



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

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 Puree,
Mexican Cheeses, Jalape o, Pico de Gallo,
Avocado-Cilantro Crema*

**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**

* Several items on this menu can be made vegetarian or
vegan upon request. Please ask a DMA Cafe associate.

BURGERS & SANDWICHES

Served with choice of 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

Texas Smoked Chopped Brisket \$18

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

Vegetable Panini \$15

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

SOUPS & SALADS

Roasted Beet Salad \$14

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

• Add Marinated Grilled Chicken Breast \$5

Cashew Chicken Lettuce Wraps \$16

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

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

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

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

Hot Dog Sliders \$10

Two Nathan Hot Dog Sliders, Ketchup, Fresh Fruit

KUSAMA MENU

Brisket Ramen Bowl \$18

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

Karaage Fried Chicken Bao Buns \$16

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

Tuna Crudo \$22

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

Pumpkin and Kabocha \$6 Cup/\$10 Bowl

Squash Bisque

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

Mochi Trio \$12

Passion Fruit, Strawberry, Matcha Green Tea

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BEVERAGES

Raspberry Lemonade	\$4
Iced Tea	\$4
Soft Drinks	\$4
Bottled Water	\$4
Boba	\$4 Small/\$6 Large
Strawberry, Blueberry, Lychee	

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	\$3.25/\$3.75
Monthly Specialty Coffee	\$3.25/\$3.75

SPECIALTY COFFEE 12oz/16oz

Cappuccino	\$4.50/\$5
Americano	\$3.50/\$4
Latte	\$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
Iced Americano	\$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	