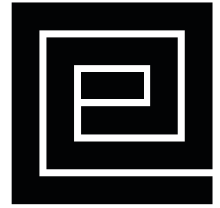




*Where art meets appetite.*

Open Wednesday–Sunday from 11:00am–3:00pm  
[everson.org/louise](http://everson.org/louise)



## 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.

*A colorful celebration of flavor.*

## 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

### **Cheddar in Composition \$14**

Chef's choice pasta folded into a velvety cheddar sauce.

*A study in warmth, texture, and restraint.*

### **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.*

## **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**

### **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.

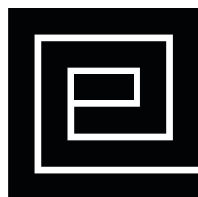
### **Pot of Tea (ask for flavors) \$10.00**

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.

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



**Everson**  
Museum of Art