

# Café Cheeserie

AT THE FRIST ART MUSEUM

## BOARDS & BREADS

### HARVEST CHEESE & FRUIT BOARD

aged white cheddar, wensleydale cranberry cheese, chèvre with local honeycomb, tennessee prosciutto, rosé mustard, apple butter, seasonal fruit, rosemary mixed nuts, warm baguette

21

### BISCUITS HAM & JAM BOARD

sweet potato biscuit, buttermilk biscuit, apple butter jam, compound butter, local honey, shaved tennshootoe ham

16

### HANDCUT FRENCH FRIES

hand-cut fries served with a malt vinegar aioli

9

### WARM HOUSE FOCACCIA

freshly baked with olive oil & rosemary served with gremolata for dipping

8

### BAGUETTE & COMPOUND BUTTER

house baked baguette served with compound butter

7

## SIGNATURE DISHES

served with small house salad

### AUTUMN TURKEY POT PIE

roasted turkey, butternut squash, sweet potatoes, carrots, leeks, celery, onions, peas, turkey velouté with a flaky croissant crust

18

### BAKED BRIE MAC & CHEESE

garlicky cream mac with brie brûlée & garlic-toasted sourdough crumbs

16

## ARTISAN SANDWICHES

served with choice of side

### THE WHIPPED FETA

grilled chicken, sumac whipped feta, greens, saffron honey drizzle on house-baked baguette

17

### THE HAM & BRIE

rosemary ham, double creme brie, cornichons, compound butter & grainy mustard on house-baked baguette

18

### CONFIT MUSHROOM MELT

roasted shiitake & portabella mushrooms, smoked gouda & fontina cheese, horseradish-parmesan aioli, pickled apples on marbled rye bread

17

### TURKEY & PUMPKIN SEED PESTO

roasted turkey, pumpkin seed pesto, maple-roasted butternut squash, greens and kewpie mayo on house rosemary focaccia

18

### THE TOASTY & TOMATO SOUP

english cheddar & new school american cheese on local sourdough, paired with house-made tomato soup

• add sun-cured tomatos +\$1      • add bacon +\$2

16

## SIDES

### OLD FASHIONED TOMATO SOUP

4 | 6

### ROASTED RED PEPPER & TOMATO SOUP

4 | 6

### GREEK ORZO PASTA SALAD

5

### HANDCUT FRIES

4

### SMALL HOUSE SALAD

4

### CHIPS

3.5

## KIDS MEAL

served with an honest juice & choice of side

- grilled cheese, turkey & cheese baguette, or grilled chicken strips
- side of apple slices, veggie chips, banana chips, or old fashioned tomato soup

12

## MINI CHARCUTERIE BOARD

new school american cheese, apple slices, nutella, banana chips, rosemary ham roll up & grain-free crackers

12

## SALADS

### AUTUMN COBB

seasonal greens, grilled chicken, crispy bacon, smoked bleu cheese, roasted butternut squash and corn, avocado, pickled red onions, hard-boiled egg, herby ranch

### GRILLED SHRIMP & GREEK ORZO

seasonal greens, grilled shrimp, pickled red onion, sun-cured tomatoes, cucumber curls, feta, greek orzo pasta with preserved lemon, olives & herbs

### KALE CAESAR WITH PARMESAN CRISP

baby kale, tahini-caesar dressing, shaved parmesan, sesame-parmesan crisp (gluten free)

• ADD GRILLED CHICKEN +4

• ADD GRILLED SHRIMP +5

### MARKET GREENS

seasonal greens, pickled red onion, cucumber served with garlic croutons & choice of dressing

• ADD GRILLED CHICKEN +4

• ADD GRILLED SHRIMP +5

## COLD BEVERAGES

organic iced black tea

3

fresh squeezed lemonade

3.5

hibiscus fruit tea

4

craft sodas

3.5

bottled water (still or sparkling)

3.5

### SPECIALTY TEA (hot or iced)

artisan tea pour over

5

chai latte

5.5

matcha latte

5.5



CHECK THE PASTRY CASE &  
COFFEE MENU FOR  
SEASONAL OFFERINGS

18