CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS



Nibbles

Deviled Eggs 2/ea
Lemon-Dijon Mousse, Cornichons, Chives

Garlic Sourdough 13
Parmesan, Mozzarella, Toasted Goodness

Mezze Platter 16
Seasonal Hummus, Htipiti, Fattoush, Pita
Add Crudité + 3

Appetizers

Seasonal Soup 11

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

Gambas al Ajillo 16
Head-On Garlic-Chile Shrimp, Smoked Paprika Butter, Saffron Aioli, Baguette
Additional Shrimp + 4

Burrata 19
Basil Pistou, Calabrian Chile-Honey, Pistachios, Toasted Sourdough

Salads

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

Salad Verte 15
Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Niçoise 20
Tuna Confit, Anchovies, Potatoes, Green Beans, Hardboiled Egg, Tomatoes, Olives, Cornichons, Dijon Vinaigrette

Seasonal Salad 14

Sides

French Fries 7
Tarragon Aioli

Vadouvan Carrots 10
Honey-Yogurt, Pistachios, Banyuls Gastrique

Green Beans Almondine 9

Crispy Fingerlings 8

House Salad 7
Red Wine Vinaigrette

Express Lunch 25

MON – FRI 11:30AM-4PM

Pan-Roasted Salmon* or Herb-Roasted Chicken, House Salad, French Fries & Tarragon Aioli, Scoop of Sorbet

Mains

Seasonal Quiche 17
House Salad, Red Wine Vinaigrette

Smashburger 21
Double Patty, Melted Cheddar, Special Sauce, Fries

Chicken Sandwich 16
Pan de Bastón, Bacon, Provolone, Arugula, Tomato, Tarragon Aioli

Primavera† 19
Farfalle, Seasonal Veggies, Walnut-Pine Nut Pesto
Add Grilled Chicken (+ 6), *Shrimp* (+ 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

Pan-Roasted Salmon* 29
Ratatouille, Watercress, Remoulade

Steak Frites* 42
Filet Mignon, Maître D'hôtel Butter, Watercress, Fries

Viennese Chicken Schnitzel 24
Crispy Chicken Cutlet, Capers, Caper-Brown Butter

Dinner Additions

MON – FRI | FROM 4PM

SAT – SUN | FROM 3PM

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

Filet Au Poivre (6 oz) 44
Petite Filet, Green Beans, Peppercorn Sauce
Add Head-On Shrimp + 12

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

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.**

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: Bethlehem Padilla
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CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS

Brunch

SAT & SUN 10AM - 3PM

Overnight Oats 10
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, Pickled Shallots, Sunny Egg, Parmesan

Croissant Sandwich 15
Warm Crossaint, Scrambled Eggs, Bacon, Gruyère, Tarragon

Seasonal Quiche 17
House Salad, Red Wine Vinaigrette

Yogurt Parfait 9
Greek Yogurt, Honey, Walnuts

Lemon-Ricotta Pancakes 16
Blueberry Compote, Maple Syrup

French Toast 16 (*Weekends Only*)
Custard-Soaked Brioche, Crème Fraîche, Berries, Maple Syrup

Ratatouille Omelet 17
Goat Cheese, Zucchini, Squash, Tomatoes, Crispy Fingerlings, House Salad

Ham and Gruyère Omelet 16
Crispy Fingerlings, House Salad

Sides

Croissant 5

Pain Au Chocolate 6

Turkey Sausage 7

Eggs Your Way 7

Multigrain Toast 4

Applewood-Smoked Bacon 7

Crispy Fingerlings 8

Seasonal Fruit 8

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 0.0

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

Heineken 0.0 Non Alcoholic 8

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Beverage Director: Darlin Kulla
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