

LUNCH MENU

STARTERS

Polenta and Mushrooms | Brown Butter Polenta, Mixed local Mushrooms, Celery Root Slaw 9 G

Shrimp Avocado | Poached Shrimp, Avocado, Herb Dressing, Piquillo Peppers, Green apple, Foccacia Toast 11

Artisanal Cheese and Charcuterie | Artisan Cheese, Cured Meat, Grain Mustard, toast 12

Today's Hummus | baked to order pita, house made giardiniera 9 V

SALADS

Beetroot Salad with Soft Egg | salad leaves, chives, crispy leeks, mustard dressing 15 V, G

Salmon Caesar Salad | Romaine, focaccia croutons, Caesar dressing, parmesan reggiano 17

Shaved Cauli Salad | Heirloom Cauliflower, Sorrel, Pinenut, Radish, Herbs, Sherry Vinaigrette 14 V

MAINS

Skate Wing | Marble Potato, Arugula, Mikes Mushrooms, Salsa Verde 17 G

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

Shrimp Fettucine | Laughing Bird Shrimp, amatriciana sauce, cherry tomato, herbs 16

Sandwiches

All sandwiches served with malt vinegar chips and a pickle

The Grassfed Burger* | Wisconsin Grassfed Beef, White Cheddar cheese, Calatrava Burger Sauce smoked bacon, Miller's pretzel bun 12/16 Dbl

Barcelona Turkey | Crisp turkey escalope, Catalan mayo, arugula, preserved lemon, ciabatta 13

Roasted Eggplant | Roasted Eggplant, Sliced Egg, Pesto Ricotta Spread, Cured Tomato sourdough 12 V

DESSERT

Today's Granita 5 V, G

Brown Butter Apple Tart | Orange Vanilla cream, Toasted Hazelnuts 5 V

Individual Chocolate Cake | Rich dark chocolate Cake, Amarena Cherries, 5 V

V—Vegetarian

G—Prepared without gluten

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

*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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