

BRUNCH | WINTER 2018

STARTERS

DAILY SOUP	4 6
VANILLA BEAN RICCOTTA PANCAKES caramelized pear and maple compote, cinnamon, sausage links, whipped butter, warm syrup	13
STEAK AND EGGS COUNTRY SKILLET soft poached eggs, slow roasted beef hash, herb hollandaise, scallions, buttermilk biscuit	13
SOUTHERN BENEDICT soft poached eggs, jalapeno cheddar grit cakes, black forest ham, fried green tomatoes, creole hollandaise, griddled potatoes	13
CHORIZO - FONTINA OMELET roasted red peppers, chorizo, melted fontina, scallions	13
GRILLED VEGETABLE FRITTATA grilled zucchini, portobello mushrooms, red onions, basil pesto, herb ricotta cheese	12
BREAKFAST ITEMS SERVED WITH GRIDDLED SEASONED POTATOES & FRUIT GARNISH add bacon, sausage, seasonal fruit 3	

SALADS

MFA HOUSE SALAD mixed lettuces, grape tomatoes, cucumber, carrot, red onion, radish, honey lavender vinaigrette	11
CAESAR SALAD crisp romaine hearts, shaved parmesan, seasoned house made croutons, creamy lemon garlic dressing add grilled chicken 5 add grilled salmon 6	10

SANDWICHES

MAPLE DIJON HAM SANDWICH thin sliced black forest ham, applewood smoked bacon, swiss cheese, maple dijonaise, bibb lettuce, rosemary focaccia bread, house made chips	12
MFA BURGER* angus beef patty, tillamook cheddar, lettuce, tomato, red onion, dill pickle, toasted brioche bun, fries	12
TURKEY & CHEDDAR tillamook cheddar, vine ripe tomato, bibb lettuce, basil pesto aioli, multigrain bread, house made chips	12
BLACKENED MAHI BLT fried green tomato, applewood smoked bacon, lemon chive aioli, toasted brioche bun, house chips add soup, salad, or fries 2	13

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.