

BRUNCH | SUMMER 2018

STARTERS

DAILY SOUP

4 | 6

BREAKFAST ENTREES

VANILLA AND CINNAMON DIPPED FRENCH TOAST

13

fresh berry compote, warm syrup, sausage links

SMOKED SALMON BENEDICT

13

two soft poached eggs, toasted english muffin, smoked salmon, grilled asparagus, fresh dill hollandaise, fried capers

SUMMER VEGETABLE OMELET

12

summer squash, zucchini, tomato, baby spinach, green onion, fontina cheese

SOUTHERN SUMMER SKILLET

12

two eggs over easy, buttermilk biscuits, fried green tomato, tillamook cheddar grits, andouille sausage gravy

BREAKFAST ITEMS SERVED WITH GRIDDLED SEASONED POTATOES & FRUIT GARNISH

add bacon, sausage, seasonal fruit | 3

SALADS

CAPRESE SALAD

12

mixed summer greens, grape tomato, fresh mozzarella, basil, marinated artichoke hearts, grilled herb crostini, white balsamic vinaigrette

CAESAR SALAD

11

romaine, marinated sun-dried tomatoes, parmesan tuile, house made garlic croutons, creamy lemon and garlic dressing

add grilled chicken | 5 add grilled salmon | 6

SANDWICHES

TUNA AND FONTINA MELT

12

all white tuna salad, melted fontina, vine-ripe tomato, bibb lettuce, toasted multigrain bread, house made chips

MFA BURGER*

12

angus beef patty, tillamook cheddar, lettuce, tomato, red onion, roasted garlic aioli, dill pickle, toasted brioche bun, fries

HERB GRILLED CHICKEN BREAST SANDWICH

13

marinated grilled chicken breast, sun-dried tomato pesto, fontina, basil aioli, bibb lettuce, vine-ripe tomato, toasted brioche bun, house made chips

SUMMER CAPRESE SANDWICH

12

yellow and red vine-ripe tomato, basil, fresh mozzarella, roasted garlic and artichoke tapenade, basil aioli, rosemary focaccia, house made chips

SMOKED SALMON CLUB

13

atlantic smoked salmon, applewood smoked bacon, shaved red onion, cucumber, summer greens, dill and caper mayo, grilled ciabatta, 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.