CAFÉ

autumnal favorites

Caponata *v, df* — **$12**
eggplant, golden raisins, capers, honey, crostini
add mozzarella- +$7

Tomato Soup *v* — **$23**
whipped ricotta, garlic pita, mixed greens

Cava Sparkler *tangerine + ginger* — **$14**
also available as a mocktail - $7

entrée

Beet and Chèvre Salad *v, gf* — **$23**
beet medley, quinoa, baby kale, beet hummus, tahini vin

Chicken Caesar Salad — **$23**
grilled chicken breast, croutons, romaine, celery, shaved parmesan

Salmon Nicoise Salad *gf* — **$25**
green beans, mixed olives, cucumbers, egg, ranch dressing

Barbeque Pulled Pork Sandwich *df* — **$23**
house slaw, mixed greens, sliced apple, chips

Broccoli & Cheddar Quiche *v* — **$23**
swiss, baby greens, dried cranberries, pepitas, lemon vin

Crispy Semolina Polenta *v* — **$22**
creamy mushrooms, ricotta

Chicken Schnitzel — **$27**
pommes purée, baby carrots, whole grain mustard jus

Penne Bolognese — **$25**
beef + pork sugo, parmesan, broccoli rabe, rosemary panko

Kid's menu available upon request.
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.

white

2024 Hayes Ranch, California *chardonnay* **$13**

2025 Célestin Blondeau, Loire *sauvignon blanc* **$13**

red

2023 Villa des Anges, France *cabernet sauvignon* **$13**

2023 Chateau Le Payral, Bergerac *merlot + cabernet franc* **$13**

more wine!

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

2024 Mary Taylor, Agenais *rosé* **$13**

Red Sangria *black currant + citrus* **$13**

beer

Notch Brewing Session Pilsner **$8**

Peak Organic Brewing IPA **$8**

Castle Island Hearthside Winter Porter *16oz can* **$11**

Woodchuck Granny Smith Hard Cider **$8**

"Chai-der" Chiller *hard cider + chai* **$9**

Sam Adams "Just the Haze" 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**

Iced Hibiscus Lime Tea **$5**

Saratoga Still / Sparkling Water **$4**

Coke / Diet Coke / Coke Zero / Ginger Ale **$4**

Lemonade **$5**

Hot Chocolate **$6**

dessert

Chocolate Budino *gf . df* **$10**

house-made sunflower granola, blueberries

Butternut Squash Bread Pudding **$12**

caramel drizzle, coconut flake

Basque Cheesecake **$13**

hazelnut, blackberry sauce

Daily Cookies **$6**

please ask your server!

A 20% automatic gratuity will be applied to parties of six or more.

Please refrain from speaker phone use while in Café G.