

The Café
AT THE FRICK



Winter 2010 Menu

LUNCHEON

SOUP

Yellow Split Pea and Leek – Puree of Yellow peas, leeks, fennel, carrots, celery, and onion with tarragon crème fraîche garnish 4

Soupe du Jour – A seasonal selection, house made daily 4

SALADS

Mushroom Tart – Pastry crust with a custard of Saunder farm eggs, fresh cream, oyster and shitake mushrooms, caramelized leeks, Swiss chard, garlic, petite green salad with white balsamic vinaigrette and shaved Allegheny cheese 11

Napa Cabbage – Napa Cabbage, red endive, carrots, peanuts, cilantro, crispy rice noodles, and white miso vinaigrette 11

Flank Steak – Local flank steak grilled medium rare and sliced with baby arugula, shallots, marinated mushrooms, and blue cheese vinaigrette 11

SANDWICHES

Grilled Asparagus Panini – Grilled asparagus, roasted yellow peppers, alfalfa sprouts, and Gruyere cheese on grilled country white bread with herb butter 11

Jerk Pork – House cured, slow roasted pork with jerk seasonings and spicy jicama-cilantro slaw on a sourdough roll 11

Hot Roast Beef – Cured eye of round local beef roasted medium rare, baby arugula, local goat cheddar, chive aioli and crispy shallots on farm grain bread 11

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

Poussin – Rock Cornish game hen, crispy herbed polenta, sautéed broccoli rabe, and whiskey-currant sauce 13

Pork Loin – Locally farmed pork loin, black eyed pea cassoulet with bacon and herbs, and braised mustard greens 13

Eggplant Arugula Cannelloni – Eggplant, arugula, onion, garlic, fresh herbs, and roasted garlic ricotta with pine nut pesto béchamel 13

Add a Café side salad 4

Ask Your Server About Today's Composed Cheese Plate 7

DESSERTS 7

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

TEA 2

The Frick's own specialty tea blend

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

Assorted herbal teas – Lemon Grass, Peppermint and Raspberry

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.

GLASS WINES

White

La Terre Chardonnay, CA '07	6
Solaire Chardonnay, Santa Lucia '06	8
Stephen Vincent Sauvignon Blanc, Lake County '08	7
McManis Pinot Grigio, CA '07	7
Rudi Wiest Mosel River Riesling, Mosel GR '07	7
Galen Glen Vineyards Ice Wine, Easton PA, '07	8

Red

Beringer California Collection Cabernet, CA '06	6
Bommarito Cabernet, Napa, CA '07	8
Trivento Pinot Noir, Mendoza '08	7
Anterra Merlot, Italy '07	7
Tierra Brisa Malbec, Mendoza '07	7

Sparkling Wine

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

MARTINIS

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

CLASSIC COCKTAILS

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

BOTTLE WINES

White

Pine and Post Chardonnay, Washington '06	18
Ravenswood Chardonnay, Sonoma '06	28
Trefethen Chardonnay, Napa '06	36
Pomelo Sauvignon Blanc, Napa '08	25
King Estate Pinot Gris, Willamette Valley '07	26
Pacific Rim Dry Riesling, Columbia Valley '06	19
Caymus Conundrum, Half Bottle, Sonoma '07	18

Red

Paso Creek Cabernet, Paso Robles '05	34
Liberty School Cabernet, Paso Robles '06	28
Souverain Merlot, Alexander Valley '06	27
Swanson Merlot, Half Bottle, Napa '04	17
Bernardus <i>Marinus</i> , Carmel Valley '02	37
Montevina <i>Forte</i> Sangiovese/Cabernet, CA '05	26
La Posta <i>Cocina Blend</i> Malbec/Syrah, Mendoza '07	28
Gundlach <i>Bundschu</i> 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 '06	30

SPARKLING COCKTAILS

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

BOTTLED BEER

Great Lakes <i>Dortmunder Gold</i> , Cleveland OH	4
Great Lakes <i>Nosferatu</i> , Cleveland OH	4
Dogfish 60 <i>Minute IPA</i> , Milton DE	4
Ft. Collins <i>Pomegranate Wheat</i> , Ft. Collins CO	4
Troegs <i>Dreamweaver Wheat</i> , Harrisburg PA	4
Troegs <i>Troegenator Double Bock</i> , Harrisburg PA	4
Voodoo 4 <i>Seasons IPA</i> , 22 oz., Meadville PA	7

BEVERAGES

Izze Sparkling Juice-Assorted Flavors	2.75
Coffee, Iced Tea	1.75
Sodas	1.50
Bottled Water	2.25

AT THE FRICK ART MUSEUM

1934: A New Deal for Artists

January 30 - April 25, 2010