

# Café Cheeserie

AT THE FRIST ART MUSEUM

## TO GRAZE

### BURRATA & ANTIPASTO BOARD \$ 16.00

burrata, castelvetro olives + calabrian chili oil, bruchetta, romesco, tennshooto finnochia salami, warmed foccaccia  
*\*make it vegan*

### TUNA CONSERVAS BOARD \$ 16.00

fishwife olive oil tuna, grainy mustard, caper aioli, cornichons, cucumber slices, lettuces, pickled red onions, crackers, fresh lemon wedge

### SPRING SPINACH ARTICHOKE DIP \$ 14.00

topped with melty swiss cheese, served with toasted baguette & crudite

### BAGUETTE & COMPOUND BUTTER \$ 7.00

half baguette served with seasonal compote & compound butter

## SIGNATURE DISHES

### QUATTRO FORMAGGI GRILLED CHEESE + ROASTED RED PEPPER & TOMATO SOUP \$ 14.00

Fontina, mozzarella, provolone, and parmesan on country white sourdough

• add bacon +\$2 • add tomato +\$1

### CHICKEN POT PIE \$ 14.00

buttermilk roasted chicken, spring vegetables topped with a puff pastry served with market greens

## SALADS

### TUSCAN TOMATO \$ 16.00

warm grilled chicken, cherry tomatoes, sun cured tomatoes, mixed greens, basil & parmesean ranch with a parmesean crisp

### GRILLED SHRIMP & GREEK ORZO \$ 16.00

grilled shrimp, romaine lettuce, orzo pasta salad, cucumbers, pickled red onion, feta, red wine vinaigrette

### PEAR & GORGONZOLA \$ 15.00

shaved pear, gorgonzola dolce, candied pecans, arugula, yuzu lemon vinaigrette

### ITALIAN CHOPPED \$ 15.00

salami, garbanzo beans, cherry tomatoes, pepperoncini, green olives, romaine lettuce, tossed in red wine vinaigrette, topped with basil & parmesan ranch and a parmesan cloud

### SMALL MARKET GREENS \$ 7.00

tomato, pickled red onion, cucumber, romaine lettuce with choice of basil parmesan ranch, yuzu lemon vinaigrette, or red wine vinaigrette

• ADD GRILLED CHICKEN +\$4 • ADD GRILLED SHRIMP +\$5

## KIDS

served with honest juice & choice of soup or apple slices

### GRILLED CHEESE \$ 10.00

new school american cheese on milk bread

### PEANUT BUTTER & JELLY \$ 10.00

organic pb & house-made strawberry jam

### BAKED MAC & CHEESE \$ 10.00

### charCUTERie box \$ 9.00

cheddar flowers, fresh strawberry roses, apple slices, nutella, banana chips, rosemary ham roll up, grain-free crackers

## BAGUETTE SANDWICHES

### THE WHIPPED FETA \$ 16.00

grilled chicken, sumac whipped feta, arugula, saffron honey drizzle

### THE HAM & BRIE \$ 15.00

rosemary ham, double creme brie, cornichons, compound butter & grainy mustard

### THE GRILLED GARDEN \$ 16.00

vegan chevre, romesco, seasonal grilled vegetables, balsamic reduction, sun cured dried tomatoes, arugula

## SIDES

### OLD FASHIONED TOMATO SOUP \$ 4.00 | \$ 6.00

### ROASTED RED PEPPER & TOMATO SOUP \$ 4.00 | \$ 6.00

### BAKED MAC & CHEESE \$ 6.00

### GRAB & GO SNACKS \$ 3.00

## DRINKS

### FRESH SQUEEZED LEMONADE \$ 3.00

### STRAWBERRY & MINT LEMONADE \$ 4.00

### HIBISCUS FRUIT TEA \$ 4.00

### ORGANIC ICED BLACK TEA \$ 3.00

### HOT TEA SERVICE \$ 5.00

### ICED TEA POUR OVER \$ 5.00

SEE PASTRY CASE FOR DAILY SPECIALS

