

CAFÉ



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 <i>v . gf</i>	\$22
<i>quinoa, chickpeas, arugula, za'atar, pomegranate seeds + vinaigrette</i>	
Smoked Turkey Caesar	\$24
<i>baby kale, little gem lettuce, tomatoes, focaccia croutons, shaved parmesan</i>	
Pulled Pork Bánh Mì <i>df</i>	\$22
<i>asian pear slaw, potato crisps, local salad</i>	
Sweet Potato & Gruyere Quiche <i>v</i>	\$23
<i>baby greens, dried cranberries, pepitas, lemon vinaigrette</i>	
Crispy Semolina Polenta <i>v</i>	\$21
<i>creamy mushrooms, ricotta</i>	
Rigatoni Bolognese	\$25
<i>beef + pork sugo, parmesan, arugula, rosemary panko</i>	

dessert

Chocolate Budino <i>gf . df</i>	\$9
<i>house-made sunflower granola, blueberry</i>	
Hazelnut Tiramisu	\$11
<i>praline, coffee liqueur, mascarpone</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
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
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
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.