

DINNER MENU

SPRING • SUMMER 2026

ABOUT THE 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.

STILL HUNGRY?
Members receive
10% DISCOUNT
at CAM Café & Shop.
Join Today!



CameronArtMuseum.org/Membership

CAMCafe.org

3201 South 17th Street

Wilmington, NC 28412 (910) 777-2363

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

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DINNER THURS 5-8 PM

STARTERS

SOUP OF THE NIGHT | 9

GREEN CHICKPEA & OLIVE TAPENADE | 12
with grilled herb focaccia

CRISPY CALAMARI FRITTI | 16
tossed with capers and banana peppers along with a zesty marinara sauce

CHICKEN BARBACOA FLATBREAD | 18
topped with grilled marinated chicken, red onions, adobo-beer barbecue sauce, smoked cheddar-jack cheese, fresh jalapeno and cilantro

ARTISAN CHOPPED SALAD | 15
romaine lettuce, diced cucumber, crumbled chevre, fresh local strawberries, cremini mushrooms, red onion and white balsamic vinaigrette

CLASSIC CAESAR SALAD | 14
romaine hearts, buttered garlic croutons and shaved parmesan

ENTREES

SAUTEED CHICKEN PICCATA | 23
thinly sliced chicken cutlets seared and simmered in a buttery white wine and lemon-caper sauce over our house boursin whipped potatoes, and vegetable du jour

ATLANTIC GROUPEUR OSCAR | 32
cajun seared fillet topped with fresh lump crab, steamed asparagus and sauce bearnaise over stone ground carolina grits

PRIME NEW YORK STRIP | 39 ❖
12-ounce hand-cut prime steak grilled and served with gorgonzola butter, a rich cabernet demi and crispy buttermilk onions alongside our house boursin whipped potatoes and vegetable du jour

VEGETABLE CURRY | 21
chef-selected vegetable medley simmered in a spicy coconut milk green curry sauce over steamed jasmine rice

CAPE FEAR SHRIMP AND GRITS | 26
tender atlantic shrimp sauteed with smoked bacon, diced tomatoes, cremini mushrooms, and fresh scallions over creamy stone ground grits

FRESH CATCH | 28
grilled or cajun seared fresh fish fillet plated with carolina gold rice, and vegetable du jour

LOW COUNTRY LUMP CRABCAKES | 29
seared to perfection and served with carolina gold rice, vegetable du jour, and a citrus beurre blanc

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

- 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

❖ 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.

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