

# MFA CAFÉ

## LUNCH | WINTER 2019

### STARTERS

DAILY SOUP	4   6
SMOKY TOMATO BASIL BISQUE	4   6

### SALADS

FRUIT AND NUT SALAD mixed greens, goat cheese, mixed berries, orange segments, toasted almonds, candied walnuts, honey lavender vinaigrette	12
MFA CAFÉ GREEK SALAD mixed lettuces, red onion, roasted red peppers, feta, greek olives, pepperoncini, beets, fingerling potatoes, cucumber, lemon-oregano vinaigrette, warm flat bread	11
add grilled chicken   5	add grilled salmon   6

### SANDWICHES

DAILY DEMI featured half sandwich accompanied by a cup of soup or side salad	11
CURRY-MANGO CHICKEN SALAD WRAP curry chicken salad, flat bread, bibb lettuce, ripe mango, green onion, roasted red pepper aioli, spiced pumpkin seeds, house made chips	11
MFA BURGER* black angus patty, tillamook cheddar, garlic aioli, bibb lettuce, ripe tomato, red onion, garlic dill pickle, brioche bun, fries	12
CAPRESE ripe tomato, basil, fresh mozzarella, basil aioli, olive tapenade, rosemary focaccia bread, house made chips	12
BLACKENED MAHI-MAHI BLT blackened mahi filet, smoky bacon, bibb lettuce, fried green tomatoes, basil aioli, toasted brioche bun, house made chips	13
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

BRUNCH | SATURDAY-SUNDAY 11-3

CAFÉ CURATOR | LISA GREEN

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.

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