND CHEDDAR OMELET 13  
fluffy three egg omelet, black forest ham, tillamook cheddar, green onions, skillet potatoes, fresh fruit  
add bacon, sausage, seasonal fruit | 3

### SOUPS & SALADS

SMOKY TOMATO BASIL BISQUE 4 | 6

FRUIT & NUT SALAD 13  
mixed greens, feta cheese, julienne green apples, dried fig & apricots, toasted almonds, candied walnuts,  
honey lavender vinaigrette

CAESAR SALAD 10  
romaine lettuce, shredded & shaved parmesan, house made croutons, blistered grape tomatoes, creamy caesar dressing  
add grilled chicken | 6                      add grilled salmon | 7

### SANDWICHES

BASIL PESTO CHICKEN SALAD WRAP 13  
pesto chicken salad with celery & onion, whole wheat wrap, lettuce, tomato, house made chips

MFA BURGER\* 14  
black Angus patty, tillamook cheddar, garlic aioli, lettuce, tomato, red onion, garlic dill pickle, brioche bun, fries

CAPRESE SANDWICH 12  
ripe tomato, basil, fresh mozzarella, basil pesto, olive tapenade, rosemary focaccia bread, house made chips

BLACKENED MAHI-MAHI BLT 15  
blackened mahi filet, smoky bacon, lettuce, fried green tomatoes, basil aioli, toasted brioche bun, house made chips  
add soup, salad, or fries | 2

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

LUNCH | TUESDAY-FRIDAY 11-3  
BRUNCH | SATURDAY-SUNDAY 11-3

727.822.1032 | [mfacafe@olympiacatering.com](mailto:mfacafe@olympiacatering.com)

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

01102020