

# MFA CAFÉ

## LUNCH | FALL 2018

### STARTERS

DAILY SOUP 4 | 6

SMOKY TOMATO BASIL BISQUE 4 | 6

### APPETIZER

ALMOND CRUSTED BRIE 11  
port marinated cherries, toasted baguette, seasonal fruit, balsamic drizzle

### SALADS

MFA COBB SALAD 13  
grilled chicken, applewood smoked bacon, tillamook cheddar, egg, cucumber, tomato, creamy gorgonzola dressing

FALL FRUIT & NUT SALAD 12  
mixed lettuces, dried cherries and cranberries, tart green apple, toasted almonds, candied walnuts, gorgonzola, honey lavender vinaigrette

add grilled chicken | 5                      add grilled salmon | 6

### SANDWICHES

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

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

PRESSED CUBAN WRAP 12  
slow roasted mojo pork, black forest ham, genoa salami, swiss cheese, pickle, mayo, mustard, pressed flour tortilla, house made chips

CRANBERRY WALNUT CHICKEN SALAD SANDWICH 11  
grilled chicken breast, cranberries, walnuts, melted brie, bibb lettuce, toasted multigrain, house made chips

CAPRESE SANDWICH 12  
vine-ripe tomato, basil, fresh mozzarella, basil aioli, rosemary focaccia, house made chips

SMOKED TURKEY & CHEDDAR SANDWICH 12  
thinly sliced smoked turkey, applewood smoked bacon, tillamook cheddar, caramelized onion, dark cherry balsamic jam, frisse lettuce, basil aioli, toasted baguette, 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

727.822.1032 | [mfacafe@olympiacatering.com](mailto: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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