

BRUNCH

SAT & SUN
10 AM-2 PM

BUTTERMILK CHICKEN & WAFFLE | 16

hand-breaded buttermilk chicken,
golden belgian waffle, maple syrup

CLASSIC FRENCH TOAST | 15

cinnamon custard brioche, whipped cream,
seasonal berries, breakfast sausage

QUICHE DU JOUR | 16

daily baked quiche, warm hollandaise, seasonal fruit

❖ BRUNCH BURGER | 17

brioche bun, angus beef, aged cheddar,
applewood bacon, fried farm egg,
hand-cut pommes frites

GARDEN OMELETTE | 15

farm eggs, fresh mozzarella, vine tomato, basil,
pesto hollandaise, potato cakes

COUNTRY HAM BENEDICT | 16

southern country ham, farm eggs,
toasted english muffin, classic hollandaise,
potato cakes

LOW COUNTRY SHRIMP & GRITS | 19

atlantic shrimp, smoked bacon, roma tomato,
cremini mushroom, scallion, stone-ground carolina grits

CORNED BEEF HASH | 17

braised corned beef, vidalia onion, potato, farm eggs,
classic hollandaise, seasonal fruit

- ❖ **These items may be served raw or undercooked. Cook to order advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

- **Parties of 6 or more** will have a 20% gratuity added to their order
- **No museum admission** is ever needed to enjoy CAM Café
- **Thursday night dinner** includes **free admission** to the galleries

STILL HUNGRY?

**Members receive
10% DISCOUNT
at CAM Café & Shop.
Join Today!**



CameronArtMuseum.org/Membership

Beverly McIver (American, b. 1962) *Tomatoes*, 1995. Acrylic and oil on canvas
Collection of Cameron Art Museum. A gift by Glen and Florence Hardymon.
Now on View in Cameron Art Museum: The Collection

cam
café
Restaurant + Bar

LUNCH BRUNCH

ME NU

SPRING • SUMMER 2026

Lunch: Tues-Fri 11 AM-2 PM
Brunch: Sat-Sun 10 AM - 2 PM
Dinner: Thurs 5-8 PM

CAMCafe.org

3201 South 17th Street Wilmington, NC 28412 (910) 777-2363

LUNCH

TUES-FRI
11 AM-2 PM

STARTERS

SOUP OF THE DAY | CUP 7 | BOWL 9

CHARCUTERIE WITH A SOUTHERN ACCENT | 19
cheshire farms cured meats, smoked gouda pimento cheese, pickled okra, cucumber & onion, spicy bacon jam, candied pecans, warm buttermilk biscuits

HEIRLOOM MARGHERITA FLATBREAD | 16
roasted heirloom tomatoes, italian cheeses, basil pesto, basil chiffonade

PROSCIUTTO & SAGE SALTIMBOCCA FLATBREAD | 18
spinach, cremini mushrooms, mozzarella, crisp prosciutto, fresh sage

SALADS

ARTISAN CAESAR | 14
baby romaine, toasted brioche, parmigiano reggiano, anchovy-lemon dressing

MASONBORO COASTAL COBB | 21
organic bibb lettuce, chilled shrimp, avocado, nueske's applewood bacon, aged cheddar, egg, grape tomatoes, house bleu cheese

MARKET CHOPPED SALAD (VEGAN) | 17
artisan romaine, cucumber, tri-color sweet peppers, roma tomato, spring onion, chickpeas, green garbanzo, radicchio, baby frisée, white balsamic-truffle vinaigrette

ADD GRILLED CHICKEN TO ANY SALAD | 7

ARTIST



BEVERLY MCIVER (American, b. 1962) is one of North Carolina's most celebrated contemporary painters. In *Tomatoes*, she brings her vibrant, expressive brushwork to an intimate subject: tomatoes ripening on

the vine. Here, the painter revisits memories of meals shared with dear friends, feasting on dishes made from their own gardens.

This recent acquisition joins several beloved works by the artist already in CAM's permanent collection, such as *Taxi Driver*, a portrait of the artist's father. Collectively, these pieces represent the Cameron Art Museum's ongoing commitment to the preservation and promotion of contemporary North Carolina art.

ENTREES

sandwiches served with house chips; substitutions extra

QUICHE DU JOUR | 16
daily baked quiche, warm hollandaise, seasonal fruit

HERITAGE CARNITAS TORTA | 17
slow-braised pork, hatch chile salsa verde, avocado, pickled red onion, queso fresco, cilantro, grilled ciabatta

CHICKEN SALAD CROISSANT | 16
roast chicken salad, butter lettuce, vine tomato, croissant

❖ **WAGYU & GRUYÈRE SLIDERS | 18**
seared wagyu, caramelized onion, aged gruyère, roasted garlic-black pepper aioli, brioche, hand-cut pommes frites

❖ **SESAME AHI WRAP | 21**
sesame-crusting ahi tuna, cucumber, avocado, shaved savoy cabbage, pickled ginger, wasabi mayo, sriracha, soft tortilla

SIDES

HAND-CUT RUSSET FRIES | 6

HOUSE CHIPS | 5

FRESH SEASONAL FRUIT CUP | 5

SWEET POTATO FRIES | 6

KIDS

served with chips, fries, or fruit

GRILLED CHEESE | 9

HAND-BREADED CHICKEN TENDERS | 9

MACARONI & CHEESE BITES | 9

DESSERTS

MOCHA ICE CREAM & BROWNIE SUNDAE | 8

HOMEMADE KEY LIME PIE | 7
with raspberry coulis

WARM APPLE TART | 8
a la mode with french vanilla ice cream

