

CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS

FROM 11AM DAILY

Nibbles

Croquettes 12

Jamón Ibérico, Béchamel, Manchego, Fig Jam

Garlic Sourdough ♡ 13

Parmesan, Mozzarella, Toasted Goodness

Mezze Platter ♡ 16

Seasonal Hummus, Htipiti, Fattoush, Pita
Add Crudités + 3

Cheese Board ♡ 19

Choose Three / Choose Four (+ 5) / Choose Five (+ 10)
Honeycomb, Fig & Walnut Bread, Lavaash,
Fig Jam, Dried Fruit

Appetizers

French Onion Soup 14

Gruyère, Baguette Crouton

Tuna Crudo* 19

Raw A-1 Tuna, Tonnato Sauce, Tapenade,
Avocado, Parmesan

Gambas Al Ajillo 16

Head-On Garlic-Chile Shrimp, Smoked Paprika Butter,
Saffron Aioli, Baguette

Burrata ♡ 19

Basil Pistou, Calabrian Chile-Honey,
Pistachios, Toasted Sourdough

Salads

Add Grilled Chicken (+ 6), Steak* (+ 12)
or Salmon* (+ 8)

Salad Verte ♡ ♡ 15

Avocado, Grapefruit, Radish, Fennel,
Red Wine Vinaigrette

Niçoise ♡ 20

Tuna Confit, Anchovies, Potatoes, Green Beans,
Hard Egg, Tomatoes, Olives, Cornichons,
Dijon Vinaigrette

Greek ♡ ♡ 17

Feta, Tomatoes, Cucumbers, Red Onion,
Kalamata Olives, Greek Vinaigrette

Please Notify Us Of Any Allergies

♡ = Plant-Based ♡ = Vegetarian ♡ = Gluten Free

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



Mains

Seasonal Quiche 17

Mixed Greens

Smashburger 21

Double Patty, Melted Cheddar, Special Sauce, Fries

Jambon Beurre 18

Black Forest Ham, Prosciutto, Saucisson Sec,
Baguette, Honey-Whipped Butter, Cornichons,
Grain Mustard, Gruyère, Mixed Greens

Primavera* ♡ 19

Farfalle, Seasonal Veggies, Walnut-Pine Nut Pesto
Add Grilled Chicken (+ 6), Steak* (+ 12) or Salmon* (+ 8)

Pomodoro* ♡ 20

Spaghetti, Nonna's Tomato Sauce, Parmesan
Add Lamb & Beef Meatball + 6

*Gluten-Free Penne Available

Braised Fennel ♡ ♡ 19

Curried Lentils, Herbed Eggplant Purée

Roasted Heritage Chicken ♡ 29

Mashed Potatoes, Mushrooms, Leeks,
Grain Mustard Jus

Pan-Roasted Salmon* ♡ 29

Ratatouille, Watercress, Remoulade

Steak Frites* 44

Filet Mignon, Maître D'hôtel Butter, Watercress, Fries

Dinner Additions

MON - FRI | FROM 4 PM

SAT - SUN | FROM 3 PM

Roasted Branzino ♡ 43

Fennel, Pickled Onions, Mint, Charred Lemon

Viennese Chicken Schnitzel 25

Crispy Chicken Cutlet, Capers, Caper-Brown Butter

Filet Au Poivre* ♡ 47

Petite Filet, Peppercorn Sauce, Green Beans
Add Head-On Shrimp + 12

Beef Bourguignon ♡ 39

Braised Beef Stew, Mashed Potatoes, Bacon,
Mushrooms, Baby Carrots, Pearl Onions

Sides ♡

French Fries ♡ 7

Tarragon Aioli

Vadouvan Carrots ♡ 10

Honey-Yogurt, Pistachios,
Banyuls Gastrique

Green Beans Almondine ♡ 9

House Salad ♡ ♡ 7

Red Wine Vinaigrette

Mac & Cheese 10

Mornay, Gruyère,
Parmesan

Crispy Fingerlings ♡ ♡ 8

Service

A 20% gratuity is customary and appropriate.
Parties of 5+ will be charged a 20% gratuity.
Please, no more than 4 credit cards per table.

McLean Project for the Arts

Operated in Partnership with **KNEAD**

Executive Chef: Bethlehem Padilla

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BREAKFAST / BRUNCH

MON - FRI 9 AM - 11 AM
SAT - SUN 9 AM - 3 PM

Breakfast

- Overnight Oats** ♡ 11
Apples, Almonds, Mixed Berries, Granola, Raspberry Coulis
- American Standard*** 17
Two Eggs Any Style, Bacon or Turkey Sausage, Crispy Fingerlings, Croissant
- Avocado Tartine*** ♡ 15
Croissant, Comté, Pickled Shallots, Sunny Egg
- Croissant Sandwich** 15
Warm Crossaint, Scrambled Eggs, Bacon, Gruyère, Tarragon
- Seasonal Quiche** 17
Mixed Greens
- Yogurt Parfait** ♡ 10
Greek Yogurt, Honey, Walnuts
- Lemon-Ricotta Pancakes** ♡ 16
Blueberry Compote, Maple Syrup
- French Toast** ♡ 16
Custard-Soaked Brioche, Crème Fraîche, Berries, Maple Syrup
- Ratatouille Omelet** ♡ 17
Goat Cheese, Zucchini, Squash, Tomatoes, Crispy Fingerlings
- Ham & Gruyère Omelet** ♡ 17
Crispy Fingerlings, Mixed Greens

From The Bakery ♡

LIMITED AVAILABILITY

- Seasonal Muffin** 6
- Raspberry White Chocolate Scone** 6
- Croissant** 5
- Pain Au Chocolate** 6
- Pastry Basket** 17
Chocolate Croissant, Plain Croissant, Raspberry White Chocolate Scone, Seasonal Muffin, Strawberry Jam

Sides

- Turkey Sausage** ♡ 7 **Applewood-Smoked Bacon** ♡ 7
- Eggs Your Way** ♡ 7 **Crispy Fingerlings** ♡ 8
- Multigrain Toast** ♡ 4 **Seasonal Fruit** ♡ 8

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BEVERAGES

Spritz All Day 13

- Aperol Spritz** Bubbles, Soda
- Jilli's Elderflower** St-Germain, Lemon, Bubbles
- Kir Vivienne** Crème De Cassis, Bubbles
- Sally's Limoncello** Pallini, Bubbles
- Andalusian** Oloroso Sherry, Sweet Vermouth, Soda
- Barbara's Pure Brut** Prosecco, Lemon Twist

Cocktails

- Painter's Punch** 14
Mango-Infused Vodka, Combier Apricot, Raspberry, Ginger, Lemon, Bubbles
- Calabrian Paloma** 14
Corazón Blanco Tequila, Calabrian Chile Agave, Grapefruit Soda
- Danner's Old Fashioned** 15
Knob Creek Rye Whiskey, Harissa, Demerara, Bitters
- Kati's Holiday** 16
Drumshanbo Sardinian Citrus Irish Gin, Italicus Bergamot Liqueur, Basil, Lemon
- Toni's Martini** 17
Bulldog Gin or Tito's Vodka, Dry Vermouth, Olives
Triple Brine Olive, Caper, Pepperoncini Brine
- Lavender French** 75 14
Citadelle Gin, Lavender Honey, Lemon, Bubbles

Spirit-Free Libations 11

- Lavender 007**
Lyre's London Dry, Lavender Honey, Lemon, Mionetto o.o
- Lillis' Punch**
Raspberry, Pineapple, Ginger, Lemon, Soda
- Bronwen Spritz**
Little Saints St. Juniper, Basil, Soda

Beer

- Peroni Nastro Azzurro**, Lager, Italy 8
- Allagash White Witbier**, Maine 9
- Old Bust Head Pale Ale**, Virginia 9

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Beverage Director: Darlin Kulla
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