

MENU

SOUP

*Includes anaheim chili corn muffin.
Gluten-free roll (+\$1) upon request.*

Chipotle Buffalo Chili **DF GF**

Soup of the Day

Cup \$5 Bowl \$6

SALADS

*Includes anaheim chili corn muffin.
Gluten-free roll (+\$1) upon request.*

Avocado Chicken Caesar \$12

Herb-roasted chicken, chopped romaine, tomatoes, avocado, crispy tortilla sticks, shaved parmesan cheese, cilantro caesar dressing

Seasonal **DF GF** \$13

Herb roasted chicken, mixed greens, feta, cucumber, kalamata olives, grape tomato, marble carrot, sunflower seeds, roasted red pepper vinaigrette

Quinoa Power Bowl **Vg DF GF** \$8

Mixed greens, arugula, quinoa, avocado, hard-boiled egg, black bean corn salsa, radish, agave lime vinaigrette

Eiteljorg **Vg DF GF** \$8

Mixed greens, arugula, strawberry, blueberry, candied almonds, raspberry chipotle vinaigrette

Add avocado \$2

Add seared sesame tofu \$3

Add applewood smoked bacon \$3

Add herb-roasted chicken \$4

SANDWICHES

*Includes freshly fried tortilla chips & salsa.
Gluten-free bread or tortilla (+\$2) upon request.*

BLT & A \$12

Bacon, lettuce, tomato, avocado, chipotle aioli, toasted wheatberry bread

Almond Apricot Chicken Salad \$12

Herb roasted chicken, apricots, almonds, honey, celery, onions, leaf lettuce, toasted wheatberry bread

Ratatouille Torta **V** \$12

Breaded eggplant, mozzarella, zucchini, roasted red pepper, pesto aioli, focaccia bread

Lemon Caper Shrimp Po' Boy \$13

Lemon pepper shrimp, arugula, tomato, crispy capers, cajun remoulade, toasted baguette

Pineapple BBQ Bacon Burger \$14

6oz beef patty, applewood smoked bacon, cheddar cheese, lettuce, roasted pineapple barbeque sauce, brioche bun

All sandwiches served with freshly fried tortilla chips.
Substitute tortilla chips for any of the following:

Eiteljorg side salad \$2

Cup of soup \$2

French fries, ketchup \$2

Basket of tortilla chips, salsa & guacamole \$3

PAIRS

\$12

Includes your choice of any two:

Cup of soup or

Half Eiteljorg salad or

Half sandwich (*excludes Guacamole Burger*)

QUESADILLA + TACOS

Gluten-free tortilla (+\$2) upon request.

Quesadilla of the Day \$12

Guacamole, salsa

Vegetarian

Cheddar jack cheese, corn, peppers, onions, guacamole, salsa

Tacos

Three flour tortillas, queso fresco, pickled carrot cabbage slaw, cilantro lime crème

Seared Sesame Tofu \$12

Chicken \$12

Shrimp \$14

Bison \$14

Bison Nachos \$13

Ground bison, green chili cheese sauce, black bean corn salsa, tomato, cilantro lime creme

KIDS

Gluten-free bread (+\$2) upon request.

Kid's Quesadilla & Fruit Salad **V** \$6

Chicken Tenders & French fries **DF** \$6

Two tenders, french fries

Ketchup, BBQ sauce, honey mustard or ranch

Chicken Tenders & French Fries **DF** \$12

Four tenders, french fries

Ketchup, BBQ sauce, honey mustard or ranch

PB & J with Fruit Salad **Vg DF** \$6

Peanut butter, strawberry jelly, wheatberry bread

Grilled Cheese **V** \$6

Cheddar cheese, toasted wheatberry bread

A LA CARTE

Eiteljorg Side Salad **V DF GF** \$4

Fruit Salad **V DF GF** \$4

French Fries, Ketchup **V DF** \$5

Chips, Salsa & Guacamole **V DF** \$5

Anaheim Chili Corn Muffin \$2.25

Cookie \$2.25



THANK YOU FOR VISITING

Eiteljorg
Museum
Café

V Vegetarian | Vg Vegan | GF Gluten Free | DF Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate people with food allergies, however, all items are prepared on shared equipment and in kitchens where the following items are present: milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish. We cannot guarantee any food to be completely free of allergens. All prices subject to applicable sales tax. Prices subject to change.