

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


SHAREABLES

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


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

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

DMA Nachos  \$16
Corn Tortillas, Carne Asada, Black Bean Refrito,
Mexican Cheeses, Jalape o, Pico de Gallo,
Avocado-Cilantro Crema

* Vegetarian on request

**Zucchini and Charred Tomato
Flatbread**  \$14
Pesto, Mozzarella, Zucchini, Mixed Peppers,
Tomato, Arugula, Feta, Balsamic Glaze

SPUDS

BBQ Stuffed Baked Potato   \$18
Texas Smoked Chopped Brisket, Peppered
Bacon, Scallions, Smoky Cheddar, Sour Cream

Classic Loaded Baked Potato    \$14
Butter, Peppered Bacon, Cheddar Cheese, Sour
Cream, Scallions

SIDES

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

Side Salad    \$5
Bibb Lettuce, Mixed Peppers, Tomato,
Scallions, House Vinaigrette

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

Seasonal Fresh Fruit    \$5

DMA Cole Slaw    \$5

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
- Texas Smoked Chopped Brisket

Chopped Brisket Burnt Ends, Mop Sauce, Tobacco Onions, Pickle Chips, Brioche Bun, DMA Cole Slaw

\$18

- Vegetable Panini

Marinated Portobello Mushroom, Zucchini, Roasted Pepper, Fresh Mozzarella, Balsamic Aioli, Sourdough Hoagie

\$15

SOUPS & SALADS

- Roasted Beet Salad

Seasonal Greens, Dried Apricot, Spiced Candied Walnuts, Crumbled Goat Cheese, Roasted Gold and Red Beets, Balsamic Vinaigrette

\$14
- Add Marinated Grilled Chicken Breast

\$5
- Cashew Chicken Lettuce Wraps

Roasted Chicken with Soy Ginger Glaze, Chopped Cashews, Scallions, Fresh Bibb Lettuce Cup

\$16
- French Onion Soup

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

Cup \$6/Bowl \$10

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
- Hot Dog Sliders

2 Nathan Hot Dog Sliders, Ketchup, Fresh Fruit

\$10

KUSAMA MENU

- Brisket Ramen Bowl

Enoki Mushrooms, Soy Poached Soft Egg, Shredded Napa Cabbage, Soba Noodles, Scallions, Baby Bok Choy, Fried Garlic, Toasted Sesame Seeds

\$18
- * Vegetarian on request
- Karaage Fried Chicken Bao Buns

Japanese Style Fried Chicken, Sriracha Kewpie Mayo, Pickled Radish Slaw

\$16
- Tuna Crudo

Thinly Sliced Yellow Fin Tuna, Coconut, Yuzu, Melon Broth, Thai Basil, Basil Oil, Pickled Red Fresno Chilis and Micro Cilantro

\$22
- Pumpkin and Kabocha Squash Bisque

Roasted Gourds, Vidalia Onion, Toasted Pepitas, Corto Olive Oil, Spiced Crème Fraiche

\$6 Cup/\$10 Bowl
- * Vegan on request
- Mochi Trio

Passion Fruit, Strawberry, Matcha Green Tea

\$12

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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

SPECIALTY COFFEE

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

"Nashi" Sangria	\$14
Vodka, Pear Puree, Moonstone Asian Pear Sake, Lemon Juice, Club Soda, Pear Slices	
Empress Lychee Martini	\$14
Empress 1908 Gin, Lychee Syrup, Coconut Water, Lemon Juice, Edible Flower, Lemon Slice	