**LUNCH**

CHICKEN NOODLE SOUP | 4
egg noodles

CORNBREAD SERVICE | 5
smoked butter, preserved accompaniments, hot sauce

choose from the following hot sauces:
mild green chile, hot red chile, hot pawpaw & aji sugar rush

ROASTED CAULIFLOWER | 6
blue cornbread, cauliflower, grapefruit, fried hominy, charred onion oil

THREE SISTERS CROQUETTES | 6
white bean and squash croquette, hominy, pepper jam

BASS DUMPLINGS | 9
strawberry vinegar glaze, strawberry sweet and sour, Missouri hackleback caviar

DUCK BANH MI SANDWICH | 11
pickled carrot, cara cara orange, cucumber, jalapeño, cilantro, gochujang aioli sweet potato chips

WILD RICE | 12
oyster mushroom, lion’s mane mushroom, squash, black walnut, mushroom vinegar, juniper oil

**DESSERTS**

SWEET POTATO WHOOPIE PIE | 6
smoked sweet potato, sweetened condensed milk

BLUEBERRY AND CORN PANNA COTTA | 6
popcorn

MAPLE ICE CREAM | 4

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Your patronage helps support the mission-driven work of Kemper Museum. Members receive discounts in the Café and Museum Shop. Ask us for details!

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness*
WINE

SPARKLING
TORRE ORIA CAVA BRUT | 6
Spain
LOUIS PICAMELOT BLANC DE BLANCS | 7
France
ACINUM PROSECCO | 7
Italy

WHITE
FIELD RECORDING ‘SKINS’ CHENIN BLANC | 8
Central Coast, California
MORGAN SAUVIGNON BLANC | 6.5
Monterey, California
BICHOT MÂCON-VILLAGES CHARDONNAY | 6.5
Burgundy, France
RED NEWT CELLARS RIESLING | 6
Finger Lakes, New York
FORIS VINEYARDS MOSCATO | 6
Alpine Valley, Oregon
O FILLO DA CONDESA ALBARIÑO | 5.5
Galicia, Spain

ROSÉ
LE ROSÉ DE CASSAGNAU PAYS D’OC | 5
France
ZORZAL TERROIR ÚNICO PINOT NOIR ROSÉ | 6
Argentina

RED
ROOTS ‘CROSSHAIRS’ PINOT NOIR | 8
Willamette Valley, Oregon
THE FABLEIST CABERNET SAUVIGNON | 7
Paso Robles, California
BROC CELLARS ‘LOVE RED BLEND’
CARIGNAN/VALDIGUE | 7
California