Caramelized Onion and Gruyère Quiche $15
baby greens salad, wheatberries, lemon

Fried Chicken Sandwich $14
cole slaw, creamy mustard, potato chips

Fall Squash Rigatoni Pasta $14
smoked bacon, sage, parmigiano

Poached Salmon and Ancient Grains Bowl $15
beets, cucumber, radish, pink pepper

Creamy Cauliflower Soup (gf) $8
white truffle oil

Whipped Beet Ricotta with Toasted Pita Chips $7

Crispy Polenta Fries with Warm Tomato Sauce $6

Kid’s Chicken Fingers $6

Ginger Molasses Cookies $4

House Made Ice Cream of the Day $4
vanilla or hazelnut

NV Cristalino Brut Cava $10
2019 Château le Payral Sauvignon Blanc $11
2018 Domaine la Cabotte Côtes du Rhône $12
Cisco Brewers Whale’s Tale Pale Ale $6
Corona Extra $6
Blue Moon Belgian White $6

Strawberry & Pineapple Smoothie $6
Saratoga Still or Sparkling Water $3
Real City Sodas $3
cola, diet, orange, root beer, ginger ale, lemonade

Brewed Coffee $3
Hot Tea $3
Iced Coffee $3
Iced Black Tea $3
Iced Green Tea $3

Before placing your order, please inform your server if a person in your party has a food allergy.

Please refrain from cell phone use while in Cafe G.