

Marisol at the MCA

205 E Pearson St inside Museum of Contemporary Art 60611-6710 · +13127993599 · Updated: Jan 14, 2026

[View online menu](#)



BRUNCH 19

Daily Pastry	\$5.00
.....	
Butternut Squash Cardamom Bun	\$8.00
sage cream cheese	
.....	
Beignets	\$9.00
pistachio, espresso crème anglaise	
.....	
Lavender Granola	\$10.00
house yogurt, cherry esme, chamomile syrup	
.....	
Sunflower Hummus	\$13.00
artichoke, oregano, flax seed cracker	
.....	
Burrata	\$18.00
honeydew gazpacho, cucumber, basil, pine nuts, ciabatta	
.....	
Buttermilk Pancakes	\$14.00
cinnamon butter, pure maple syrup	
.....	
French Toast	\$16.00
poached rhubarb, klug farm berries, goat cheese cream, pink peppercorn streusel	
.....	
Breakfast Plate*	\$16.00
two farm eggs any style, crispy house potatoes, choice of house sausage or bacon	
.....	
Breakfast Burrito*	\$16.00
avocado, green chile, tomato, crispy potato, soft scramble egg, cheddar, salsa verde	
.....	
Breakfast Sandwich*	\$16.00
house sausage, fluffy egg, havarti, cheddar, apricot pepper jam, challah french toast	
.....	
Tofu Scramble	\$16.00
Phoenix Bean tofu, seasonal vegetables, crispy potatoes	
.....	
Cotija Polenta Cake*	\$21.00
red chile braised pork, sunflower salsa macha, sunny side egg	
.....	
Avocado Latke*	\$18.00
poached egg, green apple, togarashi, basil, mache	
.....	
Marisol Salad	\$16.00
little gem lettuce, apple, dill, macadamia, pecorino, and "natural food salad dressing" from the MoMA Artists' Cookbook (1977)	
.....	

Vegan Burger **\$16.00**

chickpea black bean patty, vegan aioli, little gem slaw, vegan brioche

Salmon Tartine **\$17.00**

salmon rillettes, tomato, pea tendrils, cucumber cream, house focaccia

Sides

house made chips or poppy seed slaw

Side Salad **\$4.00**

Werp farm greens, shallot caper vinaigrette

SIDES 5

Two Farm Eggs* **\$6.00**

any style

House Sausage **\$6.00**

House Bacon **\$6.00**

brown sugar, nigella, fennel

Crispy House Potatoes **\$4.00**

umami salt

Toast **\$5.00**

with house made jam and butter

COCKTAILS 6

Aviation **\$16.00**

ETSU Japanese Gin, Bordiga Cherry, Creme de Violette, Lemon

Hot Gold **\$16.00**

Rujeno Singani, Miel, Lemon, Ginger

Over the Counter **\$16.00**

Forester Bourbon, Sac'Resine, Walnut Bitter

Last Soul **\$16.00**

Tequila Arette, Nocino, Persimmon, Winter Bitters

Ginzen **\$16.00**

ETSU Japanese Gin, Honey Syrup, Felermum, Lemon Drops, Thai Bitters

Good Fortune **\$16.00**

Playpen Vodka, Genepy le chamois, St. George's Absinthe

PERMANENT COLLECTION 2

6 Women	\$14.00
Ransom Dry and Sweet Vermouths, Buffalo Trace, Angostura	
Bellibone (Inspired by Anne Kaplan)	\$14.00
Porters Dry Gin, Cocchi Americano, Lemon Twist	

SPIRIT FREE COCKTAIL 2

El Cielo	\$12.00
Lavender, Ginger, Lime, Tonic	
The Kiss	\$14.00
Seedlip Spice 94, Rose Mellow, Lemon	

BEER | WINE ON DRAFT 3

Meteor, Pilsner, France	\$11.00
Light, sparkling, intense freshness (5%)	
Marz, Abuelita's Mole, Chicago, IL	\$12.00
Roasty, Malty, Spicy Stout (6%)	
Marz, Jungle Boogie, Chicago, IL	\$8.00
American Pale Wheat Ale (5.5%)	

BOTTLES | CANS 5

Whiner, Letub Wild Saison, Chicago, IL	\$8.00
Blended barrel-aged farmhouse ale, sour citrus and funky notes (6.6%)	
Funkytown, Hip Hops and R&Brew, Chicago, IL	\$11.00
American Pale Ale, 16oz (5.5%)	
Augustiner-Brau Edelstoff, Germany	\$10.00
Crisp, clean, mild floral and grassy hops (5.3%)	
Brewers Kitchen, Tolo Tolo, Chicago	\$10.00
Mexican Lager, 16oz (5.0%)	
Azadi Brewing, Kavi, Chicago	\$10.00
Cardamom Ale, 16oz (4.2%)	

SPARKLING 3

Glera, Sorelle Bronca, Prosecco di Valdobbiene Brut NV Veneto, Italy	\$12.00
Grüner Veltliner, Szigeti, Sekt Brut NV Burgenland, Austria	\$13.00
Baga / Touriga Nacional, Caves São João, Espumante Bruto Rosé 2018 Barraida, Portugal	\$13.00

WHITE 5

Sauvignon Blanc, Laberinto Cenizas, 2022 Colbun, Maule, Chile	\$17.00
Chenin Blanc, Leo Steen, Dry Creek Valley 2018 Sonoma County, California	\$17.00
Vernaccia, Montenedoli, Tradizionale 2017 Tuscany, Italy	\$15.00
Gaintza Txakolina, Bodega Gaintza, 2021 Getaria, Spain	\$16.00
Chardonnay, Taft Street, Russian River Valley 2021 Sonoma County, California	\$16.00

ORANGE ¹

Sauvignon Blanc / Pinot Grigio, Borgo Savaian, Aransat 2019 Piedmont, Italy	\$14.00
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ROSÉ ¹

Sangiovese, Le Fraghe, Chiaretto di Bardolino 2021 Veneto, Italy	\$12.00
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RED ⁵

Pinot Noir, Goodfellow Family Cellars, 2020 Willamette Valley, Oregon	\$17.00
Rioja, La Antigua Clasico, Crianza, 2012 Rioja, Spain	\$16.00
Nebbiolo, Ellena Gioseppe, Langhe, 2022 Piedmont, Italy	\$16.00
Cabernet Sauvignon, Dancing Crows Vineyards, 2021 Lake County, California	\$16.00
Malbec, Zorzal, Gran Terroir 2019 Mendoza, Argentina	\$14.00

HEXE COFFEE AND ESPRESSO ⁷

Marisol Blend	\$3.50
Espresso	\$4.00
Macchiato	\$4.25
Cortado	\$4.25
Cappuccino	\$4.75
Latte	\$4.75
Matcha Latte	\$5.50

SPIRIT TEA SERVICE ²

Hot Tea	\$6.00
Sunstone Black, Kodema Sencha Green, Nepal White, Earl Grey; Herbal: Rosella, Malabar, Rooibos, Peppermint	
Iced Tea	\$3.75

BEVERAGES 6

Iced Matcha Latte	\$6.00
Iced Chai Latte	\$6.00
Marias Ginger Beer	\$7.00
Pelegrino Sparkling	AVAILABLE OPTIONS
	\$4.00
	\$8.00
Acqua Panna Still	\$8.00
Juice	\$5.00

LIGHT PLATES 6

Castelvetrano Olives	\$8.00
in celery salsa verde	
Sunflower Hummus	\$13.00
with artichoke, oregano, and flax seed cracker	
Pomme Frites	\$8.00
kennebec potato, feta crème fraiche, dill	
Burrata	\$18.00
honeydew gazpacho, cucumber, basil, pine nuts, ciabatta	
Japanese Milk Bread	\$8.00
genmaicha, hojicha cream cheese	
Seasonal Soup	\$8.00
with ciabatta toast	

SALADS 4

Marisol Salad	\$16.00
little gem lettuce, apple, dill, macadamia, pecorino, and "natural food salad dressing" from the MoMA Artists' Cookbook (1977)	
Kale Caesar	\$16.00
frisée, kohlrabi, parmesan, sourdough croutons, horseradish	
Red Oak Lettuce and Pear Salad	\$17.00
serrano ham, Point Reyes blue cheese, hazelnut, smoked date vinaigrette	
Golden Grains Salad	\$17.00
orange, turmeric, thumbelina carrot, golden beet, hakurei turnip, apricot, escarole, mixed grains	

SANDWICHES 7

Tempura Acorn Squash	\$19.00
avocado, honey, sobrasada, goat cheese, served on toasted baguette "Bocadillo Market"	
Fried Chicken Sandwich	\$19.00
mizuna, fennel, tomato, calamansi aioli, brioche	
Salmon Tartine	\$17.00
salmon rillettes, tomato, pea tendrils, cucumber cream, house focaccia	
Roast Turkey	\$17.00
walnut, celery, gouda, apple, Werp greens, PQM multigrain	
Vegan Burger	\$16.00
chickpea black bean patty, vegan aioli, little gem slaw, vegan brioche	
MCA Burger	AVAILABLE OPTIONS
havarti, pickle, secret sauce, challah	
	\$18.00
	Add Bacon: \$5.00
	Add Egg*: \$3.00
Side	
poppy seed crème fraiche slaw or house chips	

PASTA 2

Rigatoni	\$18.00
broccoli pesto, pepita, pecorino cheese	
Steamed Mussels	\$22.00
pancetta, bianco dinapoli tomato, orange, fennel, dill	

SWEETS 2

Ice Cream & Sorbet	\$3.00
daily selection	
Affogato	\$8.00
chocolate chai ice cream, espresso shot	

SPIRIT FREE COCKTAILS 2

El Cielo	\$12.00
Lavender, Ginger, Lime, Tonic	
The Kiss	\$14.00
Seedlip Spice 94, Rose Mellow, Lemon	

SMALL PLATES 8

Castelvetrano Olives	\$8.00
celery salsa verde	
Sunflower Hummus	\$13.00
artichoke, oregano, and flax seed cracker	
Pomme Frites	\$8.00
kennebec potato, feta crème fraiche, dill	
Burrata	\$18.00
honeydew gazpacho, cucumber, basil, pine nuts, ciabatta	
Mahon Sformato	\$14.00
black lime, basil, Asian pear, sourdough cracker	
Charred Beets	\$16.00
goat cheese, hazelnut, mizuna, apple cider gastrique	
Stone Fruit Toast	\$15.00
labneh, lardo, urfa biber, ciabatta	
Salmon Rillettes	\$14.00
Werp Farm radishes, pepita, aji vinaigrette, PQB rye	

LARGE PLATES ⁷

Steamed Mussels	\$22.00
pancetta, Bianco DiNapoli tomato, orange, fennel, baguette	
Carolina Gold Rice Risotto	\$24.00
artichoke, braised pistachio, roasted cipollini, lovage, grana padano	
Ricotta Gnudi	\$22.00
sage, walnut, butternut squash, parmigiano reggiano	
Rigatoni	\$19.00
broccoli pesto, pepita, pecorino cheese, chili flakes	
Lake Trout	\$32.00
with parsnips, chestnut, black currant	
Bavette Steak	\$20.00
Werp Farms carrots, turnip, dill, strawberry esme	
Marisol Burger	
havarti, pickle, secret sauce, challah, pommes frites; add bacon \$5 add egg* \$3	

AVAILABLE ALL DAY ⁸

Granola Greek Yogurt Berry Bowl

Chocolate Chip Cookie

Sunflower Hummus

artichoke, oregano, flax seed cracker

Charcuterie

Daily Selection

Croissants

Regular or Pan o-chocolate

Breakfast Breads

Cookies

Baked Daily

Muffins

Baked Daily

LUNCH 8

Vegan Burger

chickpea black bean patty, vegan aoili, little gem slaw, vegan brioche

Roast Beef

spring onion jam, Calabrian chili, arugula, sesame pain au lait

Grilled Ham and Cheese

butterkase, gruyere, date honey, PQB sourdough

Marisol Salad

little gem lettuce, apple, dill, macadamia, pecorino and "natural food salad dressing" from the MoMA Artists' Cookbook (1977)

Kale Caesar

frisee, kohlrabi, parmesan, sourdough croutons, horseradish

Golden Grains Salad

orange, turmeric, thembelina carrot, golden beet, hakurel turnip, apricot, escarole, mixed grains

Seasonal Soup

rotating daily

Kids PB&Jelly

COFFEE AND ESPRESSO 5

Drip Coffee

Iced

Espresso

Cappuccino

Latte

SPIRIT TEA 7

Sunstone Black

Kodema Sencha Green

Nepal White

Earl Grey

Rosella Herbal

Malabar Herbal

Rooibos Herbal

BEER BY THE CAN 3

12oz Cans

rotating selection

Funkytown 16oz

Azadi 16oz

WINES 3

White

Rose

Red

MAIN 4

Castelvetroano Olives

\$6.00

celery salsa verde

Apricot Lardo Toast

\$8.00

urfa biber, labneh, ciabatta

Mahon Sformato

\$10.00

black lime, basil, Asian pear, sourdough cracker

Sunflower Hummus

\$12.00

Artichoke, oregano, flax seed crackers

COCKTAIL 1

Good Fortune **\$10.00**
Playpen Vodka, Genepy le Chamois, St. George's Abinthe

SELECT WHITE WINE ¹

Taft Chardonnay **\$10.00**

SELECT RED WINE ¹

Zozal Malbec **\$10.00**

SEASONAL DRAFT ¹

Marz, Jungle Boogie, Chicago IL American Pale Wheat Ale (5.5%) **\$7.00**

TEA SERVICE ²

Hot Tea **\$6.00**

Sunstone Black, Kagoshima Sencha Green, Silver Needles White, Earl Grey, Rosella Herbal, Malabar Herba

Iced Tea **\$3.75**

COGNAC / BRANDY ⁴

A.E. Dor Cognac VSOP **\$16.00**

Chateau du Tariquet XO Bas Armagnac **\$20.00**

Hine Domaines Bonneuil 2006 **\$25.00**

Couvignac VS Cognac **\$11.00**

AROMATIZED ⁴

Giulio Cocchi Americano Bianco Aperitivo **\$10.00**

Giulio Cocchi Rosa Americano Aperitivo **\$10.00**

Byrrh Gand Quinquina **\$10.00**

Bonal Gentiane-Quina **\$10.00**

VERMOUTH ⁷

Giulio Cocchi Dopo Teatra Vermouth Amaro **\$17.00**

Giulio Cocchi Storico Vermouth di Torino **\$13.00**

Dolin Genepy le Chamois **\$13.00**

Hammer & Tongs L'Afrique	\$11.00
Hammer & Tongs Sac'resine	\$11.00
Carpano Punt e Mes Rosso	\$9.00
Mata Tinto	\$15.00

SHERRY 4

Valdespino Inocente Fino	\$8.00
Valdespino Amontillado	\$10.00
Valdespino Deliciosa Manzanilla	\$9.00
Valdespino Isabela Cream	\$9.00

PORT 2

Niepoort Ruby Port	\$10.00
Niepoort Colheita 2004	\$10.00

AMARO 4

Cardamaro Vino Amaro	\$10.00
Cynar Ricetta Original	\$10.00
Fernet-Branca	\$10.00
Luxardo Amaro	\$10.00

LIQUER 10

Aperol Apertivo	\$10.00
Batavia-Arrack Van Oosten	\$12.00
Campari Apertivo	\$10.00
Dolin Genepy le Chamois	\$10.00
Chartreuse Green	\$15.00
John D. Taylor's Velvet Falernum	\$10.00
Pimm's No. 1	\$9.00
Rhine Hall Grappa	\$16.00
Salers Gentiane Apertif	\$10.00

FIRST COURSE 3

Beignets

black garlic, cherry, cocoa

Warm Persimmon

ricotta, serrano ham, marigold honey

Grilled Oysters

calabrian chili butter, fresno, thyme, sesame

SECOND COURSE 3

Strawberry Begonia Salad

mache, farm radish, white poppyseed, sumac vinaigrette

Roasted Beets

cocoa nib salsa verde, pomegranate, sheep's milk cheese, ruby streaks

Mussel Toast

labneh, piparra pepper, fennel, gochugaru rouille

ENTRÉE 3

Gnocchetti

walnut cream, acorn squash, quince, sorrel

Halibut

coconut poached halibut, carolina gold rice, aleppo fra diavolo, katafi

Filet

sunchoke, cippolini maitake sott'oli, balaton cherry demi

DESSERT 1

Truffle Cake

dark chocolate, maca, passionfruit, black currant