

LUNCH | SPRING 2017

STARTERS

DAILY SOUP	4 6
SMOKY TOMATO BASIL BISQUE	4 6
MACADAMIA NUT CRUSTED BRIE	11
mango-pineapple chutney, warm bread, balsamic drizzle, seasonal fruit	

SALADS

CHARRED KALE & RED QUINOA SALAD	12
grilled sweet corn, avocado slices, pico di gallo, bibb lettuce, cilantro ranch dressing	
CAESAR SALAD	11
romaine hearts, creamy lemon garlic dressing, cherry tomatoes, seasoned house made croutons, parmesan	
SPRING MIX SALAD	12
grilled asparagus, red onion, feta cheese, fingerling potato, greek olives, honey lavender vinaigrette	
add grilled chicken 5	add grilled salmon 6
	add grilled gulf shrimp 6

SANDWICHES

DAILY DEMI	11
featured half sandwich accompanied by a cup of soup or side salad	
SLOW ROASTED PULLED PORK SANDWICH	12
mango-peach jam, fontina cheese, pickled red onions, baby arugula, chipotle mayonnaise, toasted ciabatta, house made chips	
CAPRESE SANDWICH	11
fresh mozzarella, vine ripe tomato, basil leaves, kalamata olive tapenade, basil pesto aioli, rosemary focaccia, house made chips	
BILL EDWARDS BURGER*	12
smoked tillamook cheddar, garlic aioli, leaf lettuce, vine ripe tomato, brioche bun, fries	
HERB ROASTED TURKEY BREAST	11
tillamook cheddar, caramelized onion, applewood smoked bacon, avocado mayonnaise, frisée lettuce, ciabatta, house made chips	
BLACKENED GRILLED MAHI-MAHI BLT	13
basil pesto aioli, vine ripe tomato, bibb lettuce, applewood smoked bacon, brioche bun, house made chips	
add soup, salad, or fries 2	

LUNCH ENTRÉE

CRAB CAKES	15
roasted red pepper remoulade, grilled lemon, petite green salad, cilantro oil	

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

LUNCH | TUESDAY-FRIDAY 11-3

CAFÉ CURATOR | LISA GREEN

BRUNCH | SATURDAY-SUNDAY 11-3

CHEF | MATT CUMMINGS

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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.