

# CAFÉ

Please join us in our homage to the Gardner's Autumn 2025 exhibit, *Allan Rohan Crite: Urban Glory*, on view upstairs in the Hostetter gallery. We're very pleased to honor Crite- a life-long Bostonian, whose work documented and celebrated the lives of Black Americans throughout the 20th century. We hope you enjoy these classic dishes inspired by a post-church Sunday supper as well as Crite's incredible body of work.

<b>Jerk Chicken</b>	\$26
<i>curried macaroni gratin, coconut collard greens</i>	
<b>Sweet Potato Pie</b>	\$11
<i>maple whipped cream, pecan praline crumble</i>	

## entrée

<b>Maple-Roasted Squash &amp; Burrata</b> <i>v . gf</i>	\$22
<i>quinoa, chickpeas, arugula, za'atar, pomegranate seeds + vinaigrette</i>	
<b>Shrimp Kale Caesar</b>	\$24
<i>baby kale, little gem lettuce, tomatoes, focaccia croutons, shaved parmesan</i>	
<b>Gochujang Chicken Bánh Mi</b> <i>df</i>	\$22
<i>asian pear slaw, potato crisps, local salad</i>	
<b>Sweet Potato &amp; Gruyere Quiche</b> <i>v</i>	\$23
<i>baby greens, dried cranberries, pepitas, lemon vinaigrette</i>	
<b>Crispy Semolina Polenta</b> <i>v</i>	\$21
<i>creamy mushrooms, ricotta</i>	
<b>Cassoulet</b> <i>df</i>	\$26
<i>sweet italian sausage, duck confit, cannellini beans, celeriac</i>	
<b>Rigatoni Bolognese</b>	\$25
<i>beef + pork sugo, parmesan, watercress, rosemary panko</i>	

*Kid's menu available upon request.*

*white*

2022 Dipinti, Alto Adige *chardonnay* \$13

2024 Torresella, Venezia *pinot grigio* \$13

*red*

2023 Domaine le Cabotte, Rhône *grenache + syrah* \$13

2023 Old Vine Ranch, California *cabernet sauvignon* \$13

*more wine!*

NV Campo Viejo, Brut Reserva Cava \$13

2023 Château le Payral, Bergerac *rosé* \$13

Red Wine Sangria *pomegranate + winter citrus* \$13

Cava Sparkler *tangerine + ginger* \$14

also available as a mocktail - \$7

*beer*

Notch Brewing Session Pilsner \$8

Peak Organic Brewing IPA \$8

Woodchuck Granny Smith Hard Cider \$8

Bero "Double Tasty" West Coast IPA (*non-alcoholic*) \$8

*coffee, tea, water & soda*

Coffee \$5

Hot Tea \$5

*english breakfast, peaflower green,*

*ginger lemon, herbal chai, peppermint*

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*

Tres Leches Cake \$11

*vanilla whipped cream, pear compote*

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.*