

# Breakfast

*Served Saturday and Sunday  
9am to 3pm*

## eggs

*All egg dishes are served with choice of  
wheat or sourdough toast,  
fresh fruit or potatoes*

*Substitute egg whites 1.25*

### Classic B.E.P.

Two eggs any style, breakfast potatoes, and choice of applewood smoked bacon or chicken sausage 7.95

### Mediterranean

Two eggs scrambled with fresh basil, feta cheese and chopped tomatoes 8.95

### Asparagus Scramble

Two eggs scrambled with Swiss cheese and crispy bacon 9.95

### Prime Smoked Salmon

Prime Scandinavian smoked salmon scrambled with two eggs, sweet red onions, fresh chopped tomatoes and dill 9.95

### La Jolla Omelet

Our specialty with melting mozzarella, applewood smoked bacon, sautéed mushrooms and tomatoes 8.95

### Florentine Omelet

Sautéed baby spinach, chicken sausage and imported feta cheese 9.95

### Grilled Artichoke and Egg White Scramble

Sun dried tomatoes, basil pesto, grilled artichokes and five egg whites 9.95

### Power Trip

Five scrambled egg whites with snipped scallions, fresh tomatoes and basil complete with black beans 9.95

### Jumbo Shrimp Frittata

Fresh asparagus, grilled artichokes topped with melting manchego cheese 11.95

## pancakes

Made from scratch...

### Buttermilk/ChocolateChip

Blueberry/Cornmeal/Raspberry Pecan

Served with maple syrup and European butter

Short stack (2) 5.00

Full stack (3) 7.00

Add side eggs any style 1.95

Add side applewood bacon or chicken sausage 2.95

# classics

### Cinnamon Raisin French Toast

*Bread & Cie* fluffy cinnamon bread dipped in a traditional French egg mixture, griddled to golden brown and Served with three berry coulis and maple syrup 9.95

### Homemade Granola

Our recipe is coconut flakes, toasted pecans, cinnamon, and raisins served with low fat vanilla yogurt and seasonal berries 6.95

### Hot Cereal

Rolled oats with green apples, raisins and toasted almonds spiked with cinnamon and served with brown sugar and low fat milk 6.95  
Add fruit 1.50

### Seasonal Fruit Salad

A bountiful combination of our best seasonal fruits with low fat vanilla yogurt 6.95

### Huevos Rancheros

Two fried eggs over corn tortillas with classic Ranchero sauce, Vermont cheddar, black beans and pico de gallo 8.95  
Add marinated flank steak 5.00

## side orders

Two eggs 1.95  
Applewood Bacon 2.95  
Rosemary potatoes 2.95  
Chicken sausage 2.95  
Toast 1.95  
Black beans 2.50  
Tortillas 1.95 (corn or flour)  
Low fat yogurt 2.50

## MUSEUM CAFE

Phone: 858-456-6427

We deliver in the Village of La Jolla

### HOURS

MONDAY-FRIDAY 11:00AM TO 3:00PM

SATURDAY & SUNDAY 9:00-3:00PM



by

**GIUSEPPE**  
RESTAURANTS & FINE CATERING

Located at the Museum of Contemporary Art  
San Diego, La Jolla

700 Prospect Street La Jolla, California 92037  
Tele. (858) 456-6427 Fax (858) 456-6239

[www.mcasdcafe.com](http://www.mcasdcafe.com)

**TAKE OUT MENU**  
**Pick Up Delivery**

# salads

All salads are served with Bread & Cie breads

## GIUSEPPE Caesar

Tender romaine hearts lightly tossed with our famous Caesar dressing, artisan garlic croutons, Parmigiano Reggiano, and snipped chives 8.95  
Add grilled lemon pepper chicken 3.00  
Add harvest chicken salad 3.00  
Add marinated Pacific salmon 6.00  
Add grilled Moroccan spiced shrimp 6.00  
Add marinated flank steak 5.00

## Classic Cobb

All natural roasted turkey complete with all the classic condiments, to include applewood smoked bacon, boiled eggs, onions, avocado, and blue cheese crumbles on field greens and romaine hearts 10.95

## Candied Pecan Salad

Our signature salad...

Julienne of Granny Smith green apples, imported gorgonzola, and lemon pepper natural chicken with organic field greens finished with GIUSEPPE Special Balsamic vinaigrette 10.95

## Red Ruby Beet and Orange Salad

A mélange of field greens complete with tender roasted beets, seasonal orange segments, salt roasted California almonds, Laura Chenel's goat cheese and GIUSEPPE Special Balsamic vinaigrette 9.95

## Pacific Salmon Salad

Grilled filet of salmon served over romaine and organic field greens with a tropical fruit chutney, toasted sesame seeds, and garlic citrus vinaigrette 12.95

## Mexican Papaya and Shrimp

Grilled wedges of Mexican papaya coupled with feta cheese crumbles and Florida shrimp over a bed of romaine hearts with a cumin vinaigrette 12.95

## Poached Chicken Salad

Tender breast of poached chicken lightly seasoned with garlic oil and lemon pepper served over organic field greens with shaved Parmigiano and wild fennel chiffonade 10.95

## Seared Fennel Crusted Tuna

Organic field greens garnished with new potatoes, olives, boiled eggs, ripened tomatoes and a red wine shallot vinaigrette 13.95

## Herb Marinated Flank Steak

A mix of baby arugula and spinach finished with roasted mushrooms, asparagus, shaved Parmigiano and GIUSEPPE Special Balsamic vinaigrette 12.95

## Caprese

Fresh mozzarella over baby greens with ripened tomatoes, olives and basil finished with garlic infused olive oil and balsamic 10.95

# LUNCH

Served daily 11am to 3pm

## grill

All grill items are served with roasted Yukon gold potatoes

## Cove Burger

Complete with chipotle aioli and smoked gouda melting on top with onion marmalade, tomatoes and lettuce 9.95

## GIUSEPPE Special

All natural grilled chicken with tricolor bell peppers, onions, melting Swiss cheese, organic field greens and a drizzle of balsamic vinaigrette over artisan ciabatta 9.95

## Ultimate Grilled Cheese

Melting mozzarella, tomatoes, Parma prosciutto and basil pesto open faced on sourdough 9.95

## Grilled Ahi Tuna

Sautéed peppers, red leaf lettuce, fresh tomatoes and basil aioli on artisan ciabatta 11.95

## drinks

Fresh Brewed Ice Tea...2.50

Soft Drinks...2.50

Fresh Squeezed Orange Juice

Sm...2.25 Lg...3.75

Lemonade...1.95

## coffee

Coffee—Fresh roasted blend 1.95

Espresso—single 2.00, double 2.50

Cappuccino—Espresso, foamed milk  
single 3.25, double 3.75

Café Latte—Espresso, steamed & foamed milk  
single 3.50, double 4.00

Café Mocha—Espresso, steamed milk, chocolate  
single 3.75, double 4.25

## soups

Soup of the Day  
cup 3.75

Vegetarian Black Bean Chili  
Topped with sour cream and  
cheddar cheese

# sandwiches

All sandwiches are served with a field greens

## Certified Angus Roast Beef

Accompanied with a delicate truffle aioli, caramelized onions, gorgonzola spread, ripe tomatoes and lettuce on artisan ciabatta bread 8.95

## White Albacore Tuna Melt

With melting cheddar cheese, sweet red onions and tomatoes on artisan sourdough 8.95

## Grilled Artichoke

Olive tapenade, Swiss cheese, baby arugula on artisan ciabatta bread 9.95

## Parma Prosciutto

Seasonal figs, manchego cheese, and organic greens on sourdough 9.95

## Harvest Chicken Salad

Pulled all natural chicken breast lightly tossed with orange spiked aioli, Bartlett pears, celery hearts and toasted pecans on choice of bread 9.95

## Applewood Bacon and Avocado BLT

On your choice of bread 8.95

## Mango Jalapeño Quesadilla

Warm flour tortilla folded with ripened mango, red onions, jalapeno, avocado and smoked gouda served with classic pico de gallo 8.95

## Turkey Pesto Wrap

Baby spinach, chopped tomatoes and avocado folded in a warm flour tortilla 8.95  
Substitute marinated flank steak 5.00

## sweets

Ask about our Daily Selections

Check out



[www.mcasdcafe.com](http://www.mcasdcafe.com)