

# CAFÉ G

## entrée

<b>Winter Harvest Burrata</b> <i>v . gf</i>	\$23
<i>quinoa, chickpeas, beets, hazelnuts, citrus tahini dressing</i>	
<b>Poached Shrimp Salad</b>	\$24
<i>kale, cherry tomatoes, black-eyed peas, cornbread croutons, maple-cider vin</i>	
<b>Chicken Salad Sandwich</b>	\$22
<i>avocado green goddess, potato crisps, local apple salad</i>	
<b>Roasted Potato, Leek &amp; Cheddar Quiche</b> <i>v</i>	\$22
<i>baby greens, dried cranberry, pepitas, lemon dressing</i>	
<b>Crispy Semolina Polenta</b> <i>v</i>	\$21
<i>creamy mushrooms, ricotta</i>	
<b>Braised Pork Chimichangas</b>	\$23
<i>pinto beans, salsa verde, red cabbage slaw, lime crema</i>	
<b>Rigatoni Bolognese</b>	\$25
<i>beef sugo, arugula, parmesan, rosemary panko</i>	
	<h2>dessert</h2>
<b>Chocolate Budino</b> <i>gf . df</i>	\$9
<i>house-made sunflower granola, blueberry</i>	
<b>Banana Bread Pudding</b>	\$10
<i>maple roasted peanuts, vanilla crème anglaise</i>	
<b>Goat Cheese Cheesecake</b>	\$11
<i>ginger-graham cracker crust, pear compote</i>	
<b>Daily Cookies</b>	\$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>	\$13

*red*

2022 Domaine le Cabotte, Rhône <i>grenache + syrah</i>	\$13
2022 Viña Cobos, Mendoza <i>cabernet sauvignon</i>	\$13

*bubbles & other wine*

NV Campo Viejo, Brut Reserva Cava	\$13
Cava Sparkler <i>cranberry + pomegranate</i>	\$13
White Wine Sangria <i>apple cider + pear</i>	\$13

*beer*

Notch Brewing Session Pilsner	\$8
Peak Organic Brewing IPA	\$8

*coffee, tea, water & soda*

Coffee	\$5
Hot Tea	\$5
<i>english breakfast, peaflower green, ginger lemon, herbal chai, peppermint</i>	
Iced Coffee	\$5
Iced Black Tea	\$5
Iced Peaflower Tea	\$5
Saratoga Still / Sparkling Water	\$4
Coke / Diet Coke / Ginger Ale	\$4
Lemonade	\$5
Hot Chocolate	\$6

*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.*