

MUSEUM CAFE

WWW.SANTABARBARAMUSEUMCAFE.COM

STARTERS

TIBETAN LENTIL SOUP WITH FIRE ROASTED TOMATOES
\$8

GREEK LEMON AND FRESH OREGANO VEGETABLE SOUP
WITH ORGANIC GREEK OLIVE OIL AND FETA CHEESE
\$8

TOASTED MANCHEGO CHEESE AND ROASTED GARLIC BREAD
\$5

“HOLLYWOOD AND VINE” TOMATO SALAD WITH ARUGULA
AND FRESH BUFFALO MOZZARELLA
\$9

CLASSIC CAESAR, SHAVED PARMESAN, WHOLE GRAIN CROUTONS
\$9
ADD ROASTED CHICKEN OR SHRIMP \$4

APRICOT CHERRY BRUSCHETTA WITH FRESH BASIL,
CHERRY BALSAMIC REDUCTION AND HEIRLOOM TOMATOES
\$7

CAFE SALAD WITH WALNUTS, OLIVES AND SUN DRIED TOMATOES
\$8
ADD FRESH GOAT CHEESE OR CRUMBLLED GORGONZOLA CHEESE \$2
ADD ROASTED CHICKEN OR SHRIMP \$4
ADD OAK ROASTED SALMON \$6

CHOICE OF DRESSING:
LEMON PISTACHIO, BALSAMIC HERB, BUTTERMILK RANCH,
CREAMY GORGONZOLA, SESAME GINGER

PANINI, WRAPS, SANDWICHES

PAIRED WITH A SIDE SALAD OR FRUIT
\$12

PANINI ARE TOASTED ON EITHER SOURDOUGH OR MULTI-GRAIN SOURDOUGH BREAD
WRAPS ARE ROLLED IN A SUN DRIED TOMATO TORTILLA
SANDWICHES ARE MADE WITH SOURDOUGH OR MULTI-GRAIN SOURDOUGH

ALBACORE TUNA *TOASTED ALMONDS, CRAISINS, PEPPERONCINI AND MAYO*

CHICKEN CAESAR *CHICKEN BREAST, PARMESAN, ARUGULA AND ROMAINE*

FIVE CHEESE *JACK, CHEDDAR, SWISS, PEPPERJACK AND TOASTED PARMESAN*

ORANGE CASHEW CHICKEN SALAD *FRESH ZESTY ORANGE,*
GRAPE HALVES, CELERY AND EXTRA VIRGIN OLIVE OIL

CAPRESE WITH FRESH BASIL *FRESH MOZZARELLA AND HEIRLOOM TOMATOES*

TOASTED BBQ CHICKEN AND CHEDDAR PANINO WRAP

CUISINE † CULTURE † COFFEE

THE CHEF HAS DESIGNED THIS MENU WITH INSPIRATION FROM CURRENT AND FORMER ART EXHIBITS SHOWING AT THE MUSEUM. SHE COMBINES FLAVORS AND TASTES TO REPRESENT EITHER THE ARTIST OR THE REGION OF ART ON DISPLAY AS WELL AS USING SEASONAL, LOCAL AND ORGANIC INGREDIENTS.

ENTREES

GREEN COCONUT CURRY SHRIMP AND SOBA NOODLE SALAD

VEGETABLE JULIENNE, FRESH GINGER, MINT AND CORIANDER

\$13

SICILIAN CAPELLINI WHOLE GRAIN PASTA WITH TURKEY SAUSAGE

SUN DRIED TOMATOES, PINE NUTS, BASIL AND ROASTED GARLIC CREAM

\$12

MONET BRIE AND PROSCIUTTO FRENCH ROUND LOAF

LIGHTLY TOASTED WITH CALVADOS APPLE BRANDY JAM AND ARUGULA

\$12

ROASTED CORN AND CHARRED BELL SOPES WITH QUESO FRESCO

THICK CORN TORTILLA WITH VEGETARIAN CHORIZO, CILANTRO AND FRESH LIME

\$13

ADD ROASTED CHICKEN OR SHRIMP \$4

MANET SALMON NIÇOISE SALAD WITH PETITE GREEN BEANS

EGG QUARTERS, ROASTED RED POTATOES AND TARRAGON DIJON VINAIGRETTE

\$14

BRETT WESTON BLACK AND WHITE BEAN AND NUT LOAF

ORGANIC ALMONDS AND CASHEWS, HERBED CELERY ROOT SLAW

\$11

HERMES BEEF GYRO PITA WITH GREEK YOGURT TZATZIKI SAUCE

HEIRLOOM TOMATO, FETA, OLIVE AND SPINACH SALAD

\$12

RAW ZUCCHINI "SPAGHETTI" AND TOFU SALAD

FRESH SPINACH, VEGETABLE STRINGS, RAW WALNUT/TAHINI PUREE

\$11

THE FRENCH QUARTER MUFFULETTA SANDWICH

GREEN OLIVE SALAD, CAPOCOLLA, SALAMETTI, MORTADELLA AND PROVOLONE

\$12

PROPRIETARY OWNERS CHEF BRENDA SIMON AND EMILY STUART

CUISINE † CULTURE † COFFEE