

Nasher Museum Cafe

Brian Berman, General Manager

Laura Baucom, Chef de Cuisine

SPRING 2009 MENU

Soup

Chipotle Black Bean/ Sour Cream Cup \$3.50/ Bowl \$6

Soup du jour Cup \$3.50/ Bowl \$6

Salads

Romaine / Caesar Dressing / Tomatoes / Herbed Croutons / Parmesan \$10  
Add Roasted NC Chicken \$3

Searched Rare Tuna / Local Greens / Carrot / Radish / Seaweed Salad / Sesame Vinaigrette \$13

Local Greens / Local Chevre / Roasted Beets / Spiced Walnuts / Citrus Vinaigrette \$9

Sandwiches

*Served a la carte*

Nasher Cafe Burger / Hickory Grove Cheese / Spicy Mustard Mayo / Romaine \$9

White Bean Hummus / Zucchini Red Pepper Relish / Arugula / Focaccia \$7

Roasted Turkey Panini / Sauerkraut/ Swiss/ Russian Dressing / Rye \$8

Ham Panini / Swiss / Olive Tapenade / House Giardinaria / Sourdough \$8

Curried Chicken Salad / Golden Raisins / Toasted Cashews / Crossiant \$8

Havarti/ Cucumber/ Avocado/ Red Onion / Sprouts / Herb Mayo / Whole Wheat \$7

Add Turkey \$3

Add Ham \$3

Sides

*Served accompanying Sandwich*

Pasta Salad, Mixed Greens Side Salad with Citrus Vinagrette or Soup Cup \$2

Entrée Specials

Created weekly to feature local seafood and produce

Share

Smoked Salmon / Dill Creme / Capers / Red Onion / Egg / Lemon / Rye Toast \$15

Three Cheeses / Seasonal Fruit / Spicy Nuts / Fennel Marmalade / Crostini \$15

Sweets

Coffee Creme Brulee / Biscotti \$8

Lemon Cheesecake / Local Blackberry Sauce \$7

Francesca's Vanilla Bean Gelato / Shortbread \$6

Cookies \$1.75

Wine List

*Available upon request*

Sparkling, White, Rose and Red selections, carefully chosen to complement the seasonal menus

NC Beer Selections

Coffee Bar

Featuring locally roasted organic and fair trade coffee beans

***"To graciously serve simple food is an art in itself."***