

CAFÉ G

Caramelized Onion and Gruyère Quiche <i>baby greens salad, wheatberries, lemon</i>	\$15
Fried Chicken Sandwich <i>cole slaw, creamy mustard, potato chips</i>	\$14
Fall Squash Rigatoni Pasta <i>smoked bacon, sage, parmigiano</i>	\$14
Poached Salmon and Ancient Grains Bowl <i>beets, cucumber, radish, pink pepper</i>	\$15
Creamy Cauliflower Soup (gf) <i>white truffle oil</i>	\$8
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 <i>vanilla or hazelnut</i>	\$4

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 <i>cola, diet, orange, root beer, ginger ale, lemonade</i>	\$3
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