

# MENU

## SNACKS

- Sourdough Baguette & Vermont Creamery Butter **V** ..... \$7
- Brooklyn Hot Dog **K** ..... \$8  
*all-beef Brooklyn Hot Dog Co, Martin's potato roll*
- Chips & Dip **VG** ..... \$9  
*smoky carrot dip, sea salt pita chips*
- Hummus & Veg **VG GF** ..... \$16  
*fresh hummus, crunchy vegetables, evoo, sesame seeds*
- Burrata & Squash **V GF** ..... \$18  
*burrata, roasted squash, arugula, brown butter & sage vinaigrette*

## SOUPS & SALADS

- Soup ..... \$10  
• *Sausage & Kale Minestrone*  
• *Carrot Ginger **V GF***
- Farro Salad **V** ..... \$12  
*farro, pistachios, shaved Parmesan and fresh herbs*
- Chicken Salad **GF** ..... \$12  
*roasted chicken salad*
- Little Gem Salad **VG GF** ..... \$16  
*beets, orange segments, fennel, citrus vinaigrette, hazelnut*  
*Add grilled chicken ..... \$9*

## SANDWICHES

- Grilled Vegetable Panini **V** ..... \$16  
*zucchini, bell peppers, eggplant, pesto on ciabatta*
- Brekkwich ..... \$18  
*heirloom egg, sausage, tomato relish, cheese custard, croissant bun*
- Ham & Butter ..... \$18  
*American country ham, Vermont Creamery butter, black pepper on sourdough baguette*
- Salami Cotto ..... \$18  
*miso mayo, piparra peppers, hamburger dills on ciabatta*

## MAINS

- Mac n Cheese **K V** ..... \$15  
*cavatappi, four cheese blend*
- Meatballs & Polenta **K** ..... \$16  
*braised beef meatballs, Anson Mills polenta, tomato ragu*
- Ratatouille **VG GF** ..... \$17  
*zucchini, peppers, tomatoes and eggplant*
- Chicken Cutlet ..... \$19  
*free-range breaded chicken breast, lemon, quick pickled fennel salad*
- Meat & Cheese Board ..... \$39  
*country ham & salami, chef's choice artisanal cheese, FROG\* Jam, pickled surprise, sourdough ciabatta (serves 1-2 people)*

## DESSERTS

- Big Ole Cookie ..... \$8  
• *Miso Sesame Snickerdoodle*  
• *Double Ginger Molasses*  
• *Whole Wheat Chocolate Chip*
- Chocolate Pot O'Creme ..... \$8
- PASTRIES
- Muffin ..... \$5  
• *Cranberry & Orange*  
• *Pumpkin Spice*
- Croissants  
• *Plain ..... \$6.50*  
• *Chocolate ..... \$7*  
• *Pistachio ..... \$7.50*
- Sweet Slice ..... \$6  
• *Chocolate Babka*  
• *Banana Coffee*

## COFFEE

*Proudly brewing Brooklyn-based Parlor Coffee*

- Coffee ..... \$4  
Espresso ..... \$6  
Cappuccino ..... \$6  
Latte ..... \$6  
Macchiato ..... \$6  
Cortado ..... \$6  
Cold Brew ..... \$5  
*available milks: whole, oat, almond, skim*

## BEER & WINE

- Brooklyn Lager ..... \$10  
Coney Island Pilsner ..... \$10  
Brooklyn Brewery Seasonal .... \$10  
Gotham Project  
Cabernet Sauvignon ..... \$12  
Ah-So Navarra Rosé ..... \$12  
Ah-So Navarra White ..... \$12

Brooklyn Museum Members receive a 10% discount on their meal, plus a free dessert with the purchase of a Main. Interested in becoming a Member? Visit the Member Services Desk.

Our menu is created in collaboration with acclaimed Brooklyn restaurateur and sommelier André Hueston Mack and his neighborhood

**V** vegetarian **VG** vegan  
**GF** gluten-free **K** kid favorite

\*FROG: fig, raspberry, orange, ginger

*Sons*