

de Young \ café museum

Soup of the Day \ \$14

Served with dinner roll

Squash and Kale Salad (V-GF) \ \$19

Feta cheese, roasted pumpkin seeds, dried cranberries, apple cider vinaigrette

Add on salmon \$9 or chicken \$7

Button Mushroom and Cherry Tomato Flatbread (V) \ \$22

Mozzarella, garlic parmesan, arugula, balsamic reduction

Add on chicken \$7 or vegan cheese \$3

Fire Roasted Bosc Pear Salad (VG-V-GF) \ \$19

Arugula lettuce, sweet potato, candied pecan, dried apricots, pear-dressing

Add on salmon \$9 or chicken \$7

Seasonal Vegetarian Quiche (V) \ \$22

Served with side salad, pomegranate-vinaigrette

Pulled Pork Sandwich \ \$23

Slow roasted honey BBQ pork on a soft sweet bun
with coleslaw and garlic fries

Seared Atlantic Fillet Salmon (V-GF) \ \$26

Peruvian slow braised vegetables, chimichurri-balsamic reduction

Middle Eastern Braised Beef Stew \ \$23

Black angus beef chuck with braised vegetables, served over basmati rice

V= Vegetarian GF= Gluten Free VG= Vegan