CAFÉ Monet

at McLEAN PROJECT FOR THE ARTS



BRUNCH

WEEKENDS 9AM - 3PM

Appetizers

Seasonal Soup 11

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

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

Mains

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

Yogurt Parfait 9
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 and Gruyère Omelet 16
Crispy Fingerlings, House Salad

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

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

Sides

French Fries 7
Tarragon Aioli

House Salad 7
Red Wine Vinaigrette

Croissant 5

Pain Au Chocolate 6

Turkey Sausage 7

Crispy Fingerlings 8

Eggs Your Way 7

Multigrain Toast 4

Applewood-Smoked Bacon 7

Seasonal Fruit 8

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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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

Bloody Mary 14
Tito's Vodka, Bloody Mary, Olive

Mimosa 11
Orange Juice, Bubbles

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

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

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

Coffee LAVAZZA

Drip Coffee 5

Espresso 4

Macchiato 5

Cappuccino 6

Latte 6

Tea PALAIS DES THÉS 5

Black Iced Tea

English Breakfast

Earl Grey Blue Flowers

Sencha Ariake

Imperial Grand Jasmine

Tropical Garden Iced Tea (Decaf)

Infusion De Chamomile (Decaf)

Rooibos Bourbon (Decaf)

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Beverage Director: Darlin Kulla
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