

CAFÉ G

SAMPLE MENU

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 several varieties of citrus, beets, macomber turnips, wild mushrooms, brussels sprouts, romanesco and cranberries.

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

Three Dishes \$35.00

winter citrus and fennel salad	10.
goat cheese, sumac and walnut gf	
pan roasted trout	23.
braised leeks, carrot and red chili gf	
flourless chocolate cake	8.
cranberry and vanilla bean ice cream gf	

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

Museum members receive a 10% discount on food items.

FIRST PLATES

- creamy parsnip soup with smoked wild mushrooms **gf** 12.
- crispy chickpea fries with smoked black pepper aioli 8.
- maine crab and apple salad **gf** 10.
- black olive tapenade with olive oil crostini 7.
- roasted cauliflower with hummus and rosemary oil 9.
- quinoa cake with fried egg, avocado and herb aioli 10.
- roasted eggplant and mozzarella salad with nasturtium **gf** 9.
- daily cheese slate 8.

MAIN PLATES

- farro risotto** 17.
brussels, sweet potato, spring onion and ricotta salata
- swiss chard, roasted garlic and gruyère quiche** 17.
farm salad of arugula, farro and grapes
- grilled flank steak salad** 18.
spicy thai vinaigrette, mint and red onion **gf**
- polenta milanese** 18.
creamy mushrooms and house made ricotta
- bell & evans chicken salad** 17.
dried apricots, pistachio and potato crisps **gf**
- shrimp, spinach and fontina flatbread pizza** 16.
garlic, cherry tomato and grana padano
- toasted beef brisket sandwich** 16.
german mustard, pickled cabbage and ciabatta

BEER AND WINE

- 16 ferrari carano fumé blanc 13.
- 16 chateau le payral bordeaux blend ☼ 10.
- 14 stéphane orieux muscadet ☼ 12.
- 16 guenoc pinot grigio 10.
- 15 domaine talmard chardonnay 12.

TODAY'S CELLAR SELECTION

- 15 domaine capmartin madiran 'cuvée l'instant' 12.
- 15 finca decero malbec 13.
- 16 les brebis willamette pinot noir ☼ 13.
- 16 domaine de la cabotte côtes du rhône ☼ 13.
- 13 donati vineyards cabernet sauvignon 14.
- 15 roland pignard morgon gamay ☼ 14.

- NV carpene malvolti prosecco 10.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.
- sam adams lager / stella artois
- notch 'infinite jest' wheat beer 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 3.5
- cappuccino 4.5
- espresso 3.
- loose leaf herbal and black tea 4.