

## Dining at the Indianapolis Museum of Art

### NOURISH CAFE

317-923-1331

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#### Menu:

Nourish Café serves a variety of fresh, healthy and seasonal options sourced from local vendors whenever possible. The menu includes hand-crafted soups and salads, artisan sandwiches, pasta dishes, snacks, to-go items, vegetarian and children's options, and a barista service offering gourmet coffee and other hot beverages. The Café staff can accommodate special dietary needs.

Price points range from \$1 to \$11.

Menu selections take advantage of local and seasonal produce and include grass-fed beef, free-range chicken, sustainable and local products and shade-grown coffee.

The Happy Hour menu, available from 5 to 9 p.m. on Thursdays and Fridays, includes a selection of cocktails, regional microbrews, organic wines, light dinner fare and a tapas menu.

#### *Sample menu items:*

- Curried butternut squash soup (vegetarian/vegan)
- Hot ham and smoked gouda with grained Indiana honey mustard, caramelized onions, and apples
- Spinach salad with grilled flank steak, Indiana tomatoes, Garwood Farms apples, and toasted pumpkin seeds with a caramelized squash vinaigrette
- Mushroom ravioli with sweet red peppers, leeks, fresh tomatoes, summer squash, mushrooms and local kale (vegetarian)
- Roasted vegetable pizza with roasted pumpkin hummus 'sauce,' sweet corn, roasted red peppers, caramelized onions and fontina cheese (vegetarian)

#### Atmosphere and Décor:

Nourish Café's contemporary-casual atmosphere features a combination of table seating and lounge furnishing, providing a welcoming and comfortable mealtime environment for Museum visitors during the day and a chic lounge atmosphere during Happy Hour. Café patrons have a view to the Sutphin Fountain in front of the IMA and its surrounding gardens and a dramatic 800-foot tree-lined allée.

#### Dining Events & Specialty Menu Items:

Nourish Café offers special dining events throughout the year, including holiday brunches, wine tastings, seasonal events and more.

Occurring the first Thursday of each month, the Chef's Table series offers a fun, approachable four-course menu with paired beverages featuring one main ingredient. Guests at the event are seated community style, providing an opportunity to interact with one another and meet the Chef. Occasionally, producers and growers may join us for dinner to speak about their products.

The Chef's Taste series, held on the third Thursday of each month, is a cocktail reception featuring seasonal food and beverage pairings introduced by Nourish Executive Chef Ty Hunt.

For a full calendar of upcoming events at Nourish Cafe, please visit [nourishevents.com](http://nourishevents.com).

Reservations are not needed for the cafe. Reservations or tickets are recommended for special events.

Takeout available.

Outdoor seating available seasonally.

No dress code.

No smoking.

Free Wi-Fi available.

Wheelchair accessible.

Mastercard, Visa, and American Express accepted.

Maximum capacity: 140

Square footage: 5,200

**Hours of Operation:**

Museum hours. Tuesday through Saturday, 11 a.m. to 5 p.m.; Thursday and Friday, 11 a.m. to 9 p.m.; and Sunday, noon to 5 p.m. The IMA is closed Mondays and Thanksgiving, Christmas and New Year's days.

**Locally Sourced Products Include:**

Fischer Farms beef and pork

Capriole Goat Cheeses

Garwood Orchards apples

Harriman Farms tomatoes

Viking Lamb

Hickory Works hickory syrup

Local beers