

CAFÉ G

Winter Harvest Burrata <i>v . gf</i>	\$22
<i>quinoa, chickpeas, beets, hazelnuts, citrus tahini dressing</i>	
Poached Shrimp Salad	\$23
<i>kale, cherry tomatoes, black-eyed peas, cornbread croutons, maple-cider vin</i>	
Chicken Salad Sandwich	\$21
<i>avocado green goddess, potato crisps, local apple salad</i>	
Roasted Potato, Leek & Cheddar Quiche <i>v</i>	\$21
<i>baby greens, dried cranberry, pepitas, lemon dressing</i>	
Crispy Semolina Polenta <i>v</i>	\$20
<i>creamy mushrooms, ricotta</i>	
Braised Pork Chimichangas	\$22
<i>pinto beans, salsa verde, red cabbage slaw, lime crema</i>	
Rigatoni Bolognese	\$24
<i>beef sugo, arugula, parmesan, rosemary panko</i>	
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Chocolate Budino <i>gf . df</i>	\$9
<i>house-made sunflower granola, blueberry</i>	
Banana Bread Pudding	\$9
<i>maple roasted peanuts, vanilla crème anglaise</i>	
Goat Cheese Cheesecake	\$10
<i>ginger-graham cracker crust, pear compote</i>	
Daily Cookies	\$6
<i>please ask your server!</i>	

Kid's menu available upon request.

white

2022 Dipinti, Alto Adige <i>chardonnay</i>	\$13
2022 Château Haut-Maurin, Bordeaux <i>sauvignon blanc</i>	\$12

red

2023 Mas de Cynanque, Saint-Chinian <i>carignon + grenache</i>	\$13
2022 Viña Cobos, Mendoza <i>cabernet sauvignon</i>	\$13

NV Campo Viejo, Brut Reserva Cava	\$13
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Cava Sparkler <i>cranberry + pomegranate</i>	\$13
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White Wine Sangria <i>apple cider + pear</i>	\$13
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Notch Brewing Session Pilsner	\$7
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Peak Organic Brewing IPA	\$7
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Coffee	\$5
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Hot Tea	\$5
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*english breakfast, peaflower green,
ginger lemon, herbal chai, peppermint*

Iced Coffee	\$5
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Iced Black Tea	\$5
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Iced Peaflower Tea	\$5
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Saratoga Still / Sparkling Water	\$3
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Coke / Diet Coke / Ginger Ale	\$3
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Lemonade	\$4
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Hot Chocolate	\$6
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syrups: ginger + star anise, cardamom rose +\$0.50

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 two credit card maximum per party.

A 20% automatic gratuity will be applied to parties of six or more.

Please refrain from speaker phone use while in Café G.