

# CAFÉ G

## WINTER 2019

We hope you enjoy this special menu that celebrates the season and beautiful products from the region's best farms, dairies and fisheries.

Café G is committed to sourcing ingredients of the highest quality from local, independent producers whenever possible.

Arrivals to our kitchen this week included halibut, various citrus, macomber turnips and some heirloom squash.

These dishes can be ordered individually or together as a tasting.

Three Dishes \$40.00

- chicken liver mousse tartine** 11.  
crabapple jam, spiced nut crumble
- pan roasted halibut** 26.  
creamy fennel, potato and clam stew
- tiramisu jar** 9.  
mascarpone, mocha sauce, lady fingers

*Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*Museum members receive a 10% discount on food items. Gratuity of 18% will be added to parties of 8 or more.*

## FIRST PLATES

- pumpkin soup with spiced crema and smoked maitake 11.
- chickpea fries with smoked black pepper aioli 8.
- beet, golden apple and shropshire blue cheese salad **gf** 10.
- black olive tapenade with olive oil crostini 8.
- smoked salmon deviled eggs with radish slaw **gf** 10.
- roasted farm carrots with goat cheese and honeycomb **gf** 10.
- cape cod clam fritters with green goddess 10.

## MAIN PLATES

- roasted leek, delicata squash and gruyère quiche** 17.  
farm greens salad, farro and grapes
- grilled flank steak salad\*** 18.  
eva's greens, radish, wild rice, oregano and feta **gf**
- herbed ricotta and gruyère flatbread** 17.  
24 hour corned beef and eva's red cabbage
- polenta milanese** 19.  
creamy wild mushrooms and house made ricotta
- bell & evans chicken salad** 17.  
dried apricots, crème fraîche and potato crisps **gf**
- braised pork shoulder, ham and cheddar sandwich** 17.  
ciabatta, pickled cucumber, roasted onion and mustard
- roast kabocha squash salad** 22.  
kale, quinoa, pomegranate, crispy chickpeas and maple **gf**

## BEER AND WINE

- 18 paternoster falanghina vulcanico 12.
- 17 forge cellars seneca lake dry riesling 13.
- 18 pascal biotteau loire chenin blanc ☼ 11.
- 18 ferrari carano fumé blanc 12.
- 18 domaine talmard mâcon chardonnay 12.
- 16 finca decero malbec 13.
- 17 jaulin plaisantin loire cabernet franc ☼ 12.
- 18 domaine la cabotte côtes du rhône ☼ 12.
- 16 alexander valley cabernet sauvignon 14.
- 16 cascina corte langhe barbera ☼ 14.

- NV carpene malvolti prosecco 11.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.
- sam adams oktoberfest / stella artois 6.
- lord hobo freebird ale 6.

## SODA AND JUICE COFFEE AND TEA

- cola / diet cola / ginger ale / root beer / 2.5
- orange soda / lemonade
- orange juice / cranberry juice 3.
- coffee 4.
- cappuccino 4.5
- espresso 3.5
- loose leaf herbal and black tea 4.

