THE GARDEN CAFÉ

AT THE NATIONAL GALLERY OF ART

Menu inspired by the exhibition Alonso Berruguete: First Sculptor of Renaissance Spain

GARDEN BRUNCH MENU

$30 PER PERSON

Plate sharing and takeout food are not permitted.

BUTTERMILK PANCAKES
sage maple syrup

BAKED FRITTATA
caramelized onions, potato, goat cheese, cherry tomato, fine herbs

CHORIZO & PEPPERS
tomato, peppers, onion, basil

IMPORTED CHARCUTERIE & LOCAL CHEESE SAMPLER
chef's selection

OVEN-ROASTED CHICKEN PAELLA
boneless chicken thigh, Spanish chorizo, saffron rice, sweet peas, piquillo pepper, fresh herbs

GRILLED TROUT
toroñges salsero d'herbes

BABY SPINACH SALAD
frisée, parsley, toasted Marcona almonds, Manchego, pomegranate, radish, dates, Pedro Ximénez sherry vinaigrette

HEIRLOOM TOMATO SALAD
blood orange, arugula, pine nuts, Cabrales blue cheese, smoked tomato vinaigrette

GREEN BEAN SALAD
Spanish olives, golden raisin, cherry tomato, caperberry, herb vinaigrette

KALE & VIDALIA ONION SALAD
pickled Vidalia onions, candied walnuts, Manchego, pumpkin seeds

SOUP OF THE DAY
chef's selection

DESSERTS

OLD-FASHIONED BREAD PUDDING

VANILLA PANNA COTTA TARTLET

SEASONAL FRESHLY CUT FRUIT

ASSORTED MINI BAKED COOKIES

BEVERAGES

MIMOSA $6.00

COFFEE $2.75

HOT TEA $2.75

ESPRESSO $2.50

DOUBLE ESPRESSO $3.00

AMERICANO $3.25

CAPPUCCINO $4.65

LATTE $4.50

ICED TEA $3.25

LEMONADE $3.25

COKE, DIET COKE, COKE ZERO, or **SPRITE** $3.25

The Garden Café is managed by Constellation Culinary Group