



LUNCH | SPRING 2018

STARTERS

SMOKY TOMATO BISQUE OR DAILY SOUP 4 | 6

SALADS

MFA GREEK SALAD 11
mixed lettuce, kalamata olives, roasted red peppers, feta, pepperoncini, cucumber, red onion, marinated fingerling potatoes, lemon-oregano vinaigrette, grilled pita

CAESAR SALAD 10
crisp romaine hearts, shaved parmesan, seasoned house made garlic croutons, creamy caesar dressing
add grilled chicken | 5 add grilled salmon | 6

SANDWICHES

DAILY DEMI 11
featured half sandwich accompanied by a cup of soup or side salad

BASIL PESTO CHICKEN SALAD WRAP 12
vine ripe tomato, bibb lettuce, flour tortilla wrap, house made chips

MFA BURGER* 12
angus beef patty, tillamook cheddar, lettuce, tomato, red onion, dill pickle, toasted brioche bun, fries

TRADITIONAL ULTIMATE CLUB SANDWICH 12
thin sliced turkey breast, black forest ham, applewood smoked bacon, american cheese, vine ripe tomato, bibb lettuce, mayo, house made chips

CAPRESE 12
vine ripe tomato, basil, fresh mozzarella, kalamata olive tapenade, basil aioli, rosemary focaccia, house made chips

BLACKENED MAHI BLT 13
fried green tomato, applewood smoked bacon, bibb lettuce, 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

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.

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