

TEA SERVICE

after 2:30 p.m.

Afternoon Tea

An elegant tiered service of assorted house made savory finger foods, scones, pastries, and chocolate with freshly brewed tea 18

Royal Tea

Afternoon Tea with a glass of wine or champagne 24

Scones

Assorted house made scones with English cream and jam 7

TEAS

The Frick's own specialty tea blend

Earl Gray (regular or decaf), English Breakfast, Russian Caravan, Darjeeling, Black Currant, Chocolate Mint, Apricot, and Sencha Green teas

Assorted herbal teas – Lemon Grass, Peppermint and Raspberry



The Café AT THE FRICK



Frick Art & Historical Center

7227 Reynolds Street

Pittsburgh, PA 15208

(412) 371-0600

TheFrickPittsburgh.org

WINES

By the Glass

White

Oak Vineyards Chardonnay, CA '08	6
Arrowood Chardonnay, Sonoma '06	8
Clifford Bay Sauvignon Blanc, Marlborough NZ '09	7
The Café at The Frick Pinot Grigio, Italy '07	7
Rudi Wiest Mosel River Riesling, Mosel GR '07	7
Galen Glen Vineyards Ice Wine, Easton PA, '07	8

Red

Bommarito Cabernet Sauvignon, Napa '07	8
Cameron-Hughes Merlot Lot 166, Napa '07	7
Kilda Shiraz, Australia '08	6
Mud House Pinot Noir, Central Otaga NZ '08	7
Hayman & Hill Meritage, Monterey '06	8

Sparkling Wine

The Café at the Frick Brut, CA	7
Korbel Brut, Half Bottle, Napa NV	15

By the Bottle

White

Pine and Post Chardonnay, Washington '07	18
Ravenswood Chardonnay, Sonoma '06	28
Trefethen Chardonnay, Napa '06	36
Pomelo Sauvignon Blanc, Napa '08	25
Rudi Wiest Rhein River Riesling, Rheinhessen GR '07	24
King Estate Pinot Gris, Willamette Valley '07	26
Spencer and Roloson Grenache Blanc, CA '07	27
St. Supery Virtu (Sauvignon Blanc & Semillon), Napa '06	27
Caymus Conundrum, Half Bottle, Sonoma '07	18

Red

Arrowood Cabernet Sauvignon, Sonoma '05	31
Liberty School Cabernet Sauvignon, Paso Robles '07	27
Souverain Merlot, Alexander Valley '06	27
Anterra Merlot, Italy '07	18
Swanson Merlot, Half Bottle, Napa '04	17
Montevina Forte Sangiovese/Cabernet, CA '05	26
La Posta Cocina Blend Malbec/Syrah, Mendoza '07	28
Gundlach Bundschu Pinot Noir, Sonoma '05	33
Edmeades Zinfandel, Mendocino '06	31

Sparkling Wine

Moet Chandon White Star, France NV	50
Sofia (Coppola) Blanc de Blanc, Monterey '08	30

MARTINIS

Classic Martini	Stoli or Tanqueray with a suspicion of vermouth	7
Cosmopolitan	Stoli, Triple Sec, lime juice, and cranberry juice	7
Pomegranate Martini	Stoli, Triple Sec, and pomegranate purée	7
Lemon Drop Martini	Stoli with sweetened citrus juice	7

CLASSIC COCKTAILS

Cape Cod	Stoli with cranberry juice	7
Bay Breeze	Stoli with cranberry and pineapple juice	7
Manhattan	Maker's Mark bourbon with sweet vermouth	7
VO and 7	Seagram's VO and sprite	7
Vodka/Gin Tonic	Stoli/Tanqueray with tonic water	7
Bloody Mary	Stoli and The Café's original Bloody Mary mix	7
Screwdriver	Stoli with fresh orange juice	7
Cuba Libre	Bacardi rum, Coke and lime	7
Mai Tai	Bacardi rum, citrus syrup, grenadine, pineapple and orange juice	8

SPARKLING COCKTAILS

Champagne Mimosa	7
Champagne Sunrise	7
Kir Royale	8
Bellini - Champagne and white peach purée	7
Pomegranate Fizz - Champagne and pomegranate purée	7

BOTTLED BEER

Dale's Pale Ale, Longmont CO	4
Stoudts Pilsner, Adamstown PA	4
Troegs JavaHead Stout, Harrisburg PA	4
Weyerbacher Slam Dunkel Double Dunkelweizen, Easton PA	4
Victory Hop Wallop IPA, 22oz., Downingtown PA	7

BEVERAGES

Izze Sparkling Juice - Blackberry, Clementine, Pomegranate	2.75
La Prima Coffee, Iced Tea	1.75
Sodas - Coke, Diet Coke, Sprite	1.50
Saratoga Still Water	2.25
San Pellegrino Sparkling Water - 8.5oz./1 liter	2.25/6.95

LUNCHEON

SOUPS

Carrot and Peach

Puree of Carrots, fresh peaches, and tarragon with blueberry white balsamic gastrique 4

Soupe du Jour

A seasonal selection, house made daily 4

SALADS

Peach and Goat Cheese Tart

Goat cheese custard with Sauder Farm eggs, fresh peaches, fresh cream, and Cipollini onions on pink peppercorn pastry crust topped with local field lettuces with Spanish olive oil and green peppercorns 11

Grilled Watermelon

Grilled watermelon, blackberry balsamic, shallots, curly endive, sunflower seeds, and Bolton feta 11

Heirloom Tomatoes

Local Heirloom Tomatoes, Bolivian rose salt, extra virgin olive oil, goat cheese crostini, micro basil, with Kalamata olive vinaigrette 11

SANDWICHES

Caramelized Zucchini Panini

Caramelized zucchini, roasted tomatoes, fava bean hummus, Greek oregano, on country white bread with rosemary butter 11

Crab Melt

Blue crab, truffle basil aioli, farmer's cheese, and local tomatoes on brioche 11

Portabella Mushroom

Grilled portabella mushroom, avocado mash, pepper relish, and baby spinach on sourdough 11

All half sandwiches 8

THE CAFÉ PRIX FIXE

Choice of soup, entrée, and house made dessert 22

Choice of soup, salad or whole sandwich, and house made dessert 20

Choice of soup, half sandwich, and house made dessert 18

ENTRÉES

Mussels

PEI mussels, candied tomatoes, Vidalia onions, garlic confit, New Zealand spinach, and Dale's pale ale with Allegheny cheese and toasted baguette 13

Black Bean and Mushroom Enchilada

White corn tortillas filled with black beans, mushrooms, and queso fresco with tomatillo salsa and grilled corn-avocado pico 13

Goat Raviolis

Crispy raviolis with a confit of goat, ricotta cheese, and herbs, with sautéed Swiss chard, broccoli-tomato relish, and Allegheny cheese 13

Café side salad 4

Ask Your Server About Today's Composed Cheese Plate 8

DESSERTS 7

All desserts are made fresh daily

Ask your server for a listing of the daily selections



Plate fee for all split salads, sandwiches and entrées 3

Please, no separate checks for parties of 6 or more.

18% gratuity added to parties of 6 or more.

Consuming raw or uncooked shellfish, seafood, meats, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.