Roasted Cauliflower, Onion and Gruyère Quiche  (v)  $21
baby greens, farro, grapes, lemon dressing

Grilled Chicken Sandwich  $19
house made patty, aleppo mayo, slaw, romaine salad, ranch

Local Clam and Chorizo Rigatoni  (df)  $22
spicy tomato, parsley

Burrata and Ancient Grain Bowl  (gf)(df)  $20
quinoa, black lentils, roasted farm squash, oregano

Crispy Semolina Polenta  (v)  $21
creamy mushrooms, ricotta

Cold Poached Atlantic Salmon  $23
garden beet salad, miso and sesame dressing

Dried Apricot and Cranberry Chicken Salad  (gf)  $20
crème fraîche, dijon potatoes, asparagus, tarragon

Ginger Molasses Cookies  $5

Valrhona Chocolate Budino  (gf)(df)  $9
blueberry, graham cracker

Warm Banana Bread Pudding  $9
crème anglaise, brown sugar butter

2020 Mary Taylor, Touraine Sauvignon Blanc  $14
2021 Cave de Lugny, Mâcon Chardonnay  $13
2020 Chateau le Payral, Bergerac Merlot / Cab Franc  $13
2018 Finca Decero, Argentina Malbec  $13
NV Jaume Serra Cristalino, Brut Cava  $13
Notch Brewing Session Pilsner  $6
Peak Organic Brewing IPA  $6
Saratoga Still or Sparkling Water  $3
Coke, Diet Coke, Ginger Ale  $3
Coffee  $5
Hot Tea  $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.