


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 Jalapeño Ketchup

Seasonal Fresh Fruit    **\$5**



Gluten Free



Nut Free



Vegetarian



Vegan



Dairy Free

BURGERS & SANDWICHES

Served with House Fried Chips, Soup, or One Side

Masterpiece Burger  **\$18**

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

Black Bean Burger   **\$16**

Lettuce, Tomato, Onion Confit, Avocado, Chipotle Aioli

BLT&A  **\$16**

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

Atrium Turkey Club Wrap  **\$18**

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

Chicken Pesto Panini **\$15**

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

Artisan Pesto Veggie Sandwich  **\$15**

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

KIDS' CORNER

House Mac 'n' Cheese **\$10**

Served with Seasonal Fruit

Cheese Flatbread   **\$10**

With Marinara

Grilled Cheese   **\$10**

Served with Side of Fruit, Carrot Sticks, or Fries

Artful Kid Snack Box  **\$10**

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

DMA Kids' Brushstroke Box **\$8**

Cookie Painting Kit

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
Marisol: A Retrospective

LUNCH OFFERINGS

"Glamour Girl" Arepas  **\$15**

Two Arepas with Pulled Cilantro Lime Chicken Salad and Sliced Avocado with Plantain Chips and Cilantro & Garlic Chutney

Steak Frites  **\$22**

Sliced Marinated Skirt Steak Cooked Medium with House French Fries and Chimichurri Sauce on the Side

Caprese Salad "Mosaic"  **\$14**

Local Mozzarella, Heirloom Cherry Tomatoes, Crispy Prosciutto, Basil, Rocket Greens, and Yuzu-Stone Fruit Vinaigrette

Add Marinated Grilled Chicken \$5

Meatballs en Croute **\$16**

Napolitano Sauce with Capers, Shaved Parmesan, Basil Oil, and Arugula

DESSERT

Classic New York Cheesecake with Guava Coulis **\$10**



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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	