

mosaic

Mosaic is shaped by creativity and guided by purpose. Every detail is intentional. Seasonal ingredients, sustainable choices, and the work of artisans define the experience. Each maker was chosen for their story, for the way their craft brings both function and beauty to the table. Like its namesake, every element at Mosaic is thoughtfully placed to form a larger composition that extends the Museum experience. Our hospitality celebrates contrast and connection, where culinary expression meets design. What feels effortless is built on care, creating experiences to be savored in the moment and remembered beyond it.

BUTTERNUT SQUASH SOUP	10	VEGGIE MELT	19
salsa macha, coconut crema		pastrami spices, fall vegetable giardiniera, sauerkraut, swiss, rye	
PUMPKIN HUMMUS	14	SAUTÉED SHRIMP	26
chickpeas, cucumber, cherry tomato, blood orange, pita		cheremoula, almonds, pomegranates, bulgur wheat, pickled cauliflower	
SALAD OF DELICATA & BEETS	17	PAN-ROASTED SALMON	29
cranberries, baby kale, apples, pumpkin seeds, sherry vinaigrette, crumbled cornbread		parsnip purée, radicchio, grapes, shaved fennel, balsamic glaze	
BARLEY BOWL	18	TORTANG TALONG	20
celery root, beets, parsnips, brown butter ranch, hazelnuts		filipino eggplant omelet, ginger rice, red onion, cucumber, banana ketchup	
PORK BELLY BLT	22	MUSHROOM LASAGNA	24
cider-braised bacon, lettuce, beefsteak tomato, texas toast		garlic béchamel, pickled enoki mushrooms, baby kale	
CRAB CAKE SANDWICH	27	SHAWARMA SPICED CHICKEN BOWL	24
yarnick's farm's tomatoes, celery root and apple slaw, apple, arugula aioli, brioche roll		saffron rice, pickled cucumber, golden raisins, garlic aioli	
SHIRRED EGGS	20		
honeynut squash cream, sourdough, yarnick farm greens			
<i>add a thoughtfully sourced protein:</i>		<i>scan me:</i>	
big glory bay salmon	+16	explore the carefully selected farms and artisans behind this week's harvest.	
shrimp	+10		
chicken or pork belly	+10		
tofu	+8		
soft poached eggs	+6		



desserts

CARAMEL APPLE	12	SWEET POTATO CINNAMON BUN	12
caramel ice cream, apple compote, spice cake		cream cheese icing, pecan streusel	
DARK CHOCOLATE CAKE	12	MOSAIC FRUIT PLATE	12
blackberry whipped cream, chocolate ganache		vegan custard, seasonal melons, tropical fruit and berries	

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness.

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bakery

HAM & CHEESE CROISSANT	4
ALMOND CROISSANT	4
SAVORY DANISH	5
SWEET DANISH	5
COFFEE CAKE MUFFIN	6
PUMPKIN SCONE, MAPLE GLAZE	4
BLACK COCOA BROWNIE	6
SEA SALT CHOCOLATE CHIP COOKIES	4

coffee drinks

featuring our mosaic blend

PERSONAL FRENCH PRESS	8
AMERICANO	6
CAPPUCCINO	7
ESPRESSO SINGLE	4
ESPRESSO DOUBLE	6
MACCHIATO	7
LATTE	7
FLAT WHITE	7

soft drinks

SARATOGA WATER still or sparkling, 750 ml	8
COKE, SPRITE, DIET COKE 8-oz glass bottles	5
FEVER-TREE TONIC	6
FEVER-TREE GINGER ALE	6
FEVER-TREE CLUB SODA	6

zero proof

NA SPRITZ giffard's na aperitif syrup, lemon cordial, club soda	12
SPICED CEDERBERG vanilla rooibos, spiced demerara, pressed cranberry juice	12
WINTER TROPICS pineapple, clementine, superjuice, passion fruit	12
ROOTS & IVY beet juice, lemon cordial, rosemary syrup, club soda	12
ZERO-PROOF CAFECITO espresso, spiced demerara, sea salt	12
CORSICAN VANILLA SODA vanilla-clementine syrup, club soda	12
ROSEBERRY FIZZ rosemary and blackberry syrup, super-fruit juice, soda	12
BUTTER ZERO CHARDONNAY	10
BUTTER ZERO PINOT NOIR	10
<i>teas & more</i>	
MOSAIC BLEND green tea-plum flower	12
MATCHA LATTE	13
WILD PEAR TISANE	12
GINGER TISANE	12
WOOHONG BLACK TEA	12
PALAIS DES THÉS TEAS milky oolong, rooibos khoisan, big ben english breakfast	12
CLASSIC BAGGED TEA	6

takeaway snack boxes

HOUSE PICKLES & DIPS fresh cucumbers, coconut yogurt raita, black garlic hummus	8
FOCACCIA apricot preserves, calabrian chili	8

Alcohol purchases limited to Prospect House Association and Art Museum members and their guests. Ask server for details.