

soup, today's creations cup **4**, bowl **7**

field greens, seasonal vegetables,
herb shallot vinaigrette **5**

romaine salad with walnuts, garlic croutons,
grilled pears, bacon, gorgonzola dressing **12**

smoked salmon salad, artichoke hearts,
celeriac remoulade, field greens,
Dijon tarragon vinaigrette **14**

chicken salad, today's inspiration with field
greens and seasonal fruit and vegetables **12**

today's chicken salad as a sandwich with
choice of greens or sweet potato fries **12**

grilled farm bread, black forest ham,
asparagus, poached egg, fontina,
celebrity dairy chevre, served open faced,
choice of greens or sweet potato fries **12**

turkey and provolone sandwich, olive aioli,
roasted tomatoes, pickled peppers,
grilled rosemary parmesan ciabatta,
choice of greens or sweet potato fries **12**

apple cider pork bbq sandwich,
housemade onion roll, purple coleslaw,
beer battered onion rings **12**

iris burger of all natural *rare earth farms* beef,
house made onion roll, lettuce,
chapel hill creamery hickory grove cheese,
green peppercorn chive sauce,
choice of greens or sweet potato fries **12**

farro piccolo risotto, lemon, thyme,
dijon, parmigiano-reggiano,
garlic sautéed broccolini, crispy fried leeks **12**

braised beef short rib pot pie,
roasted root vegetables, puff pastry crust,
mixed greens, herb shallot vinaigrette **13**

seared scallops, light red curry lemongrass
broth, coconut milk, fresh ginger, shiitakes,
sesame seeds, forbidden black rice **15**

roasted duck breast, Dijon Madeira sauce,
roasted apples and sweet potatoes,
field greens, herb shallot vinaigrette **15**

BEVERAGES

iced tea

coke, diet coke, coke zero, sprite,
ginger ale, club soda, lemonade,
cranberry juice cocktail

V-8 juice

still spring water

all beverages listed above **2 ea.**

izze sparkling sodas:

blackberry, apple, pomegranate **2.5**
san pellegrino **4**

organic counter culture coffee
(regular & decaf) **2.5**

cappuccino **4.5**

espresso **3.5**

café au lait **4**

latte grande **4.5**

hot teas:

signature blend (blood orange),
earl grey, mint, organic china green,
chocolate, vanilla & rooibos,
chamomile & lavender
bard's tempest (english breakfast)
2.5

executive chef: Andy Hicks

sous chef: Steve Walawender

18% gratuity is added for
parties of 5 or greater

ALL SALES BENEFIT THE FUTURE
GROWTH AND DEVELOPMENT OF THE
NORTH CAROLINA MUSEUM OF ART.

IF YOU WILL BE RECEIVING THE NCMA
MEMBER'S DISCOUNT PLEASE INFORM YOUR
WAITER AS YOU PLACE YOUR ORDER.