

CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS

ALL DAY DINING

FROM 11:30AM DAILY

Snacks

Croquettes 10
Jamón Ibérico, Béchamel, Manchego, Fig Jam

Garlic Sourdough ♻️ 11
Parmesan, Mozzarella, Toasted Goodness

Mezze Platter ♻️ 14
Seasonal Hummus, Htipiti, Fattoush, Pita

Antipasti 27
Prosciutto, Chorizo, Saucisson Sec,
Assorted Cheeses, Olives, Artichokes,
Roasted Peppers, Honeycomb, Crostini

Appetizers

French Onion Soup 14
Gruyère, Baguette Crouton

Tuna Crudo* 19
Raw A-1 Tuna, Tonatto Sauce, Tapenade,
Avocado, Parmesan

Tarte Flambée 16
Bacon, Gruyère, Crème Fraîche,
Caramelized Onions

Burrata ♻️ 18
Basil Pistou, Calabrian Chile-Honey,
Pistachios, Toasted Sourdough

Salads

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

Salad Verte ♻️ 14
Avocado, Grapefruit, Radish, Fennel,
Red Wine Vinaigrette

Niçoise 18
Tuna Confit, Anchovies, Potatoes, Green Beans,
Hard Egg, Tomatoes, Olives, Cornichons,
Dijon Vinaigrette

Greek ♻️ 16
Feta, Tomatoes, Cucumbers, Red Onion,
Kalamata Olives, Greek Vinaigrette

Please Notify Us Of Any Allergies

*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.

♻️ = Plant-Based ♻️ = Vegetarian ♻️ = Gluten Free



Mains

Smashburger 19
Double Patty, Melted Cheddar, Special Sauce, Fries

Romano 19
Spaghetti, Pancetta Cream, Pecorino Romano,
Black Pepper

Braised Fennel ♻️ 19
Curried Lentils, Herbed Eggplant Purée

Roasted Heritage Chicken ♻️ 27
Mashed Potatoes, Mushrooms, Leeks,
Whole Grain Mustard Jus

Pan-Roasted Salmon* ♻️ 28
Ratatouille, Watercress, Remoulade

Pomodoro ♻️ 17
Penne, Nonna's Tomato Sauce, Parmesan
Add Lamb & Beef Meatball + 6

Steak Frites* 39
Grilled Skirt Steak, Maître D'hôtel Butter,
Watercress, Fries

Jambon Beurre 16
Black Forest Ham, Prosciutto, Saucisson Sec,
Baguette, Honey-Whipped Butter, Cornichons,
Grain Mustard, Gruyère, Mixed Greens

Dinner Additions

MON - FRI | FROM 4 PM

SAT - SUN | FROM 3 PM

Roasted Branzino ♻️ 39
Fennel, Pickled Onions, Mint, Charred Lemon

Viennese Chicken Schnitzel 24
Crispy Chicken Cutlet, Capers, Parsley Butter

Beef Bourguignon ♻️ 39
Braised Beef Stew, Mashed Potatoes, Bacon,
Baby Carrots, Pearl Onions

Sides

French Fries ♻️ 6
Tarragon Aioli

Vadouvan Carrots ♻️ 10
Honey-Yogurt, Pistachios, Banyuls Gastrique

Roasted Cauliflower ♻️ 10
Harissa-Yogurt, Romesco, Toasted Almonds

Mac & Cheese 9
Mornay, Gruyère, Parmesan

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.

A **KNEAD** Restaurant
McLean Project for the Arts
Executive Chef: Mario Pineda
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CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS

WEEKEND BRUNCH

SAT & SUN 10AM - 3PM

DAILY BREAKFAST COMING SOON

Brunch

Overnight Oats ♡ 10

Apples, Almonds, Mixed Berries, Granola, Raspberry Coulis

American Standard* 16

Two Eggs Any Style, Bacon or Turkey Sausage, Crispy Fingerlings, Croissant

Avocado Tartine* ♡ 15

Croissant, Comté, Pickled Shallots, Sunny Egg

Croissant Sandwich 15

Warm Croissant, Scrambled Eggs, Bacon, Gruyère, Tarragon

Lemon-Ricotta Pancakes ♡ 16

Blueberry Compote, Maple Syrup, Powdered Sugar

Pain Perdu ♡ 16

Custard-Soaked Brioche, Crème Fraîche, Maple Syrup, Berries

Ratatouille Omelet ♡ 16

Goat Cheese, Zucchini, Squash, Tomatoes, Crispy Fingerlings

Pastry Basket ♡ 18

Croissant, Pain Au Chocolat, Daily Muffin, Seasonal Jam

Sides

Turkey Sausage 7

Applewood-Smoked Bacon 7

Crispy Fingerlings 7

Seasonal Fruit 7

BEVERAGES

Spritz All Day | 2.50

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 13.25

Mango-Infused Vodka, Combiér Apricot, Raspberry, Ginger, Lemon, Bubbles

Calabrian Paloma 14.25

Corazón Blanco Tequila, Calabrian Chile Agave, Grapefruit Soda

Danner's Old Fashioned 15.25

Knob Creek Rye Whiskey, Harissa, Demerara, Bitters

Kati's Holiday 16.25

Drumshanbo Sardinian Citrus Irish Gin, Italicus Bergamot Liqueur, Basil, Lemon

Toni's Martini 16.25

Bulldog Gin or Tito's Vodka, Dry Vermouth, Olives
Triple Brine Olive, Caper, Peppercorn Brine

Lavender French 75 14.25

Citadelle Gin, Lavender Honey, Lemon, Bubbles

Spirit-Free Libations 9.25

Lavender 007

Lyre's London Dry, Lavender Honey, Lemon, Mionetto o.o

Lillis' Punch

Raspberry, Pineapple, Ginger, Lemon, Soda

Bronwen Spritz

Pallini Limonzero, Basil, Soda

Beer

Peroni Nastro Azzurro, Lager, Italy 8.50

Allagash White Witbier, Maine 8.75

Old Bust Head Pale Ale, Virginia 8.75

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Beverage Director: Darlin Kulla
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