

CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS

FROM 11AM DAILY

Nibbles

Croquettes 10

Jamón Ibérico, Béchamel, Manchego, Fig Jam

Garlic Sourdough ♡ 11

Parmesan, Mozzarella, Toasted Goodness

Mezze Platter ♡ 14

Seasonal Hummus, Htipiti, Fattoush, Pita

Cheese Board ♡ 17

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, 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



Mains

Smashburger 19

Double Patty, Melted Cheddar, Special Sauce, Fries

Primavera ♡ 19

Farfalle, Seasonal Veggies, Basil Pesto
(Made With Walnuts/Pinenuts)

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

Braised Fennel ♡ ♡ 19

Curried Lentils, Herbed Eggplant Purée

Seasonal Quiche 17

Mixed Greens

Roasted Heritage Chicken ♡ 27

Mashed Potatoes, Mushrooms, Leeks,
Grain Mustard Jus

Pan-Roasted Salmon* ♡ 28

Ratatouille, Watercress, Remoulade

Pomodoro ♡ 17

Spaghetti, 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, Caper-Brown Butter

Beef Bourguignon ♡ 39

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

Sides ♡

French Fries ♡ 6

Tarragon Aioli

Vadouvan Carrots ♡ 10

Honey-Yogurt, Pistachios, Banyuls Gastrique

Green Beans Almandine ♡ 9

Mac & Cheese 9

Mornay, Gruyère, Parmesan

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

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

BREAKFAST / BRUNCH

MON - FRI 8 AM - 11 AM

SAT - SUN 8 AM - 3 PM

Breakfast

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

Seasonal Quiche 17

Mixed Greens

Lemon-Ricotta Pancakes ♡ 16

Blueberry Compote, Maple Syrup

Pain Perdu ♡ 16

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

Ratatouille Omelet ♡ 16

Goat Cheese, Zucchini, Squash, Tomatoes, Crispy Fingerlings

From The Bakery ♡

LIMITED AVAILABILITY

Cinnamon Roll 6

Brown Sugar & Cinnamon Swirl, Cream Cheese Frosting

Mini Pain Au Raisins 6

Choux, Iced Chocolate, Chocolate Cream

Canelé 5

Caramelized Crust, Tender Vanilla-Rum Center

Croissant 5

Pain Au Chocolate 6

Pastry Basket 17

Croissant, Pain Au Chocolat, Canelé, Pain Aux Raisins

Sides

Turkey Sausage 7

Applewood-Smoked Bacon 7

Crispy Fingerlings 7

Seasonal Fruit 7

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, Capers, Pepperoncini Brine

Lavender French 75 14

Citadelle Gin, Lavender Honey, Lemon, Bubbles

Spirit-Free

Libations 10

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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