

CAFÉ G

Roasted Potato, Leek and Gruyère Quiche <i>baby greens, crispy rice, grapes, lemon dressing</i>	\$17	2019 Cantina San Giacomo, Pecorino	\$11
Fried Chicken Sandwich <i>cole slaw, aleppo mayo, little gems, ranch</i>	\$16	2019 Le Clos des Jarres, Grenache / Syrah	\$11
Spring Vegetable Rigatoni <i>snap peas, asparagus, radicchio, nasturtium</i>	\$18	2019 Château le Payral, Bergerac Rosé	\$12
Grilled Shrimp and Ancient Grains Bowl <i>beets, cucumber, radish, green curry vinaigrette</i>	\$18	Nasturtium Sparkler <i>prosecco, blood orange</i>	\$12
Crispy Semolina Polenta <i>creamy mushrooms, ricotta</i>	\$17	Cisco Brewers Whale's Tale Pale Ale	\$6
Cold Poached Salmon Salad <i>green goddess yogurt, olive couscous, little gems</i>	\$18	Blue Moon Belgian White	\$6
Daily Cheese Plate <i>three cheeses, crostini, honey, olives</i>	\$15	Saratoga Still or Sparkling Water	\$3
Ginger Molasses Cookies	\$4	Coke, Diet Coke, Ginger Ale	\$3
Whipped Passion Fruit Mousse <i>mango, sesame crumble</i>	\$7	Lemonade	\$3
		Brewed Coffee	\$4
		Hot Tea <i>english breakfast, china green, ginger lemon</i>	\$4
		Lemon Nasturtium Black Tea	\$4
		Iced Coffee	\$4
		Iced Black Tea	\$4
		Iced Green Tea	\$4
		Iced Herbal Tea	\$4

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