

## STARTERS

*Asian Sampler* \$9.95

Teriyaki braised ribs, pork and ginger pot stickers, and seasonal vegetable spring rolls

*Pheasant Sausage* \$9.95

Served on a pumpkin and chestnut pureé with cranberry essence

*Black Bean Cake* \$8.95

Served with jumbo shrimp and cilantro cumin aioli

*Veal Sweetbreads* \$10.95

With Swiss chard, balsamic reduction, and raspberry demi-glace

## SOUP

*Cup* \$3 *Bowl* \$4

Wisconsin Beer and Cheese Soup or Soup du Jour

## FAVORITES

*Hoisin BBQ Salmon* \$11.95

Served on basmati rice with Swiss chard and miso marmalade

*Biscuits and Gravy* \$8.95

Served with scrambled eggs

*Choucroute Garnie* \$9.95

A selection of Wisconsin sausages served in a white wine-braised sauerkraut with baby red potatoes

*Zinfandel-Braised Beef Short Ribs* \$10.95

Served on a bed of basmati rice and roasted root vegetables, finished with a red wine demi-glace

*Butternut Squash and Portabella Mushroom Risotto* \$8.95

Finished with Parmigiano Reggiano cheese and white truffle oil

## SANDWICHES

*Tuna Masala-Stuffed Pita* \$8.95

With cucumbers, cherry tomatoes, and cilantro chutney; served with a petite salad with citrus vinaigrette

*Veggie Sandwich* \$8.95

Portabella mushroom, tomato, red onion, lettuce, and pesto goat cheese on country French bread

*Black Pepper BLT* \$8.95

Black pepper bacon, roma tomatoes, Boston Bibb lettuce, and mayonnaise, topped with a basted egg

*Croque Monsieur* \$9.95

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

## SALADS

### *Tarragon Chicken Salad* \$10.95

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

### *House Salad* \$9.95

Boston Bibb lettuce with dried cherries and 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 grilled chicken breast

### *Smoked Trout Salad* \$10.95

Served on a bed of red cabbage with caraway vinaigrette, chive aioli, and rye toast

### *Roasted Beet Salad* \$7.95

With hazelnuts, goat cheese, and lemon garlic vinaigrette

## DESSERTS

### *Flourless Chocolate Cake* \$5.95

### *Cherry and Cranberry Crisp with crème fraiche* \$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 daily 10 a.m.–5 p.m., Thursdays until 8 p.m.

Closed Thanksgiving and Christmas Day

### *Visit Us on the Web*

[www.mam.org](http://www.mam.org)

### *Drop-In Guided Tours*

Saturdays, 11 a.m. and 2 p.m.

Sundays, 2 p.m.

### *See It First. See It Free.*

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

## BEVERAGES

### *Espresso* FULL ESPRESSO BAR SERVING SPECIALTY DRINKS

<b>LATTE</b>	12 oz. \$2.80	16 oz. \$3.20
<b>MOCHA</b>	12 oz. \$3.10	16 oz. \$3.40
<b>CHAI TEA</b>	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

Ill 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