

Café Cheeserie

AT THE FRIST ART MUSEUM

to graze

charcuterie board \$16.00

prosciutto, calabrese salami, cornichons, grainy mustard, olives & crackers

cheese board \$15.00

saint andré triple crème, port wine derby, local goat cheese, seasonal compote, marcona almonds, fresh and dried fruits & crackers

southern meat & three cheese board \$18.00

the hamery "tennshootoe ham", served with three regional artisan cheeses, pickled green tomato chow chow, local hot honey & buttered saltines

vegan fauxcuterie board \$16.00

plant based boursin, house made beet hummus, olives, marcona almonds, fresh veggies & crackers

crudite & dip \$12.00

fresh veggies, basil parmesan ranch, house made beet hummus & almond flour crackers

burrata & bruschetta \$14.00

tomato, garlic, basil & olive oil served with a grilled baguette

baguette & compound butter \$7.00

served with seasonal compote

hand cut parm fries \$6.00

tossed in parmigiano reggiano & garlic butter served with house made umami mayo

entrees

charcuterie burger \$22.00

bear creek farm beef with manchego cheese, prosciutto crisp, grainy mustard, umami mayo & arugula on sesame brioche bun

- choice of french fries or market greens

classic burger \$18.00

bear creek farm beef, new school american cheese, tomato, lettuce & onion on sesame brioche bun

- choice of french fries or market greens

mozzarella shnitzel \$16.00

duck fat fried mozzarella, roasted tomato & calabrian pepper sauce served with market greens

grilled cheese & tomato soup \$14.00

new school american & gruyere cheese on country white sourdough with a golden parmesan crust

- add bacon +\$2
- add tomato +\$1
- sub fries at no extra cost

mac & cheese gratin \$12.00

served with market greens

le petits meals

served with a small drink & choice of fries, soup or fruit

grilled cheese \$10.00

mac & cheese \$10.00

hidden veggie & chicken nuggets \$11.00

charCUTerie box \$9.00

hard boiled egg, cheddar cheese, apples, peanut butter, almond flour crackers with a juice box

salads

pear & gorgonzola \$12.00

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

italian chopped \$14.00

salami, italian pesto cheddar, garbanzo beans, cherry tomatoes, pepperoncini, green olives, roma crunch lettuce & red wine vinaigrette

greek beets \$13.00

sumac roasted beets, feta cheese, cucumber, tomato, pepperoncini, pickled red onion, fried chickpeas, roma crunch lettuce & red wine vinaigrette

small market greens \$6.00

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

- add grilled chicken breast +\$4

parisian baguette sandwiches

served with side of fries or market greens

the whipped feta \$16.00

grilled lemon chicken, sumac, saffron honey & arugula

the brie \$15.00

rosemary ham, compound butter & grainy mustard

the fauxmage \$16.00

vegan cashew cheese, house made beet hummus, cucumber, tomato, fresh herbs & arugula

sides

french fries \$3.50

old fashioned tomato soup \$4.00 | \$6.00

roasted corn chowder \$4.00 | \$6.00

grab & go snacks \$3.00

pastry case

croissant \$4.50

chocolate croissant \$5.00

blueberry marzipan muffin \$4.00

banana chocolate chip muffin \$4.00

brown butter chocolate chip cookie \$3.50

white chocolate sprinkle cookie \$3.00

buttery peanut butter cookie (gf) \$3.00

apple pie blondie (gf) \$3.50

tea

iced tea pour over \$4.00

blueberry merlot, green mango peach or white ginger pear

hot tea service \$3.50

earl grey, jasmine green, citrus mint, or chamomile citron

matcha latte \$5.50

hot or iced

chai latte \$5.50

hot or iced

cold beverages

fresh squeezed limeade \$3.00

organic iced tea \$3.00

hibiscus fruit tea \$3.50

sparkling or still water \$3.00

craft sodas \$3.50

kids fruit juice box \$2.50

coffee bar

hot drip coffee \$3.50

iced coffee \$5.00

espresso \$3.50

americano \$4.00

cappuccino \$5.50

latte \$5.50

vanilla latte \$6.00

mocha latte \$6.00

kids "coffee" steamer \$3.50

warm milk & choice of house made syrup

- add a housemade syrup (+.75)
(vanilla, chocolate, caramel)

- sub oat milk (+ .50)

iced blended bevies

cherry limeade \$6.00

fresh squeezed limeade & frozen cherries

root beer slush \$6.00

craft root beer with whipped cream

rose chai \$6.50

chai & rose syrup with whipped cream

frappé \$6.50

