



LUNCH | WINTER 2018

STARTERS

DAILY SOUP 4 | 6

SALADS

MFA HOUSE SALAD 11
mixed lettuces, grape tomatoes, cucumber, carrot, red onion, radish, honey lavender vinaigrette

CAESAR SALAD 10
crisp romaine hearts, shaved parmesan, seasoned house made croutons, creamy lemon garlic 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

MAPLE DIJON HAM SANDWICH 12
thin sliced black forest ham, applewood smoked bacon, swiss cheese, maple dijonnaise, bibb lettuce, rosemary focaccia bread, house made chips

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

TURKEY & CHEDDAR 12
tillamook cheddar, vine ripe tomato, bibb lettuce, basil pesto aioli, multigrain bread, house made chips

CHICKEN MILANO 12
breaded chicken breast, provolone, oven roasted tomato, mixed lettuces, basil pesto aioli, ciabatta, house made chips

BLACKENED MAHI BLT 13
fried green tomato, applewood smoked bacon, lemon chive aioli, toasted brioche bun, house 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

727.822.1032 | mfacafe@olympiacatering.com

*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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