

## Soups

### **Chef's Soup**

*our culinary artists are always preparing something special and delicious, so please inquire 6*

### **Our Signature Pear and Wild Mushroom Soup**

*a true original accented with gorgonzola cheese 6*

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## Salads

*we recommend the listed dressings, but others are available*

### **Mediterranean Chicken Quinoa Salad**

*with cherry tomatoes, cucumbers, feta cheese, kalamata olives, roasted red peppers, artichoke hearts, lightly tossed with seasonal greens with lemon mint dressing 14*

### **Hummus or Whipped Feta Plate**

*with tomato, cucumber, Kalamata olives, pita chips and fresh pita bread 13*

### **Monet**

*we use an ever-changing palette of ingredients to flavor our freshly prepared chicken salad or grilled chicken breast, served on a bed of seasonal greens with your choice of dressing 14*

### **Brussel Sprout and Apple**

*shaved with sweet pecans, topped with Asiago cheese and dried cranberries, with white wine vinaigrette 14*

### **Seasonal Garden Salad**

*small 5/ large 10*

## Sandwiches and Such

*our sandwiches are served on your choice of freshly baked marble rye, pita, multi-grain, or whole-wheat wrap — all are accompanied with a seasonal side dish or chips*

### **Monet**

*we use an ever changing palette of ingredients to flavor our freshly prepared chicken salad served with lettuce and tomato 14*

### **Warhol BLT**

*crisp apple-smoked bacon, fresh tomato, lettuce and mayonnaise 12*

### **Sarto Two**

*roasted eggplant with roasted red peppers, BASIL pesto, Fresh Mozzarella cheese, lettuce and tomato 14*

### **Smoked Salmon Sandwich**

*herb cream cheese, lettuce, tomato, shaved onions, and capers on marble rye 14*

### **Grandma Moses**

*grilled cheddar cheese with sliced granny smith apples, fig spread and carmelized onions, on multi-grain bread 14*

### **The WAM Combination**

*create your own masterpiece by selecting a cup of soup and a half sandwich of your choice 14*

### **Chicken Pot Pie**

*traditional filled with fresh chicken and lots of vegetables 14*

### **Quiche of the Day**

*served with garden salad 14*

### **Seasonal Specials**

The Museum

# Café

## Desserts

### Warm Apple Blossom

*our spin on apple pie, topped with either vanilla ice cream or cheddar cheese 7*

### Cannoli Chips

*with traditional ricotta cream 7*

### Hazelnut Truffle

*hazelnut ice cream with liquid chocolate core coated with praline hazelnuts and crushed meringue 7*

### Warm Brownie Sundae

*treat yourself to a rich brownie topped with vanilla ice cream and chocolate sauce 6*

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## Beverages

*polar original seltzer 2*

*san pelliqrino sparkling water 3*

*fresh brewed unsweetened iced tea 3*

*milk 3*

*soda 3*

*lemonade 3*

*coffee / assorted teas 3*

*coffees are lavazza italy's best*

*espresso 3*

*cappuccino 4*

*hot chocolate 3*

## Wines Glass/bottle

*café house select wines 8/30*

*riesling, sauvignon blanc, chardonnay*

*and pinot grigio, pinot noir, shiraz,*

*merlot, cabernet sauvignon*

## Beers

*heineken / samuel adams / coors light*

*wachusett / coors (non-alcoholic) 5*

*seasonal beers available*

# The Museum

# Café

No smoking. No separate checks. \$15 Minimum on credit card orders; 18% Gratuity added for parties of 6 or more  
The Museum is available for events and meetings. Call 508.793.4358 for more information.  
After lunch, visit The Museum Shop where Members receive a 10% discount.

The Museum Café: 508.799.4406 x4357

Hours: Wednesday – Saturday, 11am-3pm

## WORCESTER ART MUSEUM

worcesterart.org   