Lunch served Wed – Fri 11am – 2pm

Chicken and Dumplings $13
Creamy stew of roasted chicken, onion, celery, peas, and carrots, with petite dumplings.

Red Beans and Rice $12
Red kidney beans stewed with chilis, bay, and spices; served on long grain rice.

Café Favorites
Only during Lunch and Brunch hours

Pick Two $10
Sample any of our soups, sandwiches, or salads combined as two half portions.
(Add $1 if selecting Gourmet Grilled Cheese or Apple and Goat Cheese Salad)

Quiche of the Day $11
Chef’s daily quiche creation, served with a side salad.

Soups
House made. Add $1 for bread.

Soup Du Jour cup $4 / bowl $6

Roasted Cauliflower V GF cup $4 / bowl $6
Topped with parmesan and balsamic reduction.

Salads
Only during Lunch and Brunch hours.

Anna Sinton Salad V GF $9
Our classic salad of mixed greens with tomatoes, English cucumbers, red onions, and balsamic vinaigrette.
Add sliced chicken breast for $3

Salad St. Germaine V GF $12
Mixed greens with blue cheese, walnuts, dried cherries, cucumber, red onion, and lemon vinaigrette.
Add sliced chicken breast for $3

Apple and Goat Cheese Salad GF $13
Mixed greens with sliced apples, goat cheese, walnuts and bacon with house lemon vinaigrette.

Children’s Selections
For art lovers 12 and under. Served with fruit or chips

Cheddar Grilled Cheese $5

Peanut Butter and Jelly Sandwich $5

GF Gluten Free V Vegetarian (ask your server about vegan options)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch served Sat & Sun 11am – 3pm

Eggs Lyonnaise $11
Two poached eggs on a toasted croissant with caramelized onion coulis, served with a side salad.

Sunrise Breakfast $7
Two eggs, applewood smoked bacon or turkey sausage with a side of toast or a croissant.

Side of bacon or turkey sausage GF $3

Sandwiches
Only during Lunch and Brunch hours. Served with chips.

Turkey Sandwich $11
Sliced roasted turkey and romaine lettuce with cranberry dijonnaise, on 16 Bricks whole wheat bread.

Chicken Salad Sandwich $10
House chicken salad served on 16 Bricks sliced wheat bread.

Tuna Salad $10
Tuna salad on 16 Bricks wheat bread.

Gourmet Grilled Cheese $12
Decadent blend of gourmet cheeses Roma tomatoes, caramelized onions, and bacon.

Become a Member

Join the Taft and receive a 10% discount in the Lindner Family Café and the Shop!
Ask our Café staff about planning your private dining experience. Tours and custom menus are available for group lunches, and we also offer memorable catered lunches for corporate events.

To Share

Hummus and Crudité V GF $9
Creamy hummus dressed with paprika with a selection of Crudités.

Desserts

Libby’s Desserts Apple Crunch V $6
Graham cracker base, tart apples and cinnamon crumb topping

Libby’s Desserts Peanut Butter Mousse V $6
Layered chocolate and peanut butter

Chocolate Chip Cookie $2
Only $1 if ordered with Taft Museum of Art tea.
### Controlled Experiments

**Inconnu Chardonnay**  
$14 glass / $63 bottle  
California, USA; Chardonnay. Low intervention, ethically farmed; light and pleasurable.

**Tenuta Corleone Rosata**  
$12 glass / $60 bottle  
Toscana, Italy; Sangiovese. Artisanal, organic, and biodynamic. Silky and sensual.

**Subliminal**  
$15 glass / $65 bottle  
California, USA; Cabernet Sauvignon. From 40-year old Santa Ynez Valley vines, dusty tannins and dried fruit, with a bright, fresh, lifted character.

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**Wine**

**WHITE**

**J Vineyards Pinot Gris**  
$11 glass / $44 bottle  
California, USA; Pinot Gris. Crisp and refreshing.

**Stag’s Leap “Karia”**  
$14 glass / $54 bottle  
California, USA; Chardonnay. Smoky vanilla and leather, oak aged.

**ROSE**

**Domaine de Triennes**  
$11 glass / $42 bottle  
Provence, France; Cinsault, Syrah, Grenache, and Merlot. Crisp, smooth, and fruity.

**RED**

**Erath Resplendent**  
$12 glass / $48 bottle  
Oregon, USA; Pinot Noir. Light and fruity on the palate.

**Domaine Saint Gayan**  
$10 glass / $40 bottle  
Rhône, France; Grenache, Syrah, Mourvèdre. Earthy and medium-bodied.

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**Beer**

**MadTree Lift**  
$6  
Kölsch-style ale, 12 oz. can, 4.7% ABV

**MadTree Psychopathy**  
$6  
India pale ale, 12 oz. can, 6.9% ABV

**MadTree Happy Amber**  
$6  
Amber ale, 12 oz can, 6% ABV

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**Other Beverages**

**Iced Tea**  
$1.50

**Lemonade**  
$1.50

**Coke**  
$2

**Diet Coke**  
$2

**Sprite**  
$2

**Ginger Ale**  
$2

**La Croix Pure, Lemon or Lime**  
$2

**Coffee**  
$2.50

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**About the Taft**

The Baum-Taft House, now known as the Taft Museum of Art, is a National Historic Landmark. Martin Baum, a merchant and Cincinnati’s first millionaire, built the house in 1820. Arts patron Nicholas Longworth occupied the house from 1829 until 1863.

Iron magnate David Sinton bought the house in 1871 and lived there with Anna, his only surviving child, and later her husband, Charles Phelps Taft. Taft was the older half-brother of U.S. President William Howard Taft.

In 1900, Anna and Charles Taft began to assemble a renowned collection of fine and decorative arts. In 1927, the Tafts bequeathed their home and collection to the people of Cincinnati. Charles died in 1929, Anna in 1931, and the Taft Museum of Art opened to the public in 1932.

**Tea at the Taft**

As a guest a century ago you might have been offered tea in one of our historic house’s delightful art filled rooms. Now our relaxing café with garden vistas serves as the backdrop to sample our delicious teas!

**Taft Museum of Art Black Tea**  
$4  
Our custom blend of Dayagama and Keemun black tea, featuring Orange Pekoe and wine notes, only available at the Taft Museum of Art. Also available for purchase in the Museum Shop.

**African Sunrise Green Tea**  
$4  
Sencha green tea with raspberry, lemon, and rose petals.

**Sweet Mango Herbal Tea**  
$4  
An exotic and naturally sweet blend of mango, pineapple, orange, safflower, marigold, and strawberry.

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**Treasure Island Punch**  
$8  
Captain Morgan Spiced Rum, orange juice, and Sprite, with a fruit garnish. Served over ice.