



Where art meets appetite.

Open Wednesday- Sunday from 11:00am-3:00pm
everson.org/louise

All menu items inspired by the season and the art that surrounds us inside the Everson Museum of Art.

SALADS

The Louise Ceasar \$14

Romaine lettuce draped in our house Ceasar, crowned with shaved Parmigiano-Reggiano and Italian ciabatta soaked croutons.

Add roasted turkey or chicken breast +\$6

Palette of the Season \$15

A painter’s mix of pomegranate jewels, Honeycrisp apple slices, pickled red onion, candied walnuts, and crumbled feta over spring greens, finished with our apple cider vinaigrette. *Autumn on a plate.*

SHARE PLATE

Still Life with Bread & Honey \$22

A little masterpiece for two: toasted garlic-herb baguette, crisp apples, whipped goat cheese with edible blooms and pomegranate seeds, local honeycomb, fig jam, artisan salumi, and fresh grapes.

A gallery of sweet, savory, and everything in between.

SANDWICHES

Autumn Muse \$17

Roasted turkey, apple slaw, creamy Brie, and cranberry aioli layered on toasted seven-grain bread. *A bite of nostalgia painted in fall tones.*

The Sirloin Study \$18

Slow-roasted sirloin with caramelized onions, Gruyère cheese, and spicy roasted garlic rosemary aioli, pressed between toasted ciabatta. *Bold, comforting, and quietly confident, like your favorite oil painting.*

PLATES

Pumpkin Mac & Cheese \$24

Chef’s choice pasta folded into a velvety pumpkin cheddar sauce, baked inside a mini roasted pumpkin. *A cozy sculpture of comfort.*

Wild Mushroom & Shallot Tart \$18

Caramelized shallots, earthy mushrooms, and herbed goat cheese wrapped in flaky puff pastry. *A nod to rustic French art and modern indulgence.*

Sirloin & Roasted Veggie Grain Bowl \$22

Tender sirloin over wild rice and caramelized vegetables, finsihed with a roasted shallot balsamic drizzle. *Warm, grounded, and gallery-ready.*

SIDE EXHIBIT

Apple Slaw \$6

Sweet, crispy, and slightly tangy. *A refreshing pop of color to add to your courses.*

Soup of the Day \$6

An exhibition of comfort, curated by the chef daily.

DESSERT

Caramelized Pear & Caramel Affair \$10

Buttery pears glazed in caramel, draped over vanilla bean ice cream finished with a golden caramel brushstroke and sea salt sparkle.

Affogato \$8

A scoop of vanilla bean gelato “drowned” in a shot of rich espresso a minimalist Italian indulgence worthy of a museum frame.

BEVERAGE GALLERY

Soda Pop \$2.50 Classic fizz. Ask about flavors.

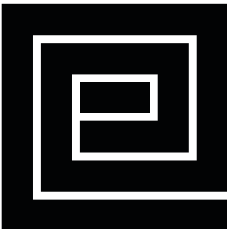
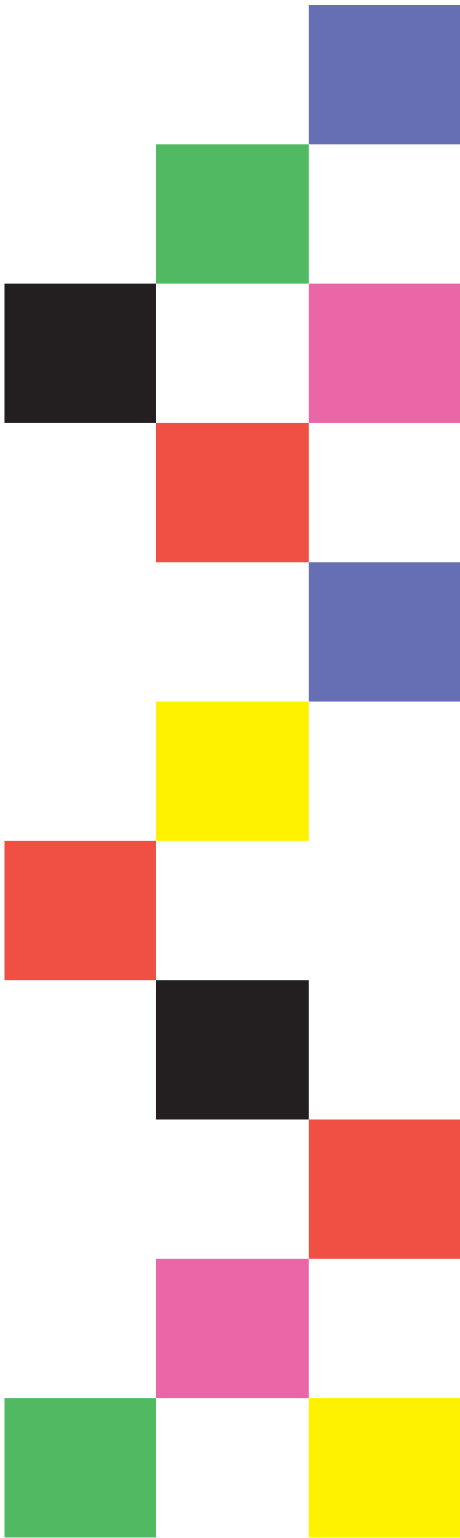
The Daily Grind \$3.50 Fresh-brewed coffee, bold as a brushstroke.

Still or Sparkling Water \$4.00 Choose your mood: serene or effervescent.

Spot of Tea \$3.00 A single steep for quiet contemplation.

Pot of Tea (ask for flavors) \$10.00 For those who linger like a Monet morning.

Latte Atelier \$4.00 Espresso meets milk: add cold foam or flavor to design your own masterpiece.



Everson
Museum
of Art