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
727.822.1032 | 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.