

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

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 and lemon-mint dressing 14

Hummus Plate

with tomato, cucumber, kalamata olives, pita chips, and fresh pita bread 13

Monet

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

Five-Grain Bowl

grilled shrimp, avocado, boiled egg on five-grain mixture with black beans, tomatoes, red pepper, tossed with seasonal greens and honey-lemon dressing 14

Brussel Sprout Caesar Salad

shaved, with our homemade dressing topped with asiago cheese and croutons 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

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 13

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

Grilled Turkey, Brie, and Pear

with dijon mayo on multi-grain 14

The WAM Combination

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

Steamed Bao Buns

with korean bbq chicken, slaw, pickled radish/onion, toasted shallots and a sriracha mayo drizzle 14

Quiche of the Day

served with a 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

Limoncello Flute

refreshing lemon gelato swirled together with limoncello 7

Mixed Berry Flute

mixed berry gelato with raspberry sauce 7

Hazelnut Truffle

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

Warm Brownie Sundae

a rich brownie topped with vanilla ice cream and chocolate sauce 6

Beverages

polar original seltzer 3

san pellegrino 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

rosé, riesling, sauvignon blanc,
chardonnay and pinot grigio, pinot noir,
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 508.793.4327 for more information.
After lunch, visit The Museum Shop where Members receive a 10% discount.

The Museum Café: 508.799.4357

Hours: Wednesday – Saturday, 11am-3pm

WORCESTER ART MUSEUM

worcesterart.org   