



LUNCH | WINTER 2020

STARTERS

DAILY SOUP	4 6
SMOKY TOMATO BASIL BISQUE	4 6

SALADS

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

DAILY DEMI	12
featured half sandwich accompanied by a cup of soup or side salad	
BASIL PESTO CHICKEN SALAD WRAP	13
pesto chicken salad with celery & onion, whole wheat wrap, lettuce, tomato, house made chips	
CROQUE MONSIEUR	13
black forest ham, parmesan bechamel, griddled multigrain, cornichon, 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, 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

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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.