SOUP
Brunswick Stew Cup $4 | Bowl $6
Tomato Basil Bisque Cup $4 | Bowl $6

CLASSICS
Quiche of the Day $9
Served with your choice of a side.
Velma’s Chicken Salad $9
Served on a bed of lettuce OR on a croissant with fresh fruit and a side of your choice.
Oakview Farms Stone-Ground Grits with Blackened Shrimp $14
Served with a creamy mushroom sauce and bacon.

GREENS
Raw Kale Salad $9
Broccoli, sunflower seeds, sesame seeds, pickled red onion, and seasonal fruit on chopped kale drizzled with a cranberry vinaigrette.
Harvest Grain Bowl $9
Quinoa, riced cauliflower, farro, spinach, arugula, grape tomatoes, sliced red apple, diced roasted sweet potato, dried cherries, and pepitas served with our signature apple cider vinaigrette.

Add a Protein to Any Salad
Rotisserie Chicken +$4
Blackened Salmon OR Steak +$6

House-Made Dressings
Signature Apple Cider Vinaigrette
Balsamic Vinaigrette
Buttermilk Ranch

SANDWICHES
Corned Beef Reuben $13
Corned beef with sauerkraut, Swiss cheese, and finely-grated Parmesan cheese served on marbled rye bread.
Grilled Chicken Asiago $12
Fresh spinach, roasted Roma tomatoes, caramelized onions, grilled chicken, and pesto mayo served on a toasted ciabatta roll.
Harvest Burger $14
Angus beef patty, roasted garlic aioli, caramelized onion, roasted Roma tomatoes, bacon, Havarti cheese, and arugula on a brioche bun.

DESSERTS
Ask Your Server for Today’s Selection $5

EXTRAS
Sides House-Made Chips
Café Salad $4
Roasted Sweet Potatoes $4
Fried Brussels Sprouts with a Honey Sriracha Glaze $4

Beverages $2
Fresh-Brewed Sweet or Unsweetened Tea
House-Brewed Coffee
Lemonade
Coca-Cola, Diet Coke, Dr. Pepper, or Sprite

Wine by the Glass $8
MacMurray Estate Vineyards (2017), Pinot Gris
Louis M. Martin (2017), Cabernet Sauvignon
Chateau Souverain (2018), Sauvignon Blanc
Chateau Souverain (2017), Chardonnay
Lamarca Prosecco

Vegetarian
Gluten Free

Montgomery Museum of Fine Arts
One Museum Drive, Montgomery, AL 36117
mmfa.org | @MontgomeryMFA

Café M
Lunch served Tuesday through Saturday, 11 AM to 2 PM
For reservations, call 334.625.4338