



THE MUSEUM RESTAURANT

Special Brunch Entrees of the Day

BRUNCH MENU

All brunch menu items come with coffee or tea, a glass of orange juice and a selection of brunch breads.

OMELETES, EGGS & ENTREES

OAK CITY BENEDICT Grilled sweet potato scallion biscuit, rosemary cured ham, fried tomatoes, two poached eggs, grainy mustard hollandaise, rosemary brunch potatoes 10-

CAROLINA SHRIMP & GRITS cheese spiked Anson mills grits, shrimp, country ham pan gravy 11.00-

CRAB SCRAMBLE curried crabmeat, chevre, scallions and fluffy eggs scrambled and served on grilled mustard dill bread with roasted bell pepper sauce 11-

DESIGN YOUR OWN OMELET Fluffy 3 egg omelet, grainy mustard hollandaise, rosemary brunch potatoes your choice of 2 of the following fillings: gorgonzola, cheddar, gruyere, chevre, mushrooms, peppers, onions, bacon, tomatoes, ham 9- add additional fillings: .50 ea

SANDWICH GAUFRETTE Crisp buttermilk waffle "sandwich", orange ginger cream cheese, chunky spiced gala apple preserves, maple syrup, whipped butter 9-

BANANA PECAN FRENCH TOAST Banana pecan bread, touch of rum and vanilla, whipped butter, maple syrup 9-

B.R. CHILI top round & tenderloin, red beans, cheddar, sour cream, scallions, tomatoes, cheddar jalapeno cornbread muffins 9-

SANDWICHES & SALADS

All sandwiches come with your choice of blue ridge fries, blue ridge slaw, fruit salad or quinoa salad.

Substitute any dressing: champagne vinaigrette, lime poppy seed dressing, peppercorn ranch, caesar

All of our breads are made in-house!

SALMON CROQUETTE SANDWICH Roasted salmon, remoulade, quick pickles, soft roll, lettuce, tomato 10-

WINTER HARVEST PANINI Portabella Mushroom & bell pepper, smoked mozzarella, grilled onions, red curry aioli, focaccia 10-

NORTH CAROLINA CATFISH WRAP North Carolina Catfish, blue ridge slaw, remoulade, cashews, quick pickles 10-

B.R. HAMBURGER Fire-grilled hamburger, parmesan ciabatta, fries (pick 2 toppings: gruyere, gorgonzola montagna, cheddar, applewood smoked bacon, sautéed mushrooms) 10-

SOUTHERN FALAFEL BURGER Black eyed peas, rice, parsley, vegetables & spices, focaccia, crispy onion strings, cucumber yogurt sauce 9.5-

ARTIST'S PALETTE SALAD Dried cranberries, pears, sticky nuts, gorgonzola, gathered greens, champagne vinaigrette 10-

FARMHOUSE SALAD Chicken salad of the day (see your server for today's creation), greens, fresh fruit & vegetables 9.5-

WATAUGA SALAD North Carolina country ham, mango, radish salad, lime poppyseed dressing 9.5-

NEW ENGLAND LOBSTER COBB lobster salad, corn and roasted peppers, creamer potatoes, gathered greens, jalapeno cornbread muffins, champagne vinaigrette 12-

BLUE RIDGE CAESAR Romaine, herbed croutons, grated manchego, caesar dressing 8- add grilled chicken 2.5-

SIDES

Blue Ridge Fries 2- Rosemary Brunch Potatoes 2-

Quinoa Salad 2- Creamy Grits 2- Fruit Salad 2-

House Side Salad 3.50- Substitute a Side Salad 2.50-

Due to the current water restrictions, water will be available by request only.

Executive Chef: Andy Hicks Sous Chef: Steve Walawender Pastry Chef: Jennifer Hicks

18% Gratuity is added for parties of 5 or greater. **No Separate Checks.**

If you will be receiving the **NCMA Member's Discount** please inform your waiter at the time of ordering.

Please refer to the beverage list for a complete description of **Membership Discount Policies.**

Please refrain from speaking on cellphones in the dining room.

All sales are exempt from North Carolina State tax and benefit the future growth and development of the North Carolina Museum of Art.

WHITE

Cuvaison Napa Valley Chardonnay 32.00
Catena Mendoza Chardonnay 22.00
Gilbert Picq Chablis 25.00
Nautilus Sauvignon Blanc 22.00
Lawson Dry Hills Gewürtraminer 20.00
Guigal Côtes du Rhone 18.00
Lurton Bodega Pinot Gris 17.00
Shelton Riesling 17.00

SPARKLING

Montsarra Cava 26.00
Gruet Blanc de Noirs 18.00

RED

Elizabeth Spencer Cabernet Sauvignon 30.00
Raymond Amberhill Cabernet Sauvignon 18.00
River Road Merlot 18.00
Rutherford Ranch Napa Valley Merlot 18.00
Rosenblum Vintner's Cuvee Zinfandel 18.00
Lucignano Chianti 20.00
Domaine Antugnac Pinot Noir 17.00
Paraiso Syrah 22.00

HOUSE WINES

Tilia Chardonnay
B.V. Vineyards Cabernet Sauvignon
Lotus White Zinfandel
Charles Bove Brut
All House Wines
4.50/glass
16.00/bottle

SPECIAL WINES BY THE GLASS

Catena Mendoza Chardonnay 6.00
Lurton Bodega Pinot Gris 5.00
River Road Merlot 5.00

BEER & CIDER

Sol
Scrimshaw Pilsner
Sierra Nevada Pale Ale
Hoegaarden Witbier Blanche
Big Boss Bad Penny Brown Ale
Woodchuck Dark & Dry Cider
Woodchuck Granny Smith Apple Cider
Each 3.00/bottle

NON-ALCOHOLIC BEVERAGES

Iced Tea
Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale
Black Cherry Soda
Cranberry Juice Cocktail
V-8 Juice
Still Spring Water
San Pellegrino
All beverages listed above 1.50/ea.

Counter Culture Coffee (Regular & Decaf) 1.50
Cappuccino 3.50
Espresso 2.50
Café au Lait 3.00
Latte Grande 3.50
Hot Teas (ask your server for selections) 1.75

NCMA Member Discount Policies

10% Discount applies to the level of membership of the cardholder.

Membership card must be presented at the time the bill is rendered.
The restaurant has the right to refuse to apply discount if the member does not provide their card.

Individual-Discount applies to cardholder only

Dual-discount applies to two (2) people only

Family-discount applies to two (2) adults and all children under the age of 18 living in the same household

Patron-discount applies to four (4) adults and all children under the age of 18 living in the same household

Sustainer & Benefactor-same as Patron

Senior Citizen-discount applies to cardholder only

Senior Dual-discount applies to two (2) people only

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