

Sarasota Art Museum

Bistro Menu

9am - 3pm Daily

SOUPS

WILD MUSHROOM SOUP \$11

truffled parmesan crisp

MATZOH BALL SOUP \$12

roasted chicken, thyme, celery

SALADS

WINTER CHICORIES \$15

roasted butternut squash, brown butter vinaigrette, toasted almonds

ARTISAN LETTUCES \$16

lemon crema, crispy maitake, smoked blue cheese, toasted hazelnuts

WALDORF CHOPPED SALAD \$16

shaved celery, bloomed golden raisins, red grape coins, bacon, spiced walnuts, white verjus vinaigrette

WINTER CITRUS & GOLDEN BEETS \$17

watercress, blood orange vinaigrette, ricotta salata, avocado, pistachio

ADD PROTEIN

6-MINUTE EGG +3

LEMON DIJIONAISE CHICKEN SALAD +8

GRILLED CHICKEN +9

CEDAR ROASTED SALMON +11

continued on the next page

THE HALVES - choice of two for \$15

MUSHROOM SOUP

MATZOH BALL SOUP

MARKET SALAD

GRILLED CHEESE

JAMBON BEURRE

PULLMAN, RYE, BAGUETTE OR GLUTEN FREE

TARTINES

BUTTERNUT SQUASH AND RICOTTA \$15

truffled-maple brown butter, sage

WILD MUSHROOM \$16

6-minute egg, truffle, fontina morney

SALMON TARTINE \$17

dill crème, capers, heirloom tomato

SANDWICHES - served with house-made bread & butter pickles

GRIDDLED CHEESE \$12

fontina mornay, sharp white cheddar, pullman, tomato jam

LEMON DIJIONAISE CHICKEN SALAD \$16

little gem, croissant, pickled red onion

GRILLED CHICKEN CLUB SANDWICH \$18

sourdough, house-made bacon, avocado smash, sprouts

JAMBON BEURRE \$16

ham, gruyere, warm baguette

TOASTED CORNED BEEF RUEBEN \$17

Norfolk sauce, sauerkraut, Swiss cheese, rye