

CAFÉ G

SAMPLE MENU

Roasted Cauliflower, Onion and Gruyère Quiche (v) <i>baby greens, farro, grapes, lemon dressing</i>	\$21	2020 Mary Taylor, Touraine Sauvignon Blanc	\$14
Grilled Chicken Sandwich <i>house made patty, aleppo mayo, slaw, romaine salad, ranch</i>	\$19	2021 Cave de Lugny, Mâcon Chardonnay	\$13
Local Clam and Chorizo Rigatoni (df) <i>spicy tomato, parsley</i>	\$22	2020 Chateau le Payral, Bergerac Merlot / Cab Franc	\$13
Burrata and Ancient Grain Bowl (gf)(df) <i>quinoa, black lentils, roasted farm squash, oregano</i>	\$20	2018 Finca Decero, Argentina Malbec	\$13
Crispy Semolina Polenta (v) <i>creamy mushrooms, ricotta</i>	\$21	NV Jaume Serra Cristalino, Brut Cava	\$13
Cold Poached Atlantic Salmon <i>garden beet salad, miso and sesame dressing</i>	\$23	Nasturtium Sparkler <i>blood orange and cava</i>	
Dried Apricot and Cranberry Chicken Salad (gf) <i>crème fraîche, dijon potatoes, asparagus, tarragon</i>	\$20	Notch Brewing Session Pilsner	\$6
Ginger Molasses Cookies	\$5	Peak Organic Brewing IPA	\$6
Valrhona Chocolate Budino (gf)(df) <i>blueberry, graham cracker</i>	\$9	Saratoga Still or Sparkling Water	\$3
Warm Banana Bread Pudding <i>crème anglaise, brown sugar butter</i>	\$9	Coke, Diet Coke, Ginger Ale	\$3
		Coffee	\$5
		Hot Tea <i>english breakfast, peaflower green, ginger lemon, herbal chai</i>	\$5
		Iced Coffee	\$5
		Iced Black Tea	\$5
		Iced Peaflower Tea	\$5
		Lemonade	\$4

*Before placing your order, please inform your server if anyone in your party has a food allergy.
Café G accepts cash and credit cards, with a 2 credit card maximum per party.*