

DMA CAFE

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

SMALL PLATES

Karaage Fried Chicken Bao Buns \$11

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

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

 Gluten Free  Nut Free  100% Vegan

 Vegetarian  Dairy Free

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

BURGERS & SANDWICHES

All burgers and sandwiches come with choice of side.
Upgrade your side to truffle fries for \$2.

Masterpiece Burger \$18

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

Chicken Pesto Panini \$15

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

Caprese Panini \$14

Mozzarella, Tomato, Basil Pesto, Arugula, Basil

Turkey Manchego Panini \$15

Roasted Turkey, Spanish Manchego Cheese, Arugula, Roasted Red Bell Pepper, Chipotle Aioli

Grilled Steak Wrap \$18

Twin G Ranches Carne Asada Steak, Peppered Smoked Bacon, Chipotle Aioli, Hydro Bibb Lettuce, Tomato, Avocado, Jack Cheese

BLT&A \$16

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

Black Bean Burger \$16

Lettuce, Tomato, Onion Confit, Avocado, Chipotle Aioli

SOUPS, SALADS & BOWLS

Burrata and Citrus Salad \$15

Fresh Burrata, Sea Salt, Blood Orange, Cara Cara Orange, Avocado, Fennel, Arugula, Citrus Vinaigrette, Basil, Shaved Parmesan, Cracked Black Pepper

DMA Caesar Salad \$14

Tender Hearts of Romaine, Parmesan Tuile, House-Made Garlic Croutons, Olives, Sundried Tomato, Caesar Dressing

• Add Marinated Grilled Chicken Breast \$5

"The Berry Picker" Salad \$14

True Harvest Mixed Greens, Danish Blue Cheese, Mixed Berries, Spiced Pecans, Honey Balsamic Vinaigrette

• Add Marinated Grilled Chicken Breast \$5

Ancient Grains Bowl \$14

Roasted Summer Squash, Carrots, Exotic Mushrooms, Ancient Grains, Artichoke, Asparagus, Balsamic Glaze, Rocket & Mint Salad

Tomato Basil Soup Cup \$6/Bowl \$10

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

SHAREABLES

Wagyu Sliders \$18

Twin G Ranches Wagyu Beef, Peppered Bacon, Smoked Cheddar, Boursin, Sliced Tomato, True Harvest Crispy Lettuce, Garlic Aioli

Garlic Parmesan Truffle Fries \$10

Freshly Grated Parmesan, Garlic, Chives, Truffle Aioli

Charcuterie Board \$18

Serves 3-4

Sopressata, Capocollo, Crisp Wafers, Local Artisan Cheeses, Crudités, Hummus, Fresh Berries

Roasted Eggplant Hummus \$14

Roasted Eggplant, Greek Olives, Feta, Cucumber, Heirloom Cherry Tomato, Corto Olive Oil, Micro Basil, Pita Points

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

Creamy Baked Mac 'n' Cheese \$5

With Toasted Breadcrumbs

Side Salad \$5

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

House-Fried Chips with \$5

Cracked Pepper

With House-Made Jalapeño Ketchup

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



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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

CRAFT COCKTAILS

Cucumber Lemonade	\$14
Hendrick's Gin, Fresh Lemonade, Cucumber, Lemon	
Blueberry Mule	\$14
<i>A refreshing twist on the classic mule</i>	
Stoli Blueberry Vodka, Lime, Mint, Lady Bird	
Key Lime Ginger Beer	