

café CLEMENTINE

ALL DAY BRUNCH

HOUSEMADE GRANOLA \$10

*puffed quinoa & toasted oats sweetened with maple syrup,
greek yogurt or non-dairy milk (v)
seasonal compote, fresh fruit
(g/f) (contains nuts)*

BREAD PUDDING \$12

*croissant, brioche, vanilla custard,
housemade dulce de leche and blueberries*

TURKISH EGGS \$12

*two pasture-raised organic poached eggs,
herbed greek yogurt, chili oil crisp, dill, toast*

CROQUE MONSIEUR \$12

*housemade croissant, local smoked ham, gruyere, béchamel,
whole grain mustard, Herbes de Provence, cornichon*

SPRING CAESAR \$14

*mixed BSF lettuces, farmer's market produce,
candied nuts, garlic croissant croutons*

Add bacon \$5

BEETS & CITRUS \$13

*marinated beets, goat cheese, golden raisins,
clementine, parsley-walnut pesto*

Add croissant \$3 Add bacon \$5

DAILY SOUP \$8

Add croissant \$3

CHECK THE BOARD FOR DAILY SPECIALS

MUSEUM OF FINE ARTS ST. PETE

café
CLEMENTINE

HOUSEMADE PASTRIES

Assorted sweet & savory in the pastry case

DRINKS

BUDDY BREW COFFEE

Organic Sumatra Single Origin \$4

Columbian Decaf \$4

STUMPTOWN COFFEE

Cold Brew with Oatly \$5

Cold Brew with Cream & Sugar \$5

Cold Brew with Oatly & Chocolate \$5

ORGANIC TEA

Tangerine Iced Tea \$3.5

Magic Matcha Latte \$5

Masala Chai Latte \$5.5

HOUSEMADE

Gingerade \$4

NATALIE'S JUICES

Tangerine \$4.5

Carrot Ginger \$4.5

PROUDLY SERVING LOCAL PURVEYORS

BRICK STREET FARMS

THE BOOZY PIG BUTCHERY

BUDDY BREW COFFEE

SUNCOAST MICRO FARM

(v) Vegan (gf) Gluten Free

OUR FOOD AND DRINKS MAY CONTAIN ALLERGENS, including: milk, eggs, wheat, peanuts and tree nuts Please inquire with a team member if you have any food allergies.

MUSEUM OF FINE ARTS ST. PETE