

CAFÉ MENU

—HOT BEVERAGES—

REGULAR AND DECAF COFFEE	\$3
HOT TEA	\$3
HOT CHOCOLATE	\$3
HOT PRESSED CIDER	\$4

—DESERTS—

RUM CREAM PIE A TAVERN TRADITION	\$4
CHOCOLATE FUDGE CAKE RICH FUDGE AND CHOCOLATE CAKE	\$4
COLONIAL WILLIAMSBURG PECAN PIE A TIME-TESTED RECIPE	\$5
CHEESE AND FRUITS AGED CHEDDAR, GOUDA AND MANCHEGO CHEESES, DRIED APRICOTS AND GRAPES	\$8

—OVEN & GRILL—

ALL BEEF FRANKFURTER SERVED ON A CARTER'S BUN SAUERKRAUT, RED ONION RED PEPPER RELISH	\$5 SING / 9 DBL
CHILI DOG SERVED ON A CARTER'S BUN SHARP CHEDDAR AND RED ONIONS	\$7 SING / 13 DBL
SMOKED CHICKEN BBQ COLE SLAW AND CARTER'S BRIOCHE BUN	\$11
GARDEN HERB AND CHEESE QUICHE HERB CUSTARD, SHARP CHEDDAR BOURSIN AND GOUDA CHEESES MARINATED TOMATOES	\$9
MACARONI AND CHEESE CLASSIC BAKED MACARONI AND CHEESE	\$9

CAFÉ MENU

—EXHIBITION SOUPS—

CAFÉ CHILI <i>GF</i>	\$6CUP/8BOWL
FARMHOUSE VEGETABLE <i>GF V</i>	\$5CUP/7BOWL
CORN CHOWDER <i>GF</i>	\$5CUP/7BOWL

—SALADS—

WE BUILD IT SALAD BAR	\$6SM/9LG
CHOICE OF GREENS, MIX-INS TOPPINGS AND DRESSING	
GRAIN BOWL	\$11
QUINOA AND BULGER WHEAT ROASTED VEGETABLES, FETA DRIED FRUITS & PECANS	
CAESAR SALAD	\$8
ROMAINE AND BABY KALE PARMESAN CHEESE, CROUTONS	
GRILLED CHICKEN BREAST	\$4
GRILLED SALMON	\$7

—SANDWICHES—

SLIDER DUO – MIX & MATCH	\$7
EGG SALAD WITH PIMENTO PEPPER TUNA SALAD WITH RED PEPPER RELISH CHICKEN SALAD WITH DRIED FRUITS	
THE CAFÉ CLUB	\$8
ROASTED TURKEY, APPLEWOOD BACON SHARP CHEDDAR, TOMATO AND LETTUCE FOCACCIA ROLL	
GRILLED VIRGINIA HAM CUBAN	\$11
SHAVED VIRGINIA HAM AND ROASTED PORK LOIN, SWISS CHEESE MUSTARD AND PICKLES	
MUSEUM MUFFULETTA	\$11
HAM, GENOA SALAMI, MORTADELLA PROVOLONE AND MOZZARELLA CHEESE OLIVE GIARDINIERA	
CHILLED GRILLED CHICKEN WRAP	\$9
ROMAINE, TOMATO, PARMESAN CHEESE SUN-DRIED TORTILLA	
A CUP AND A HALF	\$10
CHOICE OF SOUP AND HALF SANDWICH	