

## SANDWICHES

### **CURRY CHICKEN SALAD** \$8.75

Grilled Chicken, raisins, green onion, ginger, mayo, yogurt, onion, garlic

### **ITALIAN TUNA SALAD** \$10.00

Albacore Tuna, hard boiled eggs, celery, onion, parsley, green olive salsa verde

### **SMOKED SALMON BLT** \$12.00

Smoked salmon, applewood bacon, tomato, lettuce, citrus aioli

### **BLEU CHEESE CHICKEN** \$8.75

Grilled Chicken, bleu cheese spread, lettuce, tomato

### **FRIEDA'S FAVORITE** \$9.75 (v)

Melted Brie, fresh thyme, red grapes, toasted walnuts

### **PIMENTO CHEESE** \$6.75 (v)

Cheddar cheese, red pepper, sour cream

**Add House Salad** \$4.25

**Add Cup of Soup** \$3.75

## SOUP

**CREAMY TOMATO SOUP** \$4.25 / \$7.25 (v)

**DAILY SOUP** \$4.25 / \$7.25

## KIDS

### **NUTELLA & RASPBERRY JAM SANDWICH**

\$4.25 (v)

### **KID'S BOARD** \$5.25 (v)

Nutella, sliced apples, tillamook cheddar

## SALADS

### **COBB SALAD** \$13.00

Grilled chicken, hard boiled egg, avocado, bacon, bleu cheese, tomato, arcadia mix, red wine vinaigrette

### **VEGGIE COBB SALAD** \$12.00 (v)

Marinated white beans, hard boiled egg, avocado, bleu cheese, tomato, arcadia mix, red wine vinaigrette

### **TUNA NIÇOISE** \$12.00

Albacore tuna, hard boiled egg, green beans, potatoes, capers, tomatoes, olives, arcadia mix, parsley vinaigrette

### **HOUSE SALAD** \$7.75 (v)

Arcadia mix, marinated white beans and lentil, house made croutons, red wine vinaigrette

**Add Chicken** \$4.00

**Add Salmon** \$5.00

**Add a Cup of Soup** \$3.75

## BOARDS / SNACKS

### **CHEESE BOARD** \$12.00 (v)

Mt. Townsend cirrus, Point Reyes bleu, Cypress Grove Midnight Moon goat, Beecher's flagship, green apple, crostini

**PIMENTO CHEESE & CROSTINI** \$6.00 (v)

**SMOKED SALMON RILLETTE & CROSTINI** \$6.00

(v) vegetarian

Food & beverages are not permitted in the Museum galleries.

All carry-out items must remain packaged & taken off-site.

Please refrain from bringing outside food or beverages into the café & courtyard.