

CAFÉ G

WINTER 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 hake, potatoes from Maine, turnips and grapefruit.

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 local hake tomato, chorizo and chickpea stew	23.
grapefruit parfait passion fruit, caramelized walnuts	9.

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

- crispy chickpea fries with smoked black pepper aioli 8.
- pan fried calamari with confit tomato, basil and cilantro 12.
- black olive tapenade with olive oil crostini 8.
- roasted eggplant with coriander yogurt and pomegranate 11.
- baby farm carrots with cloumage and honey 10.
- fried cape cod oysters with garden vegetable pickles 12.
- beet and herbed goat cheese tartine with saffron honey 11.

MAIN PLATES

- **spicy tomato fregola and local burrata** 19.
roasted cauliflower, shishito peppers and basil
- **roasted broccoli and gruyère quiche** 17.
farm greens salad, farro and grapes
- **greek style grilled flank steak salad** 18.
cucumber, tomato, feta, oregano and eva's greens **gf**
- **polenta milanese** 19.
creamy mushrooms and house made ricotta
- **bell & evans chicken salad** 17.
dried apricots, crème fraîche and potato crisps **gf**
- **fig and prosciutto flatbread pizza** 17.
gruyère, blue cheese, basamic and arugula
- **pressed turkey, bacon and cheddar sandwich** 17.
ciabatta, pickled red onions and russian dressing

BEER AND WINE

- 17 ferrari carano fumé blanc 14.
- 17 domaine des huards sauvignon blanc ☼ 14.
- 17 pascal biotteau anjou chenin blanc ☼ 11.
- 16 guenoc pinot grigio 11.
- 17 domaine talmard mâcon chardonnay 12.

- 15 finca decero malbec 13.
- 15 dom. chanson bourgogne pinot noir ☼ 13.
- 17 domaine la cabotte cotes du rhône ☼ 12.
- 16 alexander valley cabernet sauvignon 14.
- 17 domaine reveille carignan ☼ 14.

- NV carpene malvolti prosecco 11.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.

- sam adams lager / stella artois
- smuttynose 'finestkind' i.p.a. 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 4.
- cappuccino 4.5
- espresso 3.5
- loose leaf herbal and black tea 4.

WHAT'S YOUR PLEASURE?