

APPETIZERS

Lexington Avenue Liver & Onions \$12.95

Pan-seared foie gras served with caramelized onions, Chambord gastrique, and toasted hazelnuts

Blue Crab Tater Tots \$8.95

Served with a saffron and cucumber tartar sauce

Park Avenue Escargot \$9.95

Snails sautéed with shallots, garlic, shiitake mushrooms, and white wine, and finished with a port cream sauce

SOUP

Central Park Cream of Mushroom Soup with Sage Oil Cup \$4 Bowl \$5

Soup du Jour Cup \$4 Bowl \$5

FAVORITES

Houston Street Meat & Potatoes \$12.95

Pan-seared beef tenderloin on a bed of stone ground mustard mashed potatoes with green beans and a red wine demi-glace

Pan-Seared Tilapia \$11.95

Served on basmati rice with sweet corn, shiitake mushrooms, and cherry tomatoes, and finished with saffron aioli and chive oil

Grand Central Chicken Wrap \$8.95

Grilled chicken breast, cilantro, romaine, avocado, cheddar, tomatoes, and chipotle ranch tucked inside of a garlic and herb flour tortilla and toasted to perfection; served with blue corn tortilla chips and pico de gallo

Classic Macaroni and Cheese \$11.95

Macaroni with goat cheese sauce, roasted chicken, and rosemary oil

Goat Cheese Tart \$9.95

Goat cheese, caramelized onion, and oven dried tomato, served with a petite salad tossed in roasted garlic balsamic vinaigrette

SANDWICHES

Broadway Tuna Melt \$8.95

Tuna salad on an English muffin with melted cheddar cheese, served with potato chips

Tapenade Sandwich \$8.95

Fresh mozzarella, tomato, red onions, baby greens, and basil pesto on country French bread with an olive tapenade spread, served with kettle-style potato chips

Brooklyn Black Pepper BLT \$8.95

Black pepper bacon, tomato, Boston Bibb lettuce, and mayo, topped with a basted egg and served with kettle-style potato chips

Croque Monsieur \$9.95

Open-faced Black Oak ham sandwich with Dijon and melted Gruyère cheese, served with a petite salad with roasted garlic balsamic vinaigrette

Madison Avenue Kobe Beef Sliders \$9.95

A duo of Kobe beef sliders with caramelized onion, lettuce, and tomato, served with kettle-style potato chips

Free-Raised Strauss Veal Hot Dog \$7.95

Served with braised red cabbage and a petite salad with sherry mustard vinaigrette

SALADS

Brighton Beach Iceberg Wedge \$7.95

Classic wedge of iceberg lettuce with bacon, tomato, hardboiled egg, and a creamy bleu cheese dressing

Tarragon Chicken Salad \$10.95

Roasted chicken breast served on a bed of Boston Bibb lettuce with bleu cheese, walnuts, apples, and tarragon vinaigrette

Manhattan Salad \$10.95

Boston Bibb lettuce with dried cherries, cranberries, orange segments, strawberries, spiced pecans, and Gorgonzola cheese, finished with citrus vinaigrette

Grilled Chicken Caesar \$10.95

Romaine lettuce, Asiago cheese, and cherry tomatoes tossed with a creamy Caesar dressing and topped with a grilled chicken breast

DESSERTS

Bloomington's Bourbon Pecan Pie \$4.95

Flourless Chocolate Cake \$5.95

Banana Cream Pie \$4.95

Dessert du Jour \$4.95



Children's meals are available; please ask your server for details.

A 17% gratuity will be charged to parties of eight or more.

Museum Hours

Open Tuesday–Sunday 10 AM–5 PM, Thursday until 8 PM

Closed Monday, except select holidays

Closed Thanksgiving and Christmas Day

Visit Us on the Web

www.mam.org

Drop-In Guided Tours

Saturdays, 11 AM and 2 PM

Sundays, 2 PM

See It First. See It Free.

Become a Member and enjoy year-round benefits, from free Museum admission to discounts on classes and on purchases in the store. See a Museum Representative at the Admissions Desk today. Already a Member? Give the gift of art with a gift membership—the gift that keeps giving year-round.

BEVERAGES

Espresso FULL ESPRESSO BAR SERVING SPECIALTY DRINKS

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|-----------------|---------------|---------------|
| LATTE | 12 OZ. \$2.80 | 16 OZ. \$3.20 |
| MOCHA | 12 OZ. \$3.10 | 16 OZ. \$3.40 |
| CHAI TEA | 12 OZ. \$2.10 | 16 OZ. \$2.60 |

Coffee

Regular or Decaffeinated \$2

Tea

Rishi Specialty Teas \$2.25

WHITE TEA ROSE MELANGE, ORGANIC GREEN JADE, ORGANIC GREEN TEA MINT,
ORGANIC CITRON OOLONG, ORGANIC EARL GREY, ORGANIC PU-ERH GINGER,
ORGANIC JAMAICA RED BUSH, SCARLET, RISHI CHAI

Freshly Brewed Iced Tea \$1.50

Cold Drinks

LaCroix, LaCroix Lemon Sparkling Water \$2.00

San Pellegrino Mineral Water \$2.50

Dasani Bottled Water \$1.25

Assorted Fruit Juices \$1.50

Sprecher Bottled Soda \$2.50

ROOT BEER, GINGER ALE, RAVIN RED, ORANGE DREAM

Coke, Diet Coke, Sprite, Diet Sprite, Fresca, Lemonade (NO FREE REFILLS) \$1.25

Beer Selection

Sprecher Micro Light \$4.50

Sprecher Hefe Weiss \$4.50

Sprecher Special Amber \$5.00

Sprecher Pub Ale \$4.50

Sprecher Black Bavarian \$4.50

*ASK YOUR SERVER ABOUT OUR SPRECHER SEASONAL BEERS

Tap Beers

Dachshunds Ankle Biter Ale \$4.00

Howling Hounds Summer Wheat \$4.00

Sparkling Wine GLASS/BOTTLE

III Dachshund, CRANBERRY CIDER \$4/-

Freixenet, BLANC DE BLANC -/\$18

Freixenet, CORDON NEGRO BRUT \$6/-

White Wine GLASS/BOTTLE

Giesen, *New Zealand*, SAUVIGNON BLANC \$6.50/\$26

Mapema, *Argentina*, SAUVIGNON BLANC \$7/\$28

Le Faux Frog, *France*, CHARDONNAY \$6/\$24

Red Wine GLASS/BOTTLE

Mark West, *California*, PINOT NOIR \$6.50/\$26

SFIDA, *Italy*, CABERNET-SANGIOVESE -/\$28

Lyeth, *California*, CABERNET \$7/\$28

Z-52, *California*, ZINFANDEL -/\$26

Apaltugua, *Chile*, CARMENERE -/\$26