

# CAFÉ G

## FIRST PLATES

AUTUMN 2018

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 potatoes from Maine, turnips, grapefruit and pork from Middle Earth Farm in Amesbury, MA.

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

Three Dishes \$37.00

### maine lobster and potato soup

caraway croutons, paprika oil

11.

### roasted cod

turnip, fennel, bacon and potato cream

23.

### grapefruit parfait

passion fruit, caramelized walnuts

9.

- crispy chickpea fries with smoked black pepper aioli
- raja farm lamb terrine with harissa and green tomatoes
- black olive tapenade with olive oil crostini
- roasted eggplant with coriander yogurt and pomegranate
- roasted baby carrots with cloumage and honey
- fried cape cod oysters with garden vegetable pickles
- grilled avocado with chorizo arancini and horseradish

## MAIN PLATES

### burrata and fregola salad

roasted wild mushrooms, romano beans and basil

### zucchini, summer squash and gruyère quiche

farm greens salad, farro and grapes

### greek style grilled flank steak salad

cucumber, tomato, feta, oregano and eva's greens gf

### polenta milanese

creamy mushrooms and house made ricotta

### bell & evans chicken salad

dried apricots, crème fraîche and potato crisps gf

### fig and prosciutto flatbread pizza

gruyère, blue cheese, balsamic and arugula

### pressed beef brisket sandwich

german mustard, pickled cabbage and cheddar

8.	17 ferrari carano fumé blanc	13.
16	chateau le payral bordeaux blend <span style="color: green;">gf</span>	11.
9.	17 pascal biotteau anjou chenin blanc <span style="color: green;">gf</span>	11.
7.	16 guenoc pinot grigio	11.
10.	17 domaine talmard mâcon chardonnay	12.
9.		
9.	15 finca decero malbec	13.
10.	15 dom. chanson bourgogne pinot noir <span style="color: green;">gf</span>	13.
17	domaine la cabotte cotes du rhône <span style="color: green;">gf</span>	12.
16	alexander valley cabernet sauvignon	14.
15	domaine capmartin madiran <span style="color: green;">gf</span>	12.

19.	NV carpene malvolti prosecco	11.
	NV albrecht cremant d'alsace brut rosé	12.
	blood orange mimosa	11.
17.		
	sam adams lager / stella artois	
18.	smuttynose 'finestkind' i.p.a.	6.

## SODA AND JUICE COFFEE AND TEA

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

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.

WHAT'S YOUR PLEASURE?