

BRUNCH | SUMMER 2017

STARTERS

DAILY SOUP	4 6
SAUSAGE OMELET grilled andouille sausage, roasted red peppers, fontina, scallions	12
MUSHROOM OMELET crimini mushrooms, diced tomato, baby spinach, scallions	12
SPINACH BENEDICT two soft poached eggs over toasted english muffins with spinach, feta, tomato, herb hollandaise	13
AVOCADO BENEDICT two soft poached eggs over toasted english muffins with applewood smoked bacon, avocado, vine ripe tomato, herb hollandaise	13
BLUEBERRY LEMON RICCOTTA PANCAKES sausage links, griddled potatoes, whipped maple butter, warm syrup	13
BREAKFAST ITEMS SERVED WITH GRIDDLED SEASONED POTATOES & FRUIT GARNISH add bacon, sausage, seasonal fruit 3	

SALADS

CAESAR SALAD romaine hearts, creamy lemon garlic dressing, cherry tomatoes, seasoned house made croutons, parmesan	11
SUMMER BERRY MIXED GREENS SALAD mixed lettuces, seasonal berries, citrus segments, gorgonzola, candied walnuts, honey lavender vinaigrette	13
add grilled chicken 5 add grilled salmon 6 add grilled gulf shrimp 6	

SANDWICHES

APPLE & WALNUT TARRAGON CHICKEN SALAD melted brie, crisp green apple, butter lettuce, toasted multi-grain bread, house made chips	12
BILL EDWARDS BURGER* smoked tillamook cheddar, garlic aioli, leaf lettuce, vine ripe tomato, brioche bun, fries	12
GRILLED CAPRESE FLATBREAD basil pesto, ripe tomato, fresh mozzarella, basil chiffonade, balsamic reduction	12
BLACKENED GRILLED MAHI-MAHI BLT basil pesto aioli, vine ripe tomato, bibb lettuce, applewood smoked bacon, brioche bun, house made chips	13
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

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.