



Apologies for our limited menu today!

We are preparing for some reconstruction in our kitchen, which will require us to close for two and a half weeks. In hopes of minimizing food waste, we've trimmed down our current offerings a bit.

Thank you in advance for your understanding.  
We're excited to serve our full menu again very soon!

*entrée*

**Maple-Roasted Squash & Burrata** *v . gf* \$22  
*quinoa, chickpeas, arugula, za'atar, pomegranate seeds + vinaigrette*

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

**Pulled Pork Bánh Mì** *df* \$22  
*asian pear slaw, potato crisps, local salad*

**Sweet Potato & Gruyere Quiche** *v* \$23  
*baby greens, dried cranberries, pepitas, lemon vinaigrette*

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

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

*dessert*

**Chocolate Budino** *gf . df* \$9  
*house-made sunflower granola, blueberry*

**Hazelnut Tiramisu** \$11  
*praline, coffee liqueur, mascarpone*

**Daily Cookies** \$6  
*please ask your server!*

*Kid's menu available upon request.*

*white*

2022 Dipinti, Alto Adige	<i>chardonnay</i>	\$13
2024 Torresella, Venezia	<i>pinot grigio</i>	\$13

*red*

2023 Domaine le Cabotte, Rhône	<i>grenache + syrah</i>	\$13
2023 Old Vine Ranch, California	<i>cabernet sauvignon</i>	\$13

*more wine!*

NV Campo Viejo, Brut Reserva Cava		\$13
Red Wine Sangria	<i>pomegranate + winter citrus</i>	\$13
Cava Sparkler	<i>orange + ginger</i>	\$14
also available as a mocktail - \$7		

*beer*

Notch Brewing Session Pilsner	\$8
Peak Organic Brewing IPA	\$8
Sam Adams "Just the Haze" IPA ( <i>non-alcoholic</i> )	\$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

*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.*