

DMA CAFE

KITCHEN HOURS
WEDNESDAY-SUNDAY
11:00 AM-4:00 PM

BEVERAGES

Raspberry Lemonade	\$4
Iced Tea	\$4
Soft Drinks	\$4
Bottled Water	\$4

HOT BEVERAGES

Artisan Hot Chocolate	\$3.75
Hot Tea	\$3
Matcha Tea Latte	\$4.50
Chai Latte	\$4.50

COFFEE

12oz/16oz

Brewed Coffee	\$3.25/\$3.75
Lavazza Italian Roast	
Monthly Specialty Coffee	\$3.25/\$3.75

HOT COFFEE & TEA

12oz/16oz

Cappuccino	\$4.50/\$5
Americano	\$3.50/\$4
Latte	\$4.50/\$5
Mocha	\$4.50/\$5
Caramel Macchiato	\$4.50/\$5
Vanilla Latte	\$4.50/\$5

ICED COFFEE & TEA

12oz/16oz

Iced Latte	\$4.50/\$5
Iced Matcha Latte	\$4.50/\$5
Iced Chai Latte	\$4.50/\$5
Iced Caramel Macchiato	\$4.50/\$5
Iced Vanilla Latte	\$4.50/\$5

EXTRAS

Single Espresso	\$2.25
Double Espresso	\$4.50
Espresso Con Panna	\$4.50
Double Shot of Espresso with Whipped Cream	
Extra Shot of Syrup	.75
Substitute Almond, Coconut, or Oat Milk	.75

BEER & WINE

Domestic Beer	\$6
Premium Beer	\$8
Premium Cocktails	\$12
House Wine Selections	\$12
Premium Wine Selections	\$14

SPECIALTY COCKTAILS

Paloma	\$14
Socorro Tequila, Grapefruit Juice, Club Soda, Lime	
Horchata	\$14
Horchata, Pecan Praline Bourbon	

BURGERS & SANDWICHES

Served with House Fried Chips, Soup, or One Side

- Masterpiece Burger

Twin G Ranches Premium Beef, Aged Cheddar, Arugula, Local Tomato, Vidalia Onion Confit, Toasted Brioche Bun

\$18
- Black Bean Burger

Lettuce, Tomato, Onion Confit, Avocado, Chipotle Aioli

\$16
- BLT&A

Peppered Bacon, Bibb Lettuce, Local Tomato, Crushed Avocado, Sliced and Toasted Sourdough, Garlic Aioli

\$16
- Atrium Turkey Club Wrap

Shaved Smoked Turkey, Country Ham, Peppered Bacon, Bibb Lettuce, Tomato, Mayo, Spinach Wrap

\$18
- Chicken Pesto Panini

Basil Pesto, Mozzarella, Tomato, Shaved Grilled Chicken, Arugula, Balsamic Glaze, Fresh Basil

\$15
- Artisan Pesto Veggie Sandwich

Arugula, Tomato, Cucumber, Avocado, Red Onion, Basil Cashew Aioli, Sliced Wheat

\$15

KIDS' CORNER

- House Mac 'n' Cheese

Served with Seasonal Fruit

\$10
- Cheese Flatbread

With Marinara

\$10
- Grilled Cheese

Served with Side of Fruit, Carrot Sticks, or Fries

\$10
- Artful Kid Snack Box

Cubed Turkey, Country Ham, Cheddar, Carrot Sticks, Crisp Wafers

\$10
- DMA Kids' Brushstroke Box

Cookie Painting Kit

\$8

GRAB & GO

- Chef-Prepared Pastries

\$6
- Assorted Theater Candies

\$6
- DMA Nosh Box

\$8

DESSERTS

- Almond Madeleines

\$8
- Citrus Lavender Mini Bundt Cake

\$8
- Gelato or Sorbeto (4 oz)

\$7

Menu inspired by the special exhibition
Frida: Beyond the Myth

SHAREABLES

- Mexican Shrimp Cocktail

Gulf Shrimp, Spicy Tomato Sauce, Cilantro, Cucumber, Avocado
Served with House Tortilla Chips

\$14
- Fresh Fried Churros

Trio of Dipping Sauces: Caramel, White Chocolate, Dark Chocolate

\$10

LUNCH OFFERINGS

- Street Tacos

Braised Beef Barbacoa, Diced Onion, Fresh Cilantro, Cotija, Corn Tortilla
Served with Tortilla Chips and House-Made Salsa

\$16
- Achiote Chicken Torta

Marinated Grilled Chicken, Heirloom Pico, Queso Fresco, Refried Beans, Chopped Romaine, Mexican Crema, Avocado
Served with Tortilla Chips and House-Made Salsa

\$16
- Mexican Street Corn

Roasted Sweet Corn, Traditional Seasonings, Cotija, Parmesan, Valentina Salsa, Tajín, Mexican Crema

\$8


DMA CAFE

KITCHEN HOURS
WEDNESDAY-SUNDAY
11:00 AM-4:00 PM

SMALL PLATES

Bruschetta  **\$10**
Basil Pesto, Blistered Tomato, Mozzarella,
Fresh Basil, Balsamic Reduction, EVOO

Petite Quiche **\$8**
Bacon, Comté Cheese, Caramelized
Onion, Local Spinach, Served with a
Petite Salad with Dijon Vinaigrette

Avocado Toast  **\$10**
Fresh Avocado, Heirloom Cherry Tomato,
Shaved Watermelon Radish, Fresh Basil,
Shaved Parmesan, EVOO, Sourdough Toast
* *Vegan on request*

SOUPS & SALADS

Roasted Beet Salad   **\$14**
Seasonal Greens, Dried Apricot, Spiced
Candied Walnut, Crumbled Goat Cheese,
Roasted Gold and Red Beets, Balsamic
Vinaigrette
• Add Marinated Grilled Chicken Breast **\$5**


Berry Harvest Salad    **\$14**
Mixed Artisan Greens, Roasted Spiced
Pepita, Fresh Blueberry, Sliced Strawberry,
Dried Cranberry, Shaved Red Onion, Point
Reyes Blue Cheese, Balsamic Vinaigrette

French Onion Soup  **Cup \$6/Bowl \$10**

Soup Du Jour **Cup \$6/Bowl \$10**

SHAREABLES

House Fried Chips and Dip    **\$10**
White Cheddar, Jalapeño Ranch,
House-Made Jalapeño Ketchup

Charcuterie Board  **\$18**
Serves 3-4
Sopressata, Capocollo, Crisp Wafers, Local
Artisan Cheeses, Crudit , Hummus, Fresh
Berries

Southern Charm Flatbread  **\$14**
San Marzano Tomato Sauce, Mozzarella,
Italian Sausage, Roasted Red Pepper, Local
Honey, Balsamic Glaze, Rocket Arugula,
Shaved Parmesan

Zucchini and Charred Tomato **\$14**
Flatbread 

Pesto, Mozzarella, Zucchini, Mixed Peppers,
Tomato, Arugula, Feta, Balsamic Glaze

Warm Bavarian Soft Pretzel   **\$10**
Grain Mustard, White Cheddar Sauce

Crispy Cheese Curds   **\$12**
Fried White Cheddar Curds, Truffle Hot Honey

SIDES

Creamy Baked **\$5**
Mac 'n' Cheese  
With Toasted Breadcrumbs

Side Salad    **\$5**
Bibb Lettuce, Mixed Peppers, Tomato,
Scallion, Grape Tomato, House Vinaigrette

House Fried Chips with Cracked **\$5**
Pepper   
With House-Made Jalape o Ketchup

Seasonal Fresh Fruit    **\$5**



Gluten Free



Nut Free



Vegetarian



Vegan



Dairy Free