



# OSCAR'S AT THE MUSEUM

## STARTERS

### SOUP · CUP: \$3 · BOWL: \$4.50

Please ask your server about today's offering of Homemade Soup

### SPREADS AND CRISPS · \$6

Fresh Hummus / Roasted Red Pepper and Walnut / Eggplant and Roasted Garlic. Served with Crisps

### GRILLED FLAT BREADS

#### MARGHERITA · \$6

Local Tomatoes, Buffalo Mozzarella, Garden Basil, and Fine Olive Oil

#### CARNE ASADA · \$8

Grilled Grass-Fed Tenderloin, Buffalo Mozzarella, and Spicy Pico

## SANDWICHES

All sandwiches come with choice of

Sweet Potato Chips, French Fries or Fresh Fruit

### BEEF TENDERLOIN · \$11

Grass-Fed Beef Tenderloin, Caramelized Onions, Gorgonzola, Heirloom Tomatoes, and Arugula with Homemade Smoked Mayo

### DOWNTOWN CLUB · \$10

House Smoked Turkey, Applewood Bacon, Manchego Cheese, Crisp Lettuce, and Local Tomatoes, Stacked High with Homemade Smoked Mayo

### CHICKEN SALAD · \$10

Sour Cream and Pecan Chicken Salad Sandwich on Toasted Cranberry Walnut Bread

### REMBRANDT · \$10

Half Pound Hand-Pressed Sirloin Burger with Local Lettuce, Tomato, and Red Onion with choice of New York Cheddar, Manchego Cheese, White Vermont Cheddar, or Gorgonzola, served with Pickling Cucumber Wedge

ADD APPLEWOOD SMOKED BACON .50

### GRILLED PIMENTO CHEESE · \$7

NY Cheddar and White Vermont Cheddar on White or Wheat Bread

### IT'S A WRAP · \$9

Grilled Local Summer Vegetables, Manchego Cheese, Hummus, and Greens. Served with Taziki Sauce

### SOUP AND HALF · \$7

Enjoy a cup of today's soup along with a choice of half sandwich: Chicken Salad or Grilled Pimento Cheese

Please no substitutions

One check required for parties of 8 or more and 20% gratuity will be added

\$2 surcharge for split plates

10% discount for Museum Members

## PLEASE ASK YOUR SERVER ABOUT CHEF LORRIN'S OFFERING FOR TODAY

## SALADS

### LADY HELEN'S HOUSE SALAD · \$4.50

Hand-Picked Field Greens, Pickling Cucumber, and Local Farmed Tomatoes with Choice of Dressing

### OSCAR · \$12

Jones Valley Urban Farm Greens, Grilled Shrimp, Chicken, Asparagus, and Local Tomatoes, with our Green Goddess, and Shaved Manchego Cheese

### LADY PEA SALAD · \$7

With Local Farmed Tomatoes and Jones Valley Urban Farm Arugula

### CAESAR · \$8

Crisp Romaine, Classic Dressing, Shaved Manchego Cheese, and Tomatoes

WITH

GRILLED CHICKEN · \$10

GRILLED SHRIMP · \$11

GRILLED SALMON · \$12

### SOUTHERN STYLE COBB · \$12

Lady Peas, Chopped Greens, Grilled Peaches, Silver Queen Corn, Applewood Smoked Bacon, Smoked Chicken, Tomatoes, and Toasted Pecans lightly tossed in a Barbeque Vinaigrette

### SOUR CREAM AND PECAN CHICKEN SALAD · \$10

Served with Summer Fruit and Cranberry Walnut Bread

## DESSERTS

### PUDDIN'S BANANA PUDDING · \$5.50

Our Famous Banana Pudding served in a Mason Jar and topped with Meringue

### GRILLED PLANTATION CAKE · \$5.50

With Fresh Local Berries and Peaches topped with Chantilly Cream

### DARK CHOCOLATE PIE · \$6

With Praline

## BART THE ART BAT'S FAVORITE BITES

### CRISPY CHICKEN FINGERS WITH FRIES · \$5

### MINI HAMBURGERS OR CHEESEBURGERS WITH FRIES · \$5

### GRILLED CHEESE SANDWICH WITH FRIES · \$4

### BAT FRIES · \$1.50

## BEVERAGES

### \$2

Red Diamond Ice Tea

Sodas

Red Diamond Fresh Brewed Coffee

Hot Tea

### BEER · \$4

Heineken

Amstel

Bud Light

Miller Light

### SAN PELLEGRINO · \$3

### WINE · \$5.50 GLASS

Cono Sur Chardonnay

Cono Sur Pinot Noir