

# CAFÉ

## entrée

<b>Roasted Carrots &amp; Burrata Salad</b> <i>v . gf</i>	\$22
<i>quinoa, arugula, pea tendrils, snap peas, carrot hummus, sumac vin</i>	
<b>Smoked Turkey Chopped Salad</b> <i>gf</i>	\$24
<i>iceberg lettuce, cucumber, parmesan, pickled red onion, red wine vin</i>	
<b>Bell &amp; Evan's Chicken Salad Sandwich</b>	\$23
<i>green goddess, apricot, pickles, potato crisps, local salad</i>	
<b>Peas &amp; Leeks Quiche</b> <i>v</i>	\$23
<i>gruyere, baby greens, dried cranberries, pepitas, lemon vin</i>	
<b>Crispy Semolina Polenta</b> <i>v</i>	\$21
<i>creamy mushrooms, ricotta</i>	
<b>Chimichangas</b>	\$23
<i>beef + pork, curtido, pinto beans, lime crema, queso fresco</i>	
<b>Shrimp Piccata</b>	\$25
<i>penne, jumbo asparagus, lemon, white wine</i>	

## dessert

<b>Chocolate Budino</b> <i>gf . df</i>	\$9
<i>house-made sunflower granola, blueberry</i>	
<b>Strawberry Rhubarb Pie</b>	\$12
<i>dark chocolate ganache, white chocolate drizzle</i>	
<b>Carrot Cake</b>	\$11
<i>golden raisins, pecan praline, coconut, pineapple, cream cheese frosting</i>	
<b>Daily Cookies</b>	\$6
<i>please ask your server!</i>	

*Kid's menu available upon request.*

*white*

2022 Trefethen, Napa <i>chardonnay</i>	\$14
2024 Château Haut-Maurin, Bordeaux <i>sauvignon blanc</i>	\$13

*red*

2025 Conti degli Azzoni, Marche <i>sangiovese</i>	\$13
2023 Domaine le Cabotte, Rhône <i>grenache + syrah</i>	\$13

*more wine!*

NV Campo Viejo, Brut Reserva Cava	\$13
2024 Mary Taylor, Agenais <i>rosé</i>	\$13
White Wine Sangria <i>golden kiwi + champagne mango</i>	\$13
Frosé <i>strawberry + blackberry</i>	\$15
Cava Sparkler <i>tangerine + dragon fruit</i>	\$14
also available as a mocktail - \$7	

*beer*

Notch Brewing Session Pilsner	\$8
Peak Organic Brewing IPA	\$8
Woodchuck Granny Smith Hard Cider	\$8
Shandy <i>pilsner + lemonade</i>	\$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, yerba maté</i>	
Iced Coffee	\$5
Iced Black Tea	\$5
Iced Peaflower Tea	\$5
Iced Hibiscus Lime Tea	\$5
Saratoga Still / Sparkling Water	\$4
Coke / Diet Coke / Ginger Ale	\$4
Lemonade	\$5

*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.*