






# DMA CAFE

## SMALL PLATES

<b>Bruschetta</b>  	<b>\$10</b>
Basil Pesto, Blistered Tomato, Mozzarella, Fresh Basil, Balsamic Reduction, EVOO	
<b>Petite Quiche</b> 	<b>\$8</b>
Bacon, Comté Cheese, Caramelized Onion, Local Spinach, Served with a Petite Salad with Dijon Vinaigrette	
<b>Avocado Toast</b>  	<b>\$10</b>
Fresh Avocado, Heirloom Cherry Tomato, Shaved Watermelon Radish, Fresh Basil, Shaved Parmesan, EVOO, Sourdough Toast	



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

## BURGERS & SANDWICHES

Served with House Fried Chips, Soup, or One Side

<b>Masterpiece Burger</b> 	<b>\$18</b>
Twin G Ranches Premium Beef, Aged Cheddar, Arugula, Local Tomato, Vidalia Onion Confit, Toasted Brioche Bun	
<b>Chicken Pesto Panini</b>	<b>\$15</b>
Basil Pesto, Mozzarella, Tomato, Shaved Grilled Chicken, Arugula, Balsamic Glaze, Fresh Basil	
<b>Grilled Steak Wrap</b>	<b>\$18</b>
Twin G Ranches Carne Asada Steak, Peppered Smoked Bacon, Chipotle Aioli, Hydro Bibb, Tomato, Avocado, Jack Cheese	
<b>BLT&amp;A</b> 	<b>\$16</b>
Peppered Bacon, Bibb Lettuce, Local Tomato, Crushed Avocado, Garlic Aioli, Sliced and Toasted Sourdough	
<b>Atrium Turkey Club Wrap</b>  	<b>\$18</b>
Shaved Smoked Turkey, Country Ham, Peppered Bacon, Bibb Lettuce, Tomato, Mayo, Spinach Wrap	
<b>Texas Smoked Chopped Brisket</b>	<b>\$18</b>
Chopped Brisket Burnt Ends, Mop Sauce, Tobacco Onions, Pickle Chips, Brioche Bun	
<b>Black Bean Burger</b> 	<b>\$16</b>
Lettuce, Tomato, Onion Confit, Avocado, Chipotle Aioli	

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

## SOUPS, SALADS, & BOWLS

<b>Roasted Beet Salad</b>  	<b>\$14</b>
Seasonal Greens, Dried Apricot, Spiced Candied Walnuts, Crumbled Goat Cheese, Roasted Gold and Red Beets, Balsamic Vinaigrette	
• Add Marinated Grilled Chicken Breast	<b>\$5</b>
<b>Orchard Pear Salad</b>  	<b>\$14</b>
Baby Spinach, Star Anise and Saffron Poached Pear, Bleu Cheese Crumbles, Toasted Walnuts, Vanilla Orange Vinaigrette	
• Add Marinated Grilled Chicken Breast	<b>\$5</b>
<b>Autumn Harvest Bowl</b>  	<b>\$14</b>
Roasted Beets, Carrot, Exotic Mushrooms, Ancient Grains, Roasted Acorn Squash, Pomegranate, Rocket and Mint Salad, Fig Balsamic	
<b>French Onion Soup</b> 	<b>Cup \$6/Bowl \$10</b>
<b>Soup Du Jour</b>	<b>Cup \$6/Bowl \$10</b>

## SHAREABLES

### House-Fried Chips and Dip \$10

White Cheddar, Jalapeño Ranch,  
House-Made Jalapeño Ketchup

### Pumpkin Hummus \$14

Honey Whipped Feta, Toasted Pepitas,  
Golden Raisins, Capers, Fall Relish, Grilled Pita

### Warm Bavarian Soft Pretzel \$10

Grain Mustard, White Cheddar Sauce

### Charcuterie Board \$18

Serves 3–4

Sopressata, Capocollo, Crisp Wafers,  
Local Artisan Cheeses, Crudités, 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

### Margherita Flatbread \$14

Basil Pesto, Mozzarella, Tomato, Fresh Basil,  
Arugula, Parmesan, Balsamic Glaze

## SIDES

### Side Salad \$5

Bibb Lettuce, Mixed Peppers, Tomato,  
Scallion, Grape Tomato, House Vinaigrette

### House Fried Chips with \$5

#### Cracked Pepper

With House-Made Jalapeño Ketchup

### Creamy Baked Mac 'n' Cheese \$5

With Tossed Breadcrumbs

### Seasonal Fresh Fruit \$5

## 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

## 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

### Pumpkin and Kabocha \$6

#### Squash Bisque

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

### Mochi Trio \$12

Passion Fruit, Strawberry,  
Matcha Green Tea



Gluten Free



Nut Free



Vegan



Vegetarian



Dairy Free

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# 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	.75
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

## FALL-INSPIRED CRAFT COCKTAILS

Pumpkin Spiked Latte	\$14
Tito's Vodka, Kahlua, Pumpkin Spice Creamer, Nutmeg	
Maple Old Fashioned	\$14
Whistle Pig 6 Year Bourbon, Maple Syrup, Angostura Bitters, Orange Twist, Cherry	
Cranberry Orange Gin Fizz	\$14
Tanqueray Gin, Orange Juice, Cranberry Juice, Honey Syrup, Soda, Cranberry, Rosemary	