

BRUNCH | SPRING 2018

STARTERS

DAILY SOUP 4 | 6

BREAKFAST ENTREES

VANILLA AND CINNAMON DIPPED FRENCH TOAST 13
mixed berry compote, warm syrup, powdered sugar

LUMP CRAB CAKE BENEDICT 13
two soft poached eggs, lump crab cakes, herb hollandaise

CAPRESE BENEDICT 13
two soft poached eggs, basil, vine ripe tomato, fresh mozzarella, toasted english muffin, herb hollandaise

SPRING VEGETABLE OMELET 12
grilled asparagus, zucchini, baby spinach, green peppers, basil pesto, scallions, fontina cheese

BREAKFAST ITEMS SERVED WITH GRIDDLED SEASONED POTATOES & FRUIT GARNISH
add bacon, sausage, seasonal fruit | 3

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

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

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.