

# CAFÉ

What is a garden? A wild space? A curated collection of plants? Or a plot of soil in which to seed memory, connection, and creativity? This summer, the Gardner Museum's Hostetter Gallery springs to life with the sculptures of Ming Fay (1943 – 2025), whose work reconsiders gardens as sites of creative potential that reflect the lives and desires of those who cultivate them.

We invite you to enjoy our special selections inspired by the works of Ming Fay. Just as Fay captured and celebrated the essence of a garden with his large-format works, we aim to do the same with these vibrant dishes. We hope they too can evoke inspiration and imagination.

**Chorizo Stuffed Bell Pepper** \$26  
*house-made chorizo & rice, cayenne romesco, chopped almonds*

**Bartlett Pear Tarte Tatin** \$11  
*anise crème anglaise, candied sunflower seeds*

**Cava Sparkler** *white peach + tart cherry* \$14  
 also available as a mocktail - \$7

## entrée

**Burrata, Peas & Carrots** *v . gf* \$23  
*fava bean hummus, quinoa, pea leaves, herb vinaigrette*

**Shrimp Kale Caesar** \$24  
*baby kale, little gem lettuce, tomatoes, focaccia croutons, shaved parmesan*

**Chicken Salad Tartine** \$22  
*house-made brown bread, potato crisps, local salad, grapes*

**Asparagus & Goat Cheese Quiche** *v* \$22  
*baby greens, dried cranberry, pepitas, lemon dressing*

**Crispy Semolina Polenta** *v* \$21  
*creamy mushrooms, ricotta*

**Pan-Seared Cod Cake** \$26  
*watercress salad, creole remoulade, pickliz*

**Rigatoni Bolognese** \$25  
*beef + pork sugo, parmesan, watercress, rosemary panko*

*Kid's menu available upon request.*

*summertime specials*

2024 Luc Poillan, Touraine rosé	\$12
Rosé Sangria pink grapefruit + lychee	\$13
Shandy pilsner + lemonade	\$8

*white*

2022 Dipinti, Alto Adige chardonnay	\$13
2023 Célestin Blondeau, Loire Valley sauvignon blanc	\$13
2023 Jean Marc Barthez, Bordeaux bordeaux blend	\$13

*red*

2022 Cosimo Maria Masini, Tuscany sangiovese	\$13
2023 Old Vine Ranch, California cabernet sauvignon	\$13
2023 Pozzo di Borgo, Costières de Nîmes grenache + syrah	\$13

*bubbles*

NV Campo Viejo, Brut Reserva Cava	\$13
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*beer*

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

*coffee, tea, water & soda*

Coffee	\$5
Hot Tea	\$5
english breakfast, peaflower green, ginger lemon, herbal chai, hibiscus lime	
Iced Coffee	\$5
Iced Black Tea	\$5
Iced Peaflower Tea	\$5
Saratoga Still / Sparkling Water	\$4
Coke / Diet Coke / Ginger Ale	\$4
Lemonade	\$5

*dessert*

Chocolate Budino gf . df	\$9
house-made sunflower granola, blueberry	
Vanilla Olive Oil Cake	\$11
spiced mango coulis, compressed mango, toasted coconut	
Daily Cookies	\$6
please ask your server!	

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.