

## 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](http://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

<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

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