



LUNCH MENU

STARTERS

Nonna's Meatballs | Maple Creek Farms pork shoulder, spicy pomodoro, pecorino 9

Crispy Vidalia Onions & Shishito Peppers | cilantro chutney aioli, pomegranate 8V

Daily Hummus | baked to order pita, house pickles 9 V

SOUP & SALADS

Lemon Chicken & Rice Soup | 7 minute poached egg, bomba saffron rice 7

Blood Orange & Goat Cheese Salad | fennel, arugula, avocado, toasted pistachio, balsamic 14 V,G

Roasted Octopus Salad | chick peas, sweet peppers, shallot, cucumber, potatoes, olives, capers, cured tomatoes, Aleppo pepper aioli 15

HOUSE MADE PASTA

Spaghetti Pomodoro | San Marzano tomatoes, basil, garlic, parmesan reggiano 14V

Linguini Portuguese | Manilla clams, Spanish chorizo, black kale, smoked paprika garlic butter 16

Pinn-Oak Farms Lamb & Smoked Tomato Gnocchi | Clock Shadow feta, mint 15

Spinach Ravioli | Clock Shadow ricotta stuffed pasta, basil, pomodoro sauce 14V

MAINS

Margherita Flatbread | pomodoro sauce, fior di latte mozzarella, basil 14 V

Erik's Pineapple Flatbread | speck ham, pineapple, jalapeno, fior di latte mozzarella, pomodoro sauce 14

Roasted Cod | lemon potatoes, cucumber yogurt salad 15G

Golden Chicken Vesuvio | green olive fregula, romesco sauce 16

The Scennie Cheese Burger* | short rib, brisket & sirloin burger, American cheese, dijonnaise, Maple Creek Farms smoked bacon, melted onions, Miller's pretzel bun, house pickles, malt vinegar chips 12 / 16 Dbl

DESSERT

Artisanal Cheese Selections | local & imported cheese, mieli thun honey, toasted bread 12V

Meyer Lemon Pound Cake | lemon marmalata, mascarpone cheese 5V

Birramisu | a Milwaukee inspired twist on the classic ladyfinger dessert 5V

V—Vegetarian

G—Prepared without gluten

Please alert your server to any allergies or aversions so we can best accommodate you.

Executive Chef

Jason Gorman

Sous Chef

Jamie Nelson

*Wisconsin Food Safety Agencies advise that eating raw or uncooked meat, poultry, eggs or seafood pose a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems.

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@CHEFJASONGORMAN

White Wine

Sparkling, Gancia Asti, Veneto, Italy 6/18

Brut, Wycliff, California 5/15

Sauvignon Blanc, Domaine Saint Roch, Loire, France 9/21

Chablis, William Fevre, France, 12/36

Falanghina, Feudi di San Gregorio, Campania, Italy 11/22

Chardonnay, Tangley Oaks, Mendocina, CA 6/18

Bordeaux Blanc, Jean Marc, Bordeaux 6/18

Pinot Grigio, Masi Masianco, Venezie, Italy 6/18

Red Wine

Pinot Noir, Head High, California 12/30

Tannat, Rock Wall, California 12/30

Bordeaux Rogue, Jean Marc Barthez, France, 6/18

Merlot, Tangley Oaks, Napa, CA 6/18

Syrah, Chateau D'Opia, Les Hérétiques, France 6/18

Red Blend, Planeta La Segreta Rosso ,Sicily, Italy 12/24

Beer

Miller Lite, Wisconsin 5

Lakefront IPA, Wisconsin 5

Blue Moon, Colorado 6

New Glarus Spotted Cow, Wisconsin 5

Lakefront New Grist, Wisconsin 5 GF

Lakefront New Grist Ginger, Wisconsin 5 GF

Lakefront Eastside Dark, Wisconsin 5

Sprecher Russian Imperial Stout, Wisconsin 6

Unibroue La Fin du Monde, Québec 6

Cocktails

Mimosa, Cava, orange juice 7

Spiced Irish Coffee, Whiskey, cinnamon whip cream 8

Dark & Stormy, Myers Dark Rum 8

Blood Orange Whiskey Sour, honey, bitters 8

Bulleit Bourbon Old Fashioned, 9

Beverages

Sprecher's, Root Beer, Cream Soda, Orange Dream, Cherr-Cran 4

San Pellegrino, Aranciata, Aranciata Rossa, Pompelmo, Chinotto, Sparkling 3