

**NIBBLES**

- Scones**, butter \$4  
*Jam or marmalade upon request*
- Croissant**, butter \$5
- Blue Oven English Muffin** \$5
- Raclette Tartine** \$15  
Allez Urban Sourdough, cured meats,  
haricot verts, raclette, cornichons,  
Riesling onion jam
- Salted Chocolate Chip Cookies** \$5

**BEVERAGES**

- Sodas** \$3  
Coca Cola, Diet Coke, Sprite,  
Ginger Ale, La Croix
- Iced Tea / Lemonade** \$2.5
- Arnold Palmer** \$2.5
- Juice** \$2.5
- Coffee/Hot Chocolate** \$2.5
- Churchill's Hot Tea** \$4  
Taft Blend Black  
African Sunrise Green  
Sweet Mango Herbal

**SANDWICHES**

*Served with chips, cup of soup, or side salad*

- Chicken Salad Croissant** \$15  
House chicken salad, greens,  
El Camino Baking Company croissant
- Turkey Club** \$16  
Sliced turkey, provolone,  
bacon jam, apple chutney, greens,  
Allez Bakery Urban Sourdough
- Grilled Cheese** \$15  
Wisconsin cheese curds, bacon,  
roasted garlic pimento cheese,  
Allez Bakery Urban Sourdough
- Smokey Maple Tofu** \$15  
Roasted garlic mayo, greens,  
Allez Bakery Urban Sourdough

**MAINS**

*Served with chips, cup of soup, or side salad*

- Quiche Lorraine** \$15  
The classic with shallots,  
bacon, and gruyere
- Quiche du Jour** \$15

**SOUP AND SALADS**

- Soupe du Jour** Cup \$4 | Bowl \$8
  - Side Salad** \$5  
greens, tomato, cucumber,  
balsamic vinaigrette
  - Panzanella** \$15  
Greens, bread, mozzarella, red onion,  
roasted tomatoes, sherry vinaigrette
  - Taft Winter Salad** \$14  
Greens, dried cherries, croutons,  
Welsh white cheddar, pork belly crisps,  
balsamic vinaigrette
- Add chicken breast/bacon/tofu +\$4

# taft

MUSEUM OF ART

## BRUNCH

Available Saturday and Sunday  
Served with chips, soup, or side salad

**Frittata** \$15

Du Jour

**Sweet Cheeses** \$15

Allez Bakery Urban Sourdough, brie, provolone, mascarpone, elderberry jam

**The Phelps** \$16

Blue Oven Bakery English muffin, pork belly, slaw, egg over-easy, Wisconsin cheese curds, pickled poblanos

**Brunchwich** \$16

El Camino Baking Company croissant, maple dijonnaise, cheddar, egg over-easy, greens, choice of bacon/goetta/tofu

## BECOME A TAFT MEMBER

Join the Taft Museum of Art and receive a 10% discount in the Lindner Family Café and the Museum Shop!

Ask our café team about planning your private dining experience. Tours and a custom menu are available for group lunches. Plus, we offer memorable catered lunches for corporate events.



Gratuity of 18% may be added on parties of 6 or more.

# LINDNER FAMILY CAFÉ

A Special Thanks to our Local Suppliers



**POSING BEAUTY**  
IN AFRICAN AMERICAN CULTURE

**GET TICKETS!**  
Opens October 5

Exhibition Curator: Deborah Wills, PhD, and organized by Curatorial Exhibitions, Pasadena, California.

**Curatorial**

Support for the 2024 Pacifica Biennial exhibition was provided in part by For-Profit.

**PACIFICA BIENNIAL**

EXHIBITION SPONSOR: Deborah Wills, PhD

EXHIBITION SPONSOR: CONTEMPORARY ARTS CENTER OF PASADENA

ARTS WAVE

UNIVERSITY SUPPORT: Ohio Arts Council, Art Bridges

FREE ADMISSION: PACIFICA BIENNIAL

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.