

DINNER MENU

FALL • WINTER 2026

ABOUT THE ARTIST



THOMAS SAYRE studied at the University of North Carolina at Chapel Hill, the University of Michigan, and Cranbrook Academy of Art. Sayre is a sculptor and painter, well known for his large-scale public commissions and use of unusual materials. He paints with tar and smoke, and creates cast sculpture from earthen molds. In *Wild Swan on Coole*, Sayre was inspired by the title poem of a collection by William Butler Yeats. The first stanza refers to the autumn woodland and sky mirrored in brimming water upon which fifty-nine swans float.

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

Thomas Sayre (American, b. 1950) *Wild Swan on Coole*, 2013
(detail) Mixed media on panel. Collection of Cameron Art Museum
Gift of CAPT Jeffrey Whiting in Memory of Jennifer Whiting

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STARTERS

SOUP OF THE NIGHT | 9

TEMPURA CAULIFLOWER FLORETS | 13

red curry and coconut milk dipping sauce (vegan)

CRISPY CALAMARI FRITTI | 16

tossed with capers and banana peppers along with a zesty marinara sauce

LOW COUNTRY CRAB DIP | 16

with savory garlic buttered crostini

CRISPY BACON, MUSHROOM & SMOKED GOUDA

FLATBREAD | 17

with hot honey drizzle

CLASSIC CAESAR SALAD | 14

romaine hearts, buttered garlic croutons and shaved parmesan

FALL SPINACH SALAD | 15

with gorgonzola, pear, roasted pecans, and grilled vidalia onion dressing

ENTREES

VEGETABLE CURRY | 21

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

AMERICAN WAGYU FLATTOP SEARED

CHEESEBURGER DELUXE | 22 ❖

served on a grilled brioche bun and our hand cut fries, topped with melted cooper cheese, caramelized onions and our truffle and black pepper aioli

PAPPARDELLE BOLOGNESE | 27

wide ribbon pasta, hearty house-made braised beef and pork ragu, shaved pecorino romano

CLASSIC CHICKEN FRANCESE | 28

tender sauteed chicken breast finished in a light lemon butter wine sauce with sauteed broccolini and mushrooms

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 | market price ❖

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

CALABASH SEAFOOD TRIO | 32

featuring shrimp, oysters, and grouper served with house hand-cut fries and carolina coleslaw

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.

WED & THURS
5-8 PM

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